



CERVANTES

bar bodega

MENÚ DE TAPAS

*“Aquí se come como en casa pero
sin tener que lavar los platos”*



Pica ~

to start with

Quesadillas

fried tortillas, bell pepper, corn, tomato, spring onion, cheese, guacamole, salsa 8.75

Aceitunas

olives, garlic & herbs 6

Almendras

smoked, salted almonds 6

Boquerones

marinated anchovies in citrus 8

Chef's pinxtos

from the north of Spain, the more luxurious tapas. every day the chef makes a different creative combination of pinxtos 10

Pan ~

bread with different spreads

Pan con aioli

bread with aioli 7

Pan Cervantes

bread with various tapenades 9.5

Pan con tomate

toasted bread with tomato & garlic 8

Pan y acompañamientos

pan con tomate with different toppings 13.75
- manchego, iberico, bell pepper & boquerones -

¡ Bienvenido a Cervantes !

"La mejor red social es una mesa llena de buena comida y rodeada de personas que quieres"

The best social network is a table full of food, surrounded by people you love!
We are happy to fill the table for you with the tastiest dishes from Spain.

You can order the dishes à la carte or take one of our menus.
The dishes are about the size of an entree.

¡ Buen provecho !

Queso y Carne ~

"Queso y Carne" is served with tostadas and pickles

Charcutería: tasting of Spanish meats 13.5

Plato de queso: tasting of Spanish cheeses 13.5

Jámon serrano: dried, cured ham from Andalusia 8.5

Manchego: Spanish sheep cheese with mango chutney 8.5

Ibérico Jamón Cebo: the famous Iberico ham with 24 months maturation.

19.5 per portion of 80 grams

Chef's Special ~

changing pinxtos specialties from the chef

Pinxtos are only found in the north of Spain. They resemble tapas but are often a bit more luxurious and are always served with a skewer. In Cervantes the chef makes another creative selection of pinxtos every day.

Do you have an allergy? Let us know!

~ Croquetas y Empanadas

Empanada carne

seasoned minced meat in dough with yogurt herb sauce 8.5

Setas

oyster mushroom croquettes with truffle sauce 8.5

Serrano

serrano ham croquettes with bravas sauce 8.5

~ Pescado y Carne

Calamares

fried small squid rings with lemon & aioli 9.5

Gambas al ajillo

king prawns with bell pepper, onion, garlic, parsley & bread 9.5

Salmón

smoked salmon with roasted sesame and horseradish 9.75

Albóndigas

beef meatballs with spicy salsa brava 8.25

Pollo con miel

crispy fried chicken bones with honey 8.25

Pulpo alla gallega

octopus tentacle fried in garlic, parsley, red pepper 12.5

Carrillada de cerdo Ibérico

tender Iberico cheek with parsnip puree 9.5

Dátiles

dates wrapped in pork belly and date syrup 8

Sardinas

marinated canned sardines with bread, olives & pickles 9.5

~ Vegetariano

Berenjena frita

fried eggplant with rosemary and cane sugar honey 7.5

Ensalada Cervantes

fresh salad with varying ingredients 7

Patatas bravas

Spanish potatoes with smoked brava sauce 8.25

Tortilla Española

traditional tortilla of potato, onion and egg 8.25

Fondue de queso

spicy cheese fondue with vegetables & bread 9.5

Judías verdes

green beans in tempura, sriracha mayo, soy sauce & grated cheese 8

Queso de cabra

brulée of goat cheese with nuts, seeds & honey 8.25

Pimiento de padrón

classic fried peppers with coarse sea salt 7.5

Verduras

asparagus, spring onion and zucchini, wasabi soya and manchego 8.5

Sandía

fresh watermelon with balsamic 6

Tartar de tomate con burrata

marinated tomato tartare with burrata and tostades 9



FAMILIA CERVANTES

Let us surprise you!

2 people or more 35 pp

Tasting of tapas (meat, fish
& vegetarian) served
in 4 courses including dessert



SOBREMESA

Cervantes Specialties Menu

2 people or more 39.50 pp

First:

pan con tomate, aceitunas,
almendras, jamón español

Then:

table filled with Spanish
Specialties in several servings
incl. Salmon, Carrillada, Fondue,
Empanadas and much more....

Last:

grand dessert



HIGH WINE TOUR DE ESPAÑA

High Wine that takes you
throughout Spain and
with the tastiest dishes and
the nicest wines!

35 pp (2 people or more)

~ Postres

Crema Catalana

classic Catalan dessert of cream and vanilla 8.5

Costrada con crema franchipan

Crispy puff pastry filled with almond cream 8.5

Muerto por chocolate

Homemade brownie with vanilla ice cream 8.5

Grand dessert

tasting of various homemade desserts 11.5

~ Postre liquido

Espresso Martini

Vodka, Licor 43 Baristo, espresso & sugar water 9

Café Español

Coffee with Licor 43 and whipped cream 8.5

Café Cervantes

Coffee with Ron Miel and whipped cream 8.5

Carajillo

Espresso with brandy and cane sugar 5

Cortado

Espresso with a layer of milk foam 3.3

~ Brandy

Carlos 1

popular brandy, smooth rich taste 6

Osborne 103

from the sherry region, aged in sherry casks 6

Torres 10 Gran Reserva

aged for 10 years in barrels! 7

Soberano

oak aged brandy 6

Veterano

brandy matured in PX sherry casks 6



VIA VECCHIA ARRANGEMENTS

Bachelorette party, company party, family day or just out with friends. The Via Vecchia has a lot of fun activities!

Possibly together with a dinner at Cervantes, Hemingway's, Boccaccio or Moro but also a lot of fun as a separate activity.

Look for all possibilities on our website but for example

Cocktail Workshop
Pub quizzes
Drinks packages
Lunch buffets
Party packages
Baby showers

...and much more!



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