



Bienvenidos
Welcome to
DON CARLOS

Here you will be spoiled with
typical spanish specialities.

Besides Tapas, Paella and typical spanish meat dishes,
we also offer regional wines.

We like to welcome you with your entire family, friends,
colleagues and business partners.

All our dishes are home made, using only fresh ingredients,
including organic vegetables.

**Please consider also
our changing meals
on the blackboard!**

Dinner from 17⁰⁰ h

- All prices including service and VAT -

Sopas - Soups €

Sopa de tomate (tomato soup) ^L	4,80
Sopa del día (soup of the day)	4,80

Tapas and Starters

served with fresh, homemade bread^{G,L}

Tapas frías

Cold Tapas

Aceitunas mixtas	3,50
Preserved black and green olives ¹³ (in oil)	
Homemade Bread ^{G,L}	2,00
Aioli (homemade garlic cream sauce) ^E	2,70
Mojo picón - red mojo sauce ^{G,L}	2,70
(homemade red garlic salsa with tomato & bell pepper)	
Mojo verde - green mojo sauce ^{G,L}	2,70
(homemade green garlic salsa with coriander & parsley)	
Queso Manchego	5,80
Manchego cheese ^L with aioli ^E & side salad	
Queso de cabra	5,90
Preserved goat's cheese ^L in herbal oil	
Alubias blancas en escabeche (vegetariano/vegetarian)	3,90
Preserved white kidney beans in sherry & tomato sauce	
Jamón Serrano	5,90
Serrano (mountain) ham ¹ with aioli ^E & side salad	
Champiñones al jerez (vegetariano/vegetarian)	4,80
Preserved sherry mushrooms (in garlic oil)	
Guindillas	3,50
Preserved pepperonis ¹ (in oil) with garlic & herbs	
Queso de oveja	5,80
Preserved sheeps's cheese ^L (in herbal oil)	
Pasta de atún	4,80
Homemade tuna paste ^{L,S,F}	

Tapas calientes

Hot Tapas

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Gambas al ajillo^K 6 fried king prawns ^K in garlic oil & side salad	10,90
Gambas en salsa de tomate^K 6 king prawns ^K in tomato sauce & side salad	10,90
Chorizo Rosario en vino blanco Spicy Rosario hard pork garlic sausage ^{1,2,3,B,G} in white wine from the oven	5,90
Dátiles con bacon 7 dates wrapped in bacon ^{1,12,L} & side salad	6,90
Ciruelas con bacon 7 plums wrapped in bacon ^{1,12} & side salad	6,90
Albóndigas en salsa picante^G 3 meatballs in a spicy tomato sauce	5,90
Papas arrugadas con mojo picón Wrinkly potatoes with mojo picón ^{G,L}	4,90
Pimientos de padrón (vegetariano/vegetarian) Fried spanish bell pepper with olive oil and sea-salt	5,80
Tortilla española con espinacas (vegetariano/vegetarian) Spanish potato omelette ^E with spinach & side salad	5,90
Alitas de pollo 5 fried chicken wings ^{B,G} with tomato chutney & side salad	5,90
Pincho de cordero 1 mauritanian skewer of lamb & side salad	7,50
Pincho de cerdo 1 mauritanien skewer of pork fillet & side salad	6,90
Pincho de pollo 1 mauritanian skewer of chicken fillet & side salad	6,80
Pincho de ternera 1 mauritanian skewer of veal fillet & side salad	7,50
Boquerones fritos 7 deep fried sardines ^{G,F} & side salad	5,90
Chipirones Deep fried squid rings ^{E,G} with aioli ^E & side salad	10,90
Queso de oveja frito Baked sheep's cheese ^L homemade batter ^{E,G} with side salad & herbal quark ^L	5,90

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Pollo al ajillo Fried chicken in garlic oil	8,90
Patatas bravas Fried potatoe cubes with tomato chutney	4,90
Muslitos de mar con Alioli 4 crab pincers ^{2,12,G,K,F} in a jacket with aioli ^E & side salad	5,90
Pescaditos fritos^{F,G} Original valencian fried anchovies	6,90
Pincho de chistorras Skewer with fried air-dried hard spanish chistorras ^{1,G,B}	4,90

