

La TRINCA

A Joy that's shared is a joy made double.

Let us guide you through the culinary diversity based on the principle of tapas, which looks far beyond the Spanish horizon.

In order to discover the optimal enjoyment of our small delicacies, you are welcome to have our service staff put it together for you

Our recommendation is 3 tapas per person.

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If you find a star in our menu, it is a personal recommendation from us.



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Dear guests,
We kindly ask you to pay in cash if possible.



Aperitif

Aperol Spritz	0,2l	8,5
Lillet Wild Berry	0,2l	9
Hugo	0,2l	9
Tinto de Verano	0,2l	8

Sparkling wine

Cava Dignitat Brut Nature	0,1l	7
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Gin & Thomas Henry Tonic

Hendrick's		13,5
Gin Mare		13
Monkeys 47		12,5
Sipsmith London Dry Gin		11,5
Sipsmith Lemon Drizzle		12,5
Tanqueray		

Appetizer

Aioli garlic creme	4,5
Mojo rojo Red pepper dip	4
Artichoke cream Dip made of artichoke hearts	4,5
Olive tapenade Dip made of green olives & sardines	4,5
Hummus Chickpeas creme	4,5
Chupadodos Marinated olives	7
Apetizer plate Alioli Mojo rojo Artichoke cream Olive tapenade Hummus	21

Jamón Ibérico

We buy our ham directly from a farmer from Extremadura.
Raphaels pigs are free- range and his hams are matured in stone
houses according to the old tradition.

We always have one of the two hams sliced.

Jamón de bellota 100% ibérico „PATA NEGRA“★ Cured 40 months cut by hand	35
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Jamón de Cebo Campo 50% Ibérico ★ Cured 36 months cut by hand	23
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Cheese

Queso Curado Garcia Baquero goat- cow & sheep milk matured 6 month nuts	12
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Carpaccio

Scallop carpaccio Flamed scallops fruity tomato- jalapeño chutney	19
pulpo carpaccio ★ Fennel citrus salad basil	23
„Simmentaler“ beef carpaccio White truffle butter parmesan cheese arugula pine nuts	20

Tatar

Avocado tatar Tatar of avocado & prawns coriander apple	19
„Simmentaler“ beef tatar Camembert cream leak oil potato sesame	21
Argentinian red Prawn ★ Fennel butter Crème fraîche wine grapes papadam bread	21

Fish

Seabream skewers Artichoke cream	15
Pulpo Beetroot creme potato basil Pimentón de la vera	18
Gambas al ajillo Prawns garlic chili	15
Baby Calamares Grilled calamar Patis- orange	16
Chipirones fritos Deep fried baby calamares Pimentón de la vera	15

Meat

Presa Ibérico	23
Sherry Jus mashed potatoes leak oil roasted onions	
Secreto Ibérico	20
Secret filet black garlic mayonnaise arugula sesame	
Black Angus Roastbeef	18
Hummus sesame	
New Zealand lamb filet	18
Berry sauce zucchini hummus romana salad	
Pollo a la Parilla	19
Grilled corn chicken salsa- Ximenez sweet pepper	

Vegetarian

Flamed cauliflower ★	13
Cauliflower puree estragon- tabioka- chip pistachio	
Sauteed baby spinach	9
White wine garlic sesame	
Grilled corn	12
corn puree sunflower seeds pea cress	
Parisian potatoes	9
Aioli rojo rosemary	
Pimientos de Padrón	9
Green sweet pepper sea salt	
Setas al ajillo	9
Stir fried mixed mushrooms garlic white wine	
Baby herb salad	8
Balsamico Dressing sunflower seeds	
Taboulé	9
parsley salad graham cherry tomatoes	
Fattusch	10
Tomaten parsley coriander flatbread	

Desert

Crema Catalana	8
Churros Cinamon & sugar chocolat sauce	9
Chocolate cake Berry sauce ice cream to choose from	12
Vanilla salted caramel lemon sorbet cassis sorbet	

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