

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

Cava Aperol Spritz	0,2l	9
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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Limonaden

Hierbabuena Ginger Ale Fresh mint orange Ginger Ale brown suger	0,33 l	6,5
Limonas al Romero Homemade rosemary sirup lemon soda	0,33 l	6,5

4cl Gin & Thomas Henry Tonic

Hendrick's	14
Gin Mare	16
Monkeys 47	15
Sipsmith London Dry Gin	13
Sipsmith Lemon Drizzle	13
Tanqueray	12

lunch menu

Saturday & Sunday
12:00-15:00

Aioli Garlic creme	4,5
Mojo rojo Sweet pepper dip	4,5
Chupadedos Marinated olives	7
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Jamón de Bellota 100% Ibérico „PATA NEGRA“★ Cured 40 month cut by hand	29
Jamón de Cebo Campo 50% Ibérico ★ Cured 36 month cut by hand	19
Queso Curado Garcia Baquero goat- cow & sheep milk matured 6 month nuts	12
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Gambas al ajillo prawns garlic chili	16
Baby Calamares Grilled calamar Pastis- orange	17
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Black Angus Roastbeef Hummus sesame	18
Secreto Ibérico Secret filet black garlic mayonnaise arugula sesame	21
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Gazpacho Eis cold gazpacho sweet pepper tomato cucumber	12
Tortilla Egg potatoe goat cheese dried tomatoes	12
Grilled corn corn puree sunflower seeds pea cress	12
Rosmary fries Pimenton de la Vera garlic chips	8

Tapas Sharing Menü

Ab 3 Personen Speisen zum teilen.

Appetizer

Appetizer Platte | Alioli | Mojo rojo | Artichoke cream | Olive tapenade | Hummus

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Cold

Avocado Tatar | Tatar of avocado & prawns | coriander | apple

Argentinien beef Carpaccio | White truffle butter | parmesan cheese
| arugula | pine nuts

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Fish

Gambas al ajillo | Prawns | garlic | chili

Chipirones | Deep fried baby calamares | Pimentón de la vera

Pimientos de Padrón | Green sweet pepper | sea salt

Meat

Secreto Ibérico | Secret filet | black garlic mayonnaise | arugula |
sesame

Black Angus Roastbeef | Hummus | sesame

Gegrillter Mais | corn puree | sunflower seeds | pea cress

Parisienne Kartoffeln | alioli rojo | rosemary

52€

Per person

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
Chupadados 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	29
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Jamón de Cebo Campo 50% Ibérico ★ Cured 36 months cut by hand	19
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Cheese

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

pulpo carpaccio ★ 23
Fennel citrus salad | basil

Argentinian beef carpaccio 22
White truffle butter | parmesan cheese | arugula | pine nuts

Tatar

Avocado tatar 21
Tatar of avocado & prawns | coriander | apple

Argentinian beef tatar 22
Camembert cream | leak oil | potato | sesame

Fish

Seabream skewers 16
Artichoke cream

Pulpo 18
Beetroot creme | potato | basil | Pimentón de la vera

Gambas al ajillo 16
Prawns | garlic | chili

Baby Calamares 18
Grilled calamar | Patis- orange

Chipirones fritos 17
Deep fried baby calamares | Pimentón de la vera

Meat

Presa Ibérico	23
Sherry Jus mashed potatoes leak oil roasted onions	
Secreto Ibérico	21
Secret filet black garlic mayonnaise arugula sesame	
Black Angus Roastbeef	18
Hummus sesame	
New Zealand lamb filet	20
Berry sauce zucchini hummus romana salad	

Vegetarian

Flamed cauliflower ★	13
Cauliflower puree estragon- tabioka- chip pistachio	
Sauteed baby spinach	10
White wine garlic sesame	
Grilled corn	12
corn puree sunflower seeds pea cress	
Tortilla	12
Egg potatoe goat cheese dried tomato	
Parisian potatoes	9
Aioli rojo rosemary	
Pimientos de Padrón	9
Green sweet pepper sea salt	
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 Vanilla salted caramel lemon sorbet cassis sorbet	12

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La TRINGA