Tapas variadas

Tapas Variations

Plato de tapas variadas^{B,E,F,G,H,K,L,W} Mixed tapas selection - as per chef's desires	14,90
Plato de tapas variadas^{B,E,G,H,L,N} (vegetariano/vegetarian) Vegetarian tapas selection - as per chef's desires	14,90
Plato de tapas variadas „Don Carlos“^{E,F,G,K,L} 2 dates & 2 plums wrapped in bacon ^{1,12} , 2 crab pincers ^{2,12} , aioli ^E , mojo picón ^{G,L} , mojo verde ^{G,L} , tortilla ^E , Serrano ham ¹ Manchego cheese ^L	15,90
Plato de tapas variadas „Sevilla“^{B,E,F,G,L} Serrano ham ¹ , olives ¹³ , goat's cheese, deep fried spanish bell pepper, air-dried spanish chistorras ¹ , baked sheep's cheese ^{E,G,L} , quark ^L and aioli ^E	15,60
Plato de tapas variadas „Valencia“^{E,F,G,K,L,S,W} Original valencian anchovies, 2 crab pincers ^{2,12} , tuna paste ^{F,L,S} marinated baby-sized sepia ¹ , 2 king prawns ^K with aioli ^E and chili sauce ¹	15,70
Plato de tapas variadas „Barcelona“^{B,E,L,G} Tortilla ^E (Spanish potato omelette) with preserved sheep's cheese ^L , 3 chicken wings ^{B,G} , 2 meatballs ^G , fried diced potatoes with pepperonis, aioli ^E and spicy tomato chutney	15,90
Plato de quesos variados ^{E,L,G} Goat's cheese ^L , Manchego cheese ^L , sheep's cheese ^L , Baked sheep's cheese ^{E,G,L} Mozzarella ^L , fig sauce, aioli ^E and homemade green garlic salsa ^{G,L}	16,90

Paella y Arroz

Paella (Rice Pans)

Paella

Paella

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Paella Valenciana^{B,F,G,K,S,W}

(per person) 16,90

only prepared for 2 people and more,
20 minutes preparation time.

Rice dish with a mixture of seafood, fish and meat

Arroz

Rice Pans

Arroz con marisco^{B,F,K,S,W}

16,90

Spanish rice pan with seafood and fresh vegetables
& side salad

Arroz con aves^{A,B,F,G,K,S,W}

16,90

Spanish rice pan with poultry and fresh vegetables
& side salad

Arroz con verduras (vegetariano/vegetarian)

15,90

Spanish rice pan with seasonable fresh vegetables
& side salad

Platos principales

Main dishes

Pescados y mariscos

Fish & Seafood

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Pincho de gambas 7 grilled king prawns ^K on a skewer on a bed of vegetables with aioli ^E & fried diced potatoes	15,90
Gambas en salsa de tomate 10 fried king prawns ^K in spicy tomato sauce with basmati rice & side salad	17,80
Gambas al ajillo 10 fried king prawns ^K in garlic oil with bread ^G , aioli ^E & side salad	17,80
Atún en salsa de tomate Grilled tuna steak ^{B,F} with tomato & caper sauce ^S on a bed of vegetables served with basmati rice & side salad	17,80
Lomo de merluza al horno Scalloped Fillet of hake with herb crust on a bed of Carrot slices with fried diced potatoes & side salad	17,90
Filete de salmón con espinacas Grilled fillet of salmon ^{B,F} on a bed of spinach leaves ^L , fried diced potatoes & side salad	17,90
Plato de pescado variado a la plancha Mixed fish plate of 3 sorts of fish fillet ^{B,F} and deep fried sardines with fried diced potatoes, chili sauce, aioli ^E , mustard sauce ^S & side salad	21,60
Pinchos de pescado Skewers of fish ^{B,F} from the grill (various fish fillets) on a bed of vegetables with fried diced potatoes and spicy tomato chutney	19,80
Plato de pescado variado a la bilbaína Mixed fish ^{B,F} plate from the grill with calamari ^W , chipirones ^{F,G} (small squids), hake, 3 king prawns ^K and carrot slices with mustard sauce ^S and mild chili sauce and fried diced potatoes	21,60
Pincho de calamares y chipirones 2 skewers of calamari ^{B,G,W} and chipirones ^{F,G} with fried diced potatoes, spicy tomato chutney & side salad	18,90

Aves
Poultry



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Pechuga de pollo con salsa de mango 15,90
Fillets of chicken breast in mango sauce (hot if desired) with fried diced potatoes & side salad

Pollo a la naranja 15,90
Fillets of chicken breast in orange sauce with fresh mint and caramelized slices of orange, fried diced potatoes & side salad

Bistec de pavo 15,80
Turkey steak on a bed of vegetables with potatoe wedges & side salad

Pinchos de pollo con verduras 15,90
2 grilled skewers of chicken breast with fried diced seasonable vegetables served with mild chili sauce and fried diced potatoes

Pollo a la sevillana 15,90
Fried fillets of chicken breast with raisins^o, ginger and leek in spicy curry sauce^{L, B} with rice & salad of carrots

Pinchos de pollo con dátiles 15,90
2 skewers of fillets of chicken breast with dates on a bed of vegetables with Basmati rice

Carnes

Meat dishes



Grills will be served **medium** if there are no special desires.

