

Rioja

TAPAS · BAR · RESTAURANT

La carta. El Rioja.

Small plates. A wonderful evening. To taste, share and enjoy together.

YOUR MENU AT A GLANCE

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Kolpingstraße 12 · 59555 Lippstadt
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Tapas, vino y amigos.

A little taste of Spain. In the heart of Lippstadt.

Enjoy your meal. Enjoy your evening.
Con mucho amor.

TO TASTE. TO SHARE. TO ENJOY.

Un poquito de todo.

LA CARTA

Ajoli

Bread & homemade dips

- | | | |
|----|--|--------------|
| 01 | Pan | €3.90 |
| | Small bread basket | |
| | VEGETARIAN | |
| 02 | Ajoli variado con pan | €6.80 |
| | Large bread basket with three varieties of aioli | |
| | VEGETARIAN | |
| 04 | Ajoli con pan | €4.90 |
| | Small bread basket with aioli | |
| | VEGETARIAN | |
| 05 | Ajoli sin pan | €1.00 |
| | One portion of aioli | |
| | VEGETARIAN | |
| 06 | Ajoli variado sin pan | €2.80 |
| | Three portions of different aioli varieties, without bread | |
| | VEGETARIAN | |

*Pide un poco.
Comparte mucho.*

Choose your favourite tapas and share them.
Good food tastes even better together.

LA CARTA

Ensaladas

Salads

- | | | |
|----|--|---------------|
| 10 | Ensalada mixta | €6.90 |
| | Mixed salad | |
| | VEGETARIAN | |
| 11 | Ensalada La Bodega | €14.20 |
| | Large mixed salad with tuna, olives and marinated sardines | |
| 12 | Ensalada especial | €14.20 |
| | Large mixed salad with turkey strips and mushrooms | |
| 13 | Ensalada España | €16.60 |
| | Large mixed salad with shell-on king prawns and Serrano ham | |
| 14 | Ensalada de pollo | €14.60 |
| | Large mixed salad with chicken strips, pine nuts and apple slices | |
| 15 | Ensalada vegetariana | €10.90 |
| | Mixed green salad with cheese fried in a crispy breadcrumb coating | |
| | VEGETARIAN | |

LA CARTA

Platos fríos

Cold tapas, cured meats & ham

- | | | |
|----|--|--------------|
| 20 | Sardinas en basilico | €6.50 |
| | Marinated anchovy fillets on fresh basil | |
| 21 | Sardinas en escabeche | €6.70 |
| | Anchovy fillets with sherry vinegar, garlic, olive oil and parsley | |

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CONTINUED

Platos fríos

Cold tapas, cured meats & ham

- | | | |
|----|---|-------|
| 23 | Aceitunas
Black and green olives, per person
VEGETARIAN | €2.50 |
| 24 | Aceitunas rellenas
Olives stuffed with peppers, per person
VEGETARIAN | €2.50 |
| 27 | Chorizo Pamblo
Spanish paprika sausage | €7.20 |
| 31 | Jamón Serrano
Serrano ham | €7.50 |
| 32 | Ibérico
Richly flavoured ham from acorn-fed pigs | €8.80 |
| 33 | ¡Fiambre y queso!
A fine selection of our favourite cheeses and cured meats | €8.90 |

LA CARTA

Queso español

Spanish cheese

- | | | |
|----|---|-------|
| 41 | Queso Tierno
Fresh pure goat's milk cheese
VEGETARIAN | €6.80 |
| 42 | Queso Manchego
Cheese from La Mancha made with cow's, sheep's and goat's milk
VEGETARIAN | €6.90 |
| 43 | Queso Romero
Hard goat's milk cheese coated in herbs
VEGETARIAN | €6.90 |

LA CARTA

Vegetariano

Warm vegetarian tapas

- | | | |
|----|---|-------|
| 49 | Batatas fritas
Crispy sweet potato fries
VEGETARIAN | €5.30 |
| 50 | Patatas
Homemade Spanish fried potatoes, without sauce
VEGETARIAN | €5.50 |
| 51 | Patatas con ajoli
Homemade Spanish fried potatoes with aioli
VEGETARIAN | €5.90 |
| 52 | Patatas Bravas
Homemade Spanish fried potatoes with a mildly spicy tomato sauce
VEGETARIAN · SPICY | €5.90 |

