




# **PINK SUNSET**

dinner drinks vibes

 Vegan

 Vegetarisch

# TAPAS


**Papas Arrugadas**  ..... **5,50 €**  
Salz-Kartoffeln von den Kanaren  
*Salt potatoes from the Canary Islands*

**Datteln** ..... **6,00 €**  
Im Ofen frisch gebacken & mit Speck umwickelt  
*Baked fresh in the oven & wrapped with bacon*

**Pimientos**  ..... **6,00 €**  
Ofenpaprika aus dem Nordwesten Spaniens  
*Oven peppers from the northwest of Spain*

**Serrano Schinken** ..... **7,50 €**  
In Andalusien 9-11 Monate lang gereifter Serrano-Schinken  
*Serran-Ham aged in Andalusia for 12 months*

**Bohnen Salsa Con Chorizo** ..... **7,50 €**  
Hausgemachte Tomatensalsa mit schwarzen Bohnen & würzigem Chorizo  
*Homemade tomato salsa with black beans & spicy chorizo*

**Spanische Croquetas**  ..... **8,50 €**  
Frittiert & mit Gorgonzola gefüllte Krokettchen  
*Deep fried & gorgonzola stuffed croquettes*

**Gambas Al Ajillo** ..... **11,00 €**  
Gegarte Garnelen in Knoblauch-Olivenöl  
*Cooked shrimps in garlic olive oil*

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## DIPS & MORE

Ajillo 	2,50 €	Trüffel Mayo 	3,50 €
Mojo Rojo  	3,00 €	Guacamole 	4,50 €
Mojo Verde 	3,00 €		

## FISH

<b>Lachs Ceviche</b> .....	<b>19 €</b>
<p>Roher Lachs, Choclo, rote Zwiebeln, Kirsch Tomaten, Thai-Sellerie, Koriander, Mais-Chips, Limettensaft / <i>Raw salmon, choclo, red onions, cherry tomatoes, Thai celery, cilantro, corn chips, lime juice</i></p>	
<b>Salmon</b> .....	<b>21 €</b>
<p>Gebratener skandinavischer Lachs mit leichter Weißwein, Thymian-Butter Sauce <i>Roasted Scandinavian salmon with light white wine, thyme butter sauce</i></p>	
<b>Thunfisch Tatar</b> (110 gr) .....	<b>18 €</b>
<p>Frischer Yellow-Fin Thunfisch &amp; Avocado <i>Fresh Yellow-Fin Tuna &amp; Avocado</i></p>	
<b>Oktopus</b> .....	<b>25 €</b>
<p>Täglich frisch gegrillter Oktopus, Rucola Salat &amp; traditionelle, spanische Kartoffeln <i>Daily fresh grilled octopus, arugula salad &amp; traditional Spanish potatoes</i></p>	
<b>Green Mojo Dorade</b> .....	<b>32 €</b>
<p>Gefüllte Dorade mit Petersilie, Zitrone, Knoblauch, Mojo Sauce &amp; im Ofen saftig gebacken / <i>Stuffed gilthead with parsley, lemon, garlic, mojo sauce &amp; baked in the oven juicy</i></p>	

# MEAT

**Sunset Serranito Burger** ..... **16 €**

Beef, Serrano Schinken, gebratene Paprika & Zwiebeln, Tomaten,  
Ajillo, Cheddar / *Beef, Serrano Ham, Roasted Peppers & Onions,  
Tomatoes, Ajillo, Cheddar*

**Pollo Ajo** ..... **21 €**

Traditionelles spanisches Knoblauchhuhn  
*Spanish traditional garlic chicken*







**Roastbeef Chimichurri** ..... **23 €**

Saftiges Roastbeef auf Tomatenchutney bestrichen mit argentinischer  
Chimichurri Paste / *Juicy roast beef on tomato chutney coated with  
argentine chimichurri paste*



**Rinderfilet** (230 gr) ..... **35 €**

Würzige, schwarze Bohnen-Sauce, Beerberitzen Chutney & Bhatura Brot  
*Spicy black bean sauce, berry beetroot chutney & bhatura bread*

## EXTRAS

Reis / Rice 	4,00 €
Patatas / Salt-Potatoes 	4,50 €
Patatas Fritas / Fries 	4,50 €
Wilder Brokkoli / Wild Broccoli 	5,00 €
Kartoffel Parmesan Pürree / Potato Parmesan Puree 	5,50 €
Gebratene Pilze / Fried Mushrooms 	5,00 €

## PASTA

<b>Pasta Mojo Rojo</b>  Penne, mit hausgemachter pikanter-paprika salsa <i>Penne, with homemade spicy bell pepper salsa</i>	12 €
<b>Pasta Manchego</b>  Casarecce, mit würzigem Manchego Käse auf Tomaten-Rotwein Sauce <i>Casarecce, with spicy Manchego cheese on tomato red wine sauce</i>	14 €
<b>Top It Up</b> ..... 4 € / 6 € / 4 € <b>Hähnchen</b> chicken / <b>Garnelen</b> shrimps / <b>Chorizo</b> spicy Spanish sausage	

## BOWLS

### **Roastbeef Trüffel Bowl** ..... 18 €

Blattsalat, Roastbeef, Manchego-Käse, Gurken, salziges Popcorn, Johannisbeer-Chutney, confierte Tomaten, Trüffel-Mayo, Reis  
*Lettuce, Roast beef, Manchego cheese, cucumber, salty popcorn, currant chutney, confit tomatoes, truffle mayo, rice*

### **Croquetas-Papas Arrugatas Bowl** ..... 14 €

Blattsalat, spanische Krokette, kanarische Kartoffeln, Ofenpaprika, Balsamico, rote