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Pinchos morunos

17,40

2 grilled mauritanian skewers of lamb with arroz a la cubana (rice with fried egg and bananas) spicy tomato chutney & side salad

Pata de cordero al horno

17,80

Roasted lamb shoulder in tomato sauce with fried diced potatoes & side salad

Cordero a la plancha

20,90

2 grilled lamb sirloin steaks on a bed of fried mushrooms and onions with wrinkly potatoes, herbal butter^L, mojo picón^{G,L}, hot tomato chutney & side salad

Pata de cordero en salsa de rioja

17,80

Delicate roasted lamb shoulder in rioja sauce^L with dill rice & side salad

Lomo de cerdo

16,90

Fried pork fillet medallions in garlic & gorgonzola cheese sauce^L with potatoe wedges & fried zucchini

Lomo de cerdo a la pimienta

16,90

Fried pork fillet medallions in pepper sauce^L with potatoe wedges & side salad

Pinchos de cerdo con pimientos

16,90

2 grilled skewers of pork fillet with pimientos on a bed of seasonable vegetables with fried diced potatoes and spicy tomato chutney

Albóndigas en salsa de azafrán

15,90

Spicy meatballs^G in saffron sauce^L with fried diced potatoes & side salad

Bife de ternera

21,80

Grilled veal steak with a tender fat slice served with mushrooms and onions, potatoe wedges, mild chili sauce, quark^L & side salad

Pinchos de ternera

18,90

2 skewer of veal fillet on broiled onions and leek served with chili sauce, aioli^L, fried dice potatoes & side salad

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<p>Bife de cuadril a la argentina Grilled sirloin steak (appr. 220 gm) with wrinkled potatoes, garlic butter^L, mild chili sauce, mojo picón^{G,L} & side salad</p>	19,80
<p>Roastbeef a la argentina Grilled argentinian rump steak (appr. 250 gm) along with its classical fat slice with potatoe wedges, herbal quark^L, herbal butter^L, mild chili sauce & side salad</p>	22,80
<p>Roastbeef - Filete de culata Grilled argentinian rump steak (appr. 220 gm) without its fat slice with fried mushrooms and onions with potatoe wedges, herbal quark^L, herbal butter^L, mild chili sauce & side salad</p>	23,90
<p>Entrecôte Grilled Rib-eye steak (appr. 250 gm) from the middle ribs well marinated with a little drop of fat with potatoe wedges, herbal quark^L, herbal butter^L, spicy tomato chutney & side salad</p>	23,90
<p>Pinchos variados a la plancha Mixed grilled meat plate with 1 skewer of lamb, 1 skewer of pork fillet with pimientos, 1 skewer of chicken, aioli^E, fried diced potatoes, spicy tomato chutney & side salad</p>	22,80
<p>Lomo de cordero a la plancha 3 grilled fillets of lamb with fried spinach leaves with Rioja sauce^L, fried diced potatoes and spicy tomato chutney</p>	23,90
<p>Carnes variadas a la plancha „Don Carlos“ Mixed grilled meat plate with 1 small rump steak, 1 fried medallion of pork fillet, 1 fillet of lamb, 3 gambas^K with pepper sauce^L, fried diced potatoes, spicy tomato chutney & side salad</p>	23,80