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CONTINUED

Vegetariano

Warm vegetarian tapas

- 53 **Patatas con mojo Picón** €5.90
Homemade Spanish fried potatoes with a spicy
Canarian dip
VEGETARIAN · SPICY
- 54 **Champiñones al ajillo** €8.50
Mushrooms fried in oil with garlic and white wine
VEGETARIAN
- 55 **Champiñones asados** €8.60
Fried mushrooms with parsley, garlic and a splash of
red wine
VEGETARIAN
- 56 **Champiñones con queso y
salsa de nata** €8.60
Mushrooms baked in a cream sauce
VEGETARIAN
- 57 **Setas al jerez** €8.80
Oyster mushrooms seasoned with garlic and sherry
VEGETARIAN
- 58 **Setas con ajo y tomate** €8.80
Oyster mushrooms with garlic, tomato sauce and
herbs
VEGETARIAN
- 59 **Boletas a la Llauna** €8.90
Mixed mushrooms seasoned with garlic and brandy
VEGETARIAN
- 61 **Puerros con champiñones** €8.60
Leeks braised with mushrooms, onions, herbs,
olives and sherry
VEGETARIAN

CONTINUED

Vegetariano

Warm vegetarian tapas

- 63 **Espinaca con vino blanco** €8.50
Spinach braised with garlic and white wine
VEGETARIAN
- 64 **Espinaca Sacromonte** €8.60
Spinach with garlic, pine nuts and raisins in oil and
sherry
VEGETARIAN
- 65 **Espinacas con diversas
verduras** €8.60
Spinach with carrots, onions, garlic, peppers and
sherry
VEGETARIAN
- 66 **Berenjenas en salsa de tomate** €8.50
Deep-fried aubergine slices with garlic and tomato
sauce
VEGETARIAN
- 68 **Berenjenas gratinadas** €8.80
Aubergine gratin with tomatoes, leeks, basil and
cheese
VEGETARIAN
- 69 **Calabacines en salsa de
tomate** €8.40
Deep-fried courgette slices with garlic and tomato
sauce
VEGETARIAN
- 70 **Calabacines al ajillo** €6.20
Deep-fried courgette slices with garlic
VEGETARIAN

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LA CARTA

Tapas variadas

Meat tapas & more

- 72 **Pimientos de Padrón** €6.50
Traditional Spanish frying peppers with sea salt
VEGETARIAN
- 73 **Pimientos al ajillo con picatostes** €8.40
Fried peppers with Serrano ham, garlic, onions, herbs and croutons
- 80 **Judías verdes con jamón Serrano** €8.40
Green beans with Serrano ham and wine vinegar
- 83 **Caracoles con vino tinto** €9.50
Snails with a tomato and herb sauce and red wine
- 84 **Caracoles al Jerez** €9.60
Snails with herbs, garlic, chilli, onions and port wine
SPICY
- 85 **Chorizo en vino blanco** €8.70
Spanish paprika sausage braised in white wine
- 87 **Chorizo a la Barcelona** €9.30
Paprika sausage with mushrooms, ham, chilli, rosemary and cider
SPICY
- 89 **Patatas a la Riojana** €8.70
Paprika sausage with potatoes, herbs, onions and garlic
- 90 **Albondigas** €8.20
Homemade meatballs in a mildly spicy tomato sauce
SPICY

CONTINUED

Tapas variadas

Meat tapas & more

- 95 **Higadillos con champiñones** €8.70
Chicken liver with mushrooms, onions, garlic and red wine
- 97 **Higadillos de pollo al ajillo** €8.80
Chicken liver with courgettes, leeks, onions, garlic, thyme and red wine
- 98 **Hígado a la Asturiana** €8.60
Asturian-style chicken liver with a tomato and pepper sauce
- 99 **Croquetas de pollo** €6.20
Homemade chicken croquettes
- 103 **Empanadillas de atún** €4.80
Deep-fried pastries filled with tuna
- 104 **Queso frito** €5.90
Sheep's milk cheese fried in homemade breadcrumbs
VEGETARIAN
- 107 **Empanadillas de queso** €6.20
Homemade deep-fried pastries with sheep's milk cheese and spinach
VEGETARIAN
- 110 **Garbanzos picantes** €8.50
Spicy chickpeas with ham, onions, peppers, tomatoes, cayenne pepper and sherry
SPICY