Pastas y gratinados

Noodles & Au Gratin

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Pasta al horno con chorizo	11,90
Au Gratin (cheese baked) ^G noodles with leek, chorizo ^{1,2,3,B,G} (hard pork garlic sausage), mushrooms covered with baked cheese	
Gratinado de espinacas (vegetariano/vegetarian)	12,80
Au Gratin (cheese baked) spinach with noodles, onions, sheep's cheese ^L in tomato béchamel sauce ^L	
Pisto manchego (vegetariano/vegetarian)	13,90
Spanish vegetable dish in tomato sauce ^L with fresh seasonable vegetables and potatoe wedges & side salad	
Pasta con pavo	12,90
Noodles ^G with fried stripes of turkey with leek and mushrooms in tomato cream sauce with freshly grated manchego cheese ^L	
Pasta con res	16,90
Noodles ^G with fried stripes of chicken with pimientos and leek in mild chili-garlic oil with freshly grated manchego cheese ^L	
Pasta con pollo	14,90
Noodles ^G with fried stripes of chicken, with fresh vegetable, garlic and mushrooms in spicy soja sauce ^{1,2,A,B,F,G,K,W}	
Pasta a la abuela (vegetariano/vegetarian)	13,90
fried noodles ^G with sun-dried tomatoes, leek and garlic with freshly grated manchego cheese ^L	
Pasta con carbanero y espinacas	14,90
Noodles ^G with fried fillet of pollack ^{B,F} with spinach in tomato cream sauce ^L	
Pasta con gambas	16,90
Noodles ^G with 6 fried king prawns ^K with lobster sauce ^{2,12,K,L,W} and fresh herbs	
Pasta con salmón	16,90
Noodles ^G with fried fillet of salmon in saffron sauce, peas, leek and cherry tomatoes	

Ensaladas

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Salads

served with fresh, homemade bread^G & homemade mustard sauce^{L,S}

Ensalada pequeña	5,40
Small side salad	
Ensalada mixta	9,80
Mixed salad	
Ensalada mixta con pescado frito	13,90
Mixed salad with fried fish fillet ^{B,F}	
Ensalada mixta con aceitunas, alcachofas y queso	13,80
Mixed salad with olives ^{1,13} , artichokes ¹ and sheep's cheese ^L	
Ensalada mixta con carne de pavo	13,90
Mixed salad with grilled fillet of turkey	
Ensalada mixta con pechuga de pollo	13,90
Mixed salad with grilled fillet of chicken breast, orange segments & orange sauce	
Ensalada rúcola con salmón	14,90
Rucola salad with fried fillet of salmon ^{B,F} with roasted sunflower seeds and balsamic yogurt sauce ^L	
Ensalada mixta con gambas a la plancha	14,90
Mixed salad with 5 fried king prawns ^K	
Ensalada mixta con naranja y queso	12,80
Mixed salad with orange segments, mozzarella ^L , roasted sunflower seeds and orange sauce ^L	
Ensalada mixta con queso de oveja frito	13,90
Mixed salad with oven-baked sheep's cheese ^{L,G}	
Ensalada mixta con atún	11,90
Mixed salad with tuna fish ^{1,F} , olives ^{1,13} , pepperonis ¹ , onions and caper fruits ¹	
Ensalada mixta con champiñones	11,90
Mixed salad with fried mushrooms and onions	

Pizza

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Margarita con ajo^{G,L} y mojo verde^{G,L} with tomato sauce, mozzarella cheese ^L , garlic, mojo verde ^{G,L}	9,90
Salchichón^{B,G,L} with tomato sauce (hot), mozzarella cheese ^L , „Salchichón“ salami ^{1,3} , mojo verde ^{G,L} , tomatoes	11,90
Jamón^{G,L} with tomato sauce, mozzarella cheese ^L , ham ¹ , Garlic, mojo verde ^{G,L} , onions, bell pepper	12,80
Espinacas^{G,L} with tomato sauce, mozzarella cheese ^L , spinach, sheep's cheese ^L	11,90
Atún^{F,G,L} with tomato sauce, mozzarella cheese ^L , tuna fish ¹ , onions and pepperonis ¹ , mojo verde ^{G,L}	12,80
De la casa^{B,G,L} with tomato sauce, mozzarella cheese ^L , „Salchichón“ salami ^{1,3} , pepperonis ¹ , olives ^{1,13} , onions, mojo verde ^{G,L}	12,80
Pollo^L with tomato sauce, mozzarella cheese ^L , chicken stripes, tomatoes, garlic, pepperonis ¹ (hot), onions, bell pepper, mojo verde ^{G,L}	13,80

Postres Dessert

Flan Caramel flan with caramel sauce ^{E,G}	3,40
Crema Catalana^{E,G} Catalonian cream special	3,40
Ice cream specialities - please see separate ice card	

food additive:

- 1 with preservative
- 2 with colour
- 3 with antioxidant
- 4 with caffeine
- 5 with quinine
- 6 with sweetener
- 7 with phosphate
- 8 waxed
- 9 sulfurated
- 11 with lactoprotein
- 12 with flavour enhancer
- 13 blackened

substances or products causing allergies or intolerances

- G cereals containing gluten
- K crustaceans and products thereof
- E eggs and products thereof
- F fish and products thereof
- N peanuts and products thereof
- A soybeans and products thereof

- L milk and products thereof (including lactose)
- H nuts
- B celery and products thereof
- S mustard and products thereof
- C sesame seeds and products thereof
- D sulphites
- M lupin and products thereof
- W molluscs and products thereof

Drinks

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Draft Beer

Beck's	0,3 l	3,00
Beck's	0,5 l	5,00
Old beer	0,3 l	3,10
Old beer	0,5 l	5,20
Shandy (beer & lemonade)	0,3 l	3,00
Shandy (beer & lemonade)	0,5 l	5,00
Krefelder (old beer with Cola) ^{2,4,6}	0,3 l	3,10
San Miguel	0,3 l	3,00
San Miguel	0,5 l	5,00

Bottled Beer

Beck's	0,33 l	3,00
San Miguel (Spanish beer)	0,33 l	3,00
Crystal white beer	0,5 l	5,00
Yeasty white beer (light)	0,5 l	5,00
Yeasty white beer (dark)	0,5 l	5,00
Yeasty white beer (alcohol free)	0,5 l	5,00
Estrella (Spanish beer)	0,33 l	3,00
Beck's alcohol free	0,33 l	2,90
Malt beer	0,33 l	2,80

Cidre

Cidre	0,33 l	3,60
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Alcohol-free drinks

Mineral water - still or sparkling	0,25 / 0,33 l	2,50
Mineral water - still or sparkling	0,75 l / 1,0 l	5,50
Cola ^{2,4,6} , Cola Light ^{2,4,6,15} , Fanta ^{2,3,6} , Sprite ⁶ , Spezi ^{2,3,4,6} , Fruit juice (apple, passion fruit ⁶ , mango, rhubarb) with table/sparkling water	0,2 l	2,30
Cola ^{2,4,6} , Cola Light ^{2,4,6,15} , Fanta ^{2,3,6} , Sprite ⁶ , Spezi ⁶ , Spezi ^{2,3,4,6} , Fruit juice (apple, passion fruit ⁶ , mango ⁶ , rhubarb) with table/sparkling water, water	0,5 l	4,90
Juices: Cherry & banana, apple, orange, banana cherry, pineapple, passion fruit ⁶ , mango ⁶ , rhubarb	0,2 l	3,00
Schweppes: Bitter Lemon ^{3,5} , Ginger Ale ² , Tonic Water ^{3,5}	0,2 l	3,00

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Hot Drinks

Café Americano (filter coffee) ⁴	Cup	1,90
Café Americano grande (filter coffee) ⁴	Mug	2,90
Café Creme (schümli coffee) ⁴	Cup	2,00
Café solo (espresso) ⁴	Glass	1,90
Café solo doble (double espresso) ⁴	Glass	2,90
Café canario (espresso with sweet condensed milk) ^{4,6,11,L}	Glass	2,00
Cappuccino ^{4,11,L}	Glass	2,30
Cortado (espresso with frothy milk) ^{4,11,L}	Glass	2,00
Cortado leche leche (espresso with frothy milk and sweet condensed milk) ^{4,6,11,L}	Glass	2,10
Café con leche (large milk coffee) ^{4,11,L}	Cup	3,10
Latte macchiato ^{4,11,L}	Glass	3,10
Descofeinado (decaffeinated coffee)	Cup	2,00
Chocolate caliente (home made chocolate drink with milk, cacao & creamy froth) ^{6,11,L}	Glass	3,20
Tea (black, green, peppermint, camilla, fruit, herbal, rooibos, vanilla, rooibos caramel, rooibos orange)	Glass	2,10
Menta fresca (boiled water with fresh peppermint leaves)	Glass	3,20

Hot drinks with alcohol

Café lunes (cappuccino with 2 cl Baileys 17%) ^{2,4,6,11,L}	Glass	3,80
Café martes (cappuccino with 2 cl Cointreau 40%) ^{4,6,11,L}	Glass	4,00
Carajillo (spresso with 2 cl Brandy 30%) ⁴	Glass	3,00
Café barraquito (cappuccino with 2 cl Licor 43 31% and lemon peel) ^{2,3,4,6,11,L}	Glass	4,10
Cappuccino viernes (cappuccino with 2 cl Amaretto 21%) ^{2,4,6,11,L}	Glass	3,80
Chocolate con Baileys (hot chocolate with 2 cl Baileys 17% & cream) ^{2,4,6,11,L}	Glass	4,60
Chocolate con ron (hot chocolate with 2 cl rum 40%)	Glass	4,60