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CONTINUED

Tapas variadas

Meat tapas & more

- 111 **Dátiles con jamón** €6.60
Bacon-wrapped dates
- 113 **Champiñones rehogados** €8.70
Mushrooms in a lemon sauce with herbs and Spanish ham

LA CARTA

Pescado

Fish & seafood

- 120 **Salpicón de marisco** €9.70
Prawns with garlic, herbs, peppers and onions
- 122 **Pulpo a la Gallega** €11.60
Galician-style octopus with chillies and sea salt
SPICY
- 124 **Pulpo asado** €11.90
Whole grilled octopus seasoned with oil and vinegar
- 126 **Pulpo con cebolla** €11.40
Octopus with onions, chilli, garlic, leeks, herbs and sherry
SPICY
- 127 **Pulpo al ajillo** €11.50
Octopus fried in oil with garlic
- 131 **Marinero picante** €10.70
Squid, octopus, mussels and prawns in a tomato and white wine sauce
SPICY

CONTINUED

Pescado

Fish & seafood

- 132 **Calamares con limón** €8.80
Squid rings with onions, herbs, lemon and white wine
- 133 **Calamares a la sidra** €8.90
Squid rings with chilli, herbs, garlic, onions, olives and cider
SPICY
- 134 **Calamares en salsa de tomate** €8.80
Squid rings in a tomato and pepper sauce
- 135 **Calamares a la romana** €8.25
Deep-fried squid rings in crispy breadcrumbs with aioli
- 141 **Mejillones con cebolla** €8.90
Mussels with onions, herbs and lemon juice
- 143 **Mejillones con chile y ajo** €8.90
Mussels with chilli, herbs, garlic and white wine
SPICY
- 144 **Gambas al ajillo** €9.70
Prawns fried in oil with garlic
- 145 **Gambas a la plancha** €10.60
Deep-fried shell-on king prawns with aioli
- 149 **Gambas y judías** €9.90
Prawns with peppers, onions, garlic, parsley, tomatoes, white beans and white wine vinegar
- 150 **Gambas con dátiles** €10.20
Prawns with dates, oyster mushrooms, ham, chilli and fennel
SPICY

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CONTINUED

Pescado

Fish & seafood

- 152 **Gambas con queso** €9.90
Prawns with chilli, sheep's milk cheese and a tomato and mustard sauce
SPICY
- 153 **Gambas con puerro** €9.90
Prawns with tomatoes, leeks, garlic, herbs and red wine
- 154 **Boquerones fritos** €8.20
Deep-fried breaded anchovies
- 155 **Salmón a la Ribereña** €9.70
Salmon with Spanish mountain-cured ham, garlic, herbs and cider
- 156 **Salmón en salsa de almendra** €9.70
Salmon with almonds, onions, garlic and tomato sauce
- 157 **Salmón en salsa de cominos** €9.70
Salmon with almonds, herbs, peppers, onions, caraway and white wine
- 158 **Merluza en zumo de naranja** €9.90
Hake with herbs in a homemade orange sauce
- 159 **Merluza con champiñones** €9.90
Hake with mushrooms, onions, herbs and sherry
- 161 **Merluza con limón** €9.80
Hake in a lemon and herb sauce
- 163 **Merluza a la sidra** €9.90
Hake with olives, peppers, onions, herbs and cider

LA CARTA

Ternera

Beef

- 176 **Estofado andaluz** €9.70
Andalusian beef stew with turmeric, tomatoes and white wine
- 177 **Guisado con setas** €9.70
Beef stew with mushrooms, marjoram and thyme
- 178 **Ternera a la Cordobesa** €9.70
Beef stew with peppers, olives and brandy