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Aperitifs

Sherry de la casa (medium)	15%	5 cl	2,70
Sherry de la casa (fino)	15%	5 cl	2,70
Sherry Tio Pepe (fino)	15%	5 cl	3,10
Martini Bianco, Rosso, Extra Dry, d'Oro	15%	5 cl	2,80
Pacharán on ice	25%	4 cl	3,90
Moscatel	15%	5 cl	3,90
Cava ^D	11%	0,1 l	2,90
Cava with Pacharán ^D	25%	0,1 l	3,60
Kir Royal ^{2,6}		0,1 l	3,60
Campari ^{2,6} (4 cl) with ice and Soda	25%	0,3 l	3,60
Campari ^{2,6} (4 cl) with ice and orange juice	25%	0,3 l	4,10
Aperol Spritz ^{2,6}	15%	0,2 l	4,40
Hugo ⁶	11%	0,2 l	4,80

Bitters

Fernet Branca	40%	2 cl	2,00
Ramazotti	30%	2 cl	2,00
Averna	32%	2 cl	2,00
Jägermeister	35%	2 cl	2,00

Liquors

Licor 43 ^{2,3,6}	31%	2 cl	2,20
Licor 43 with ice and milk ^{2,3,6,11,L}	31%	2 cl	2,40
Hierbas (dulces)	22%	2 cl	2,20
Hierbas (secas)	40%	2 cl	2,20
Hierbas (mezcladas)	22%	2 cl	2,20
Anis La Castellana seco	45%	2 cl	2,20
Anis La Castellana dulce	35%	2 cl	2,20
Baileys ^{2,3,4,11}	17%	2 cl	2,20
Baileys on Eis ^{2,3,4,11}	17%	4 cl	4,10
Sambuca	40%	2 cl	2,20
Kahlúa ^{2,4,6}	20%	2 cl	2,20
Pernod	40%	2 cl	2,30
Cointreau	40%	2 cl	2,40
Ron miel	20%	2 cl	2,20
Ron miel with ice & lemon juice	20%	2 cl	2,30
Licor Orujo con hierbas	30%	2 cl	2,10
Liquor cinnamon ⁶	17%	2 cl	2,10
Liquor melon ⁶	17%	2 cl	2,10
Liquor peach ⁶	17%	2 cl	2,10
Vodka Caramel ^{2,6}	30%	2 cl	2,30

Spanish Brandys

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Carlos III	(Reserva)	36%	2 cl	2,80
Carlos I	(Grand Reserva)	40%	2 cl	3,30
Osborne Veterano	(Solera)	36%	2 cl	2,30
103	(Solera)	36%	2 cl	2,30
Magno	(Reserva)	36%	2 cl	2,30
Cardenal Mendoza	(Gran Reserva)	42 %	2 cl	4,20
Gran Duque d´Alba	(Gran Reserva)	40%	2 cl	4,20
Lepanto	(Gran Reserva)	36%	2 cl	4,20
Jaime I	(Gran Reserva)	38%	2 cl	5,20

Spirits

Aguardiente de Galicia	(Martin códax)	45 %	2 cl	2,20
Pisco Alto	(de Carmen)	40%	2 cl	2,20
Havanna Club	(Añejo 3 años)	40%	2 cl	2,20
Bacardi		38%	2 cl	2,10
Tequila Silver		38%	2 cl	2,10
Tequila Gold		38%	2 cl	2,10
Gin		38%	2 cl	2,20
Wodka		38%	2 cl	2,20
Ballantine´s (Scotch)		40%	2 cl	2,20
Jim Beam (Bourbon)		40%	2 cl	2,10
Calvados		40%	2 cl	2,20
Malteser		40%	2 cl	2,30
Jubilee Aquavit		42%	2 cl	2,30

Longdrinks with 4 cl alcohol

Havanna Club Cola	0,2 l	5,30
Bacardi Cola	0,2 l	5,30
Gin Tonic	0,2 l	5,30
Wodka Lemon	0,2 l	5,30
Ballantine´s Cola	0,2 l	5,30
Jim Beam Cola	0,2 l	5,30
Licor 43 passion fruit juice	0,2 l	5,80
Licor 43 Ginger Ale	0,2 l	5,80
Osborne Veterano Cola	0,2 l	5,30
Pernod Cola	0,2 l	5,80

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Cocktails

Caipirinha Cachaca, Limes, brown sugar, lemon squash ^{3,6}	7,80
Caipiroska Vodka, Limes, brown sugar, lemon squash ^{3,6}	7,80
Mojito Havana Club, lemon squash ^{3,6} , limes, sugar, fresh mint leaves, soda	8,50
Caipirissima Havana Club, limes, brown sugar, lemon squash ^{3,6}	7,80
Cuba Libre Havana Club, Cola ^{2,4,6} , limes	6,90
Royal Mojito Havana Club, lemon squash ^{3,6} , limes, sugar, fresh mint leaves, Cava	8,90
Flying Cangaroo Vodka, rum, Liquor 43 ^{2,3,6} , coconut cream ^{6,11} , pineapple juice, orange juice & cream ^{11,L}	9,20
Long Island Ice Tea Vodka, Gin, Tequilla, Triple Sec, rum, limes, lemon squash ^{3,6} , Cola ^{2,4,6}	9,20
Zombie 3 sorts of rum, apricot brandy, orange juice, pineapple juice, limes, lemon squash ^{3,6}	9,20
Martini Cocktail Gin, Martini extra dry, Olive	6,90
Pisco Sour (without egg white) Pisco, lemon squash ^{3,6} , soda	6,90
Nutty Colada Amaretto ^{2,6} , pineapple juice, coconut cream ^{6,11} , cream ^{11,L}	8,70
Piña Colada Rum, pineapple juice, coconut cream ^{6,11} , cream ^{11,L}	8,70
White Russian Vodka, Kahlúa ^{2,4,6} , cream ^{11,L}	7,90
Gin Fizz Gin, lemon squash ^{3,6} , sugar, soda	6,90

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Wodka Sour		6,90
Vodka, lemon squash ^{3,6} , sugar		
Blue Margarita		6,90
Tequila, blue Curaçao ^{2,3,6} , limes, lemon squash ^{3,6}		
Shaken Margarita		6,90
Tequila, Triple Sec, limes, lemon squash ^{3,6}		
Frozen Strawberry Margarita		7,90
Tequila, Triple Sec, lemon squash ^{3,6} , frozen strawberries ^{3,6}		
Frozen Mango Margarita		6,90
Tequila, Triple Sec, lemon squash ^{3,6} , frozen mango ^{3,6}		
Tequila Sunrise		7,90
Tequila, orange juice, lemon squash ^{3,6} , Grenadine ^{3,6}		
Chelada	0,5 l	6,20
con San Miguel ^{3,6}		
Tinto de verano	0,3 l	6,20
Triple Sec, red wine, citrus lemonade ⁶		

Alcohol-free Cocktails

A & M		7,40
Mango syrup ^{2,3,6} , almond syrup ^{2,3,6} , lemon squash ^{3,6} , apple juice, passion fruit		
Ipanema		6,90
Ginger Ale ² , limes, brown sugar		
Virgin Colada		7,40
Pineapple juice, coconut cream ^{6,11} , cream ^{11,L}		
Spring Fever		7,40
Orange juice, pineapple juice, passion fruit, cherry juice, Mango syrup ^{2,6} , lemon squash ^{3,6}		
Virgin Mojito		7,40
Ginger Ale ² , fresh mint leaves, limes, brown sugar, lemon squash ^{3,6}		
Tropical		7,40
Mango juice, pineapple juice, banana nectar, lemon squash ^{3,6}		
Coco Choco		7,40
Chocolate, milk ^{11,L} , coconut cream ^{6,11} , cream ^{11,L}		
Tropic Mint		7,40
Pineapple juice, guava juice, mango nectar, mint syrup		

Our wine card



DC

DON CARLOS

Restaurant – Tapasbar

Decanter Wines

Vinos blancos - White Wines

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	0,1 l	0,2 l	0,5 l	1,0 l
Viña Albali Verdejo^D Bogegas Felix Solis / Valdepeñas DO, dry, agreeable flavour of fruits, restrained delicate acidity, harmonious	2,70	4,90	11,10	20,50
Marqués de Riscal^D Bodegas Marqués de Riscal / Rueda dry, fine flavour of herbs & fruits, pleasantly fresh, good balance	3,60	6,80	14,40	24,00
Pazo do Mar^D Bodegas Pazo do Mar / Ribeiro Treixadura, Torrontés and Godello-grapes dry, fresh & fruity, perfect with seafood	3,00	6,00	13,20	22,80
Casal Garcia (Vinho verde)^D Semi-dry Trajadura, Loureiro, Arinto, Azal Fine sparkling and fresh, fine citrus aromas	2,70	4,90	11,10	20,50