LA CARTA

Cerdo

Pork

- 181 **Ragú de cerdo** €9.30
Pork with mushrooms, tomatoes, leeks and sherry
- 185 **Cerdo con higos en vino tinto** €9.40
Pork with figs, raisins, apples, rosemary, onions, garlic and red wine
- 186 **Cerdo canario** €9.40
Pork with paprika sausage, chickpeas, herbs, peppers, onions, garlic and port wine
- 187 **Cerdo madrileño** €9.40
Pork with leeks, tomatoes, chilli, rosemary, onions, garlic, courgettes and wine vinegar
SPICY

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LA CARTA

Pollo

Chicken

- | | | |
|-----|---|-------|
| 190 | Pollo al ajillo | €9.00 |
| | Chicken breast in a tomato and cream sauce with garlic | |
| 192 | Pastel hogareño | €9.10 |
| | Chicken breast with mushrooms, peppers and thyme | |
| 194 | Pechuguitas de pollo con piñones | €9.10 |
| | Chicken breast with pine nuts and chillies | |
| | SPICY | |
| 195 | Pollo con salsa de almendra | €9.10 |
| | Chicken breast with leeks and carrots in an almond cream sauce | |
| 196 | Pollo con jamón Serrano | €9.10 |
| | Chicken breast with Serrano ham, chillies and cider | |
| | SPICY | |
| 197 | Pollo con mostaza | €9.10 |
| | Chicken breast with chickpeas, onions, mustard, lemons, garlic, herbs and sherry | |
| 198 | Pollo con judías | €9.10 |
| | Chicken breast with courgettes, onions, garlic, herbs, white beans and white wine | |

LA CARTA

Cordero

Lamb

- | | | |
|-----|---|-------|
| 199 | Estofado de cordero | €9.70 |
| | Lamb with chillies and tarragon | |
| | SPICY | |
| 204 | Cordero asado | €9.70 |
| | Lamb pan-fried with white wine, garlic and rosemary | |
| 205 | Cochifrito | €9.70 |
| | Lamb with lemon, onions, garlic and herbs | |
| 206 | Cordero a la Gitana | €9.90 |
| | Lamb with chickpeas, ham, potatoes, mint, onions, tomatoes and red wine | |
| 207 | Cordero a la Leonesa | €9.90 |
| | Lamb with carrots, green beans, thyme, onions, garlic and white wine | |

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LA CARTA

Conejo

Rabbit

- 219 **Conejo con jamón y chocolate** €9.60
Rabbit with Serrano ham and chocolate sauce
- 220 **Conejo a la cazadora** €9.70
Hunter-style rabbit with ham, spinach, mushrooms and red wine
- 222 **Conejo con salsa de almendra** €9.70
Rabbit with almonds, onions, garlic and tomato sauce
- 223 **Conejo al ajillo con patatas** €9.70
Rabbit with garlic, herbs, onions, potatoes and red wine
- 224 **Conejo al Arriero** €9.70
Rabbit with garlic, raisins, almonds, onions, peppers and brandy

LA CARTA

Para niños

For our younger guests

- 227 **Homemade chicken nuggets** €9.30
With fries, a salad garnish, ketchup and mayonnaise
- 228 **Fish fingers** €8.90
With fries, a salad garnish, ketchup and mayonnaise

LA CARTA

Postres

Desserts

- 250 **Chocolate cake** €7.40
With a scoop of vanilla ice cream
VEGETARIAN
- 252 **Crema Catalana** €5.90
Catalan vanilla custard with a caramelised sugar crust
VEGETARIAN
- 253 **Helado de vainilla con frutas** €6.60
Three scoops of vanilla ice cream with seasonal fruit, whipped cream and strawberry or chocolate sauce
VEGETARIAN
- 255 **Churros** €6.20
With homemade chocolate sauce
VEGETARIAN
- 256 **Affogato** €4.20
Vanilla ice cream with espresso
VEGETARIAN

*Un final dulce.
Un gran recuerdo.*

Another dessert to share?
Have a wonderful evening.