Vino rosado - Rosé Wines

	0,1 l	0,2 l	0,5 l	1,0 l
Viña Albali rosado^D Bodegas Albali / Valdepeñas DO, dry, agreeable flavour of fruits, restrained delicate acidity, harmonious	2,70	4,90	11,10	20,50
David Moreno^D Viura – Garnacha (Rioja) dry with fine fruity flavour, harmonious, ideal with fish specialities and salads	3,00	6,00	13,20	22,80

Vinos tintos – Red Wines

				€
	0,1 l	0,2 l	0,5 l	1,0 l
Viña Albali Crianza^D Bodegas Felix Solis / Valdepeñas DO, dry, dense ruby red colour, excellent and long-lasting taste of wine	2,70	4,90	11,10	20,50
Antaño^D Antaño / Rioja DO Tempranillo, Garnacha, Mazuelo, intensive ripe fruit aroma, racy Rioja with long-lasting finish	3,00	6,00	13,20	22,80
Pago de Crisus^D Bodegas Iñaki Nañez dry, crisp and elegant, one of the most prized wines of the world (16 gold medals)	3,80	6,90	14,60	24,00
Las Chanas / Vino de mesa^D Tinta del Pais, Garnacha and Malvasia, fine, smooth, delicious, medium-sweet red wine from Bodega Farina	2,70	4,90	11,10	20,50
Sangria		3,20	6,50	12,00

Dessert Wine

Moscatel dulce^D Pronounced bouquet, scents of roses and lemons, concentrated and juicy, meshes ideal with dessert	0,05 l	3,90
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Bottled Wines

Vinos blancos – White Wines

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Pazo do Mar^D Bodegas Pazo do Mar / Ribeiro Treixadura, Torrontés with Godello-grapes, dry, fresh & fruity, perfect with seafood	0,75 l	17,10
Máximo Viura^D Bodegas Máximo / Castilla – La Mancha dry, tender and delicate flavour, spicy & fruity, perfect with fish specialities	0,75 l	18,80
Mas Rabell^D Bodegas Miguel Torres / Penedés 100% Parellada-Wine, dry, fresh and light taste, agreeable flavour of fruit, delicate acidity	0,75 l	19,60
Blume Sauvignon Blanc^D Pagos del Rey / Rueda Blume Sauvignon Blanc has a straw yellowish colour with green reflections. This wine is very fruity and captures the olfactory glands with impressions of gooseberries, passion fruit and honey	0,75 l	17,10
Marqués de Riscal^D Bodegas Marqués de Riscal / Rueda one of the best white wines of Spain, dry, fine flavour of herbs & fruits, pleasantly fresh, good balance	0,75 l	19,10
Casal Garcia (Vinho verde)^D Semi-dry, Trajadura, Loureiro, Arinto, Azal fine sparkling and fresh, fine citrus aromas	0,75 l	16,10

Vinos tintos - Red Wines

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Pago de Crisus^D Bodega Iñaki Nañez dry, crisp and elegant, one of the most prized wines of the world (16 gold medals)	0,75 l	22,00
Luis Cañas Crianza^D Bodegas Luis Cañas / Rioja Alavesa dry, ruby colour, light & smooth, with flavour of raspberries and cherries	0,75 l	19,60
Viña Albali, Cabernet Sauvignon Reserva^D Bodegas Albali / Valdepeñas DO 85% Cabernet Sauvignon and 15% Tempranillo, dry, complex and elegant, with aromas of ripe fruits	0,75 l	19,90
Viña Albali Gran Reserva^D Bodegas Albali / Valdepeñas DO 100% Tempranillo, dry, fine wooden aromas, balanced tannin and most selective bouquet	0,75 l	19,90
„Celeste“ Tempranillo^D Bodegas Miguel Torres / Ribera del Duero 100% Tinto Fino (Tempranillo), dry, peppery and spicy fruit, ripe tannin deliciously with the Mediterranean cuisine with lots of herbs	0,75 l	24,90
Conde de Valdemar Reserva^D Bodegas Valdemar / Rioja Alavesa 85% Tempranillo and 15% Mazuelo, dry, minerally floral notes of black plums	0,75 l	26,90
Las Chanas / Vino de mesa^D fine, smooth, delicious medium-sweet red wine from Bodega Farina	0,75 l	16,10

Vinos rosados - Rosé Wine

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David Moreno^D

Viura – Garnacha (Rioja)

Dry with fine fruity flavour, harmonious,
ideal with fish specialities and salads

0,75 l

17,10

Pinord Reynal rosado d'agulla^D

Penedés, Tempranillo, Garnacha,
medium-dry with a tender moussier

0,75 l

19,30

Cava - Spanish sparkling wine

Cava de la casa^D

Don Caval seco

0,75 l

17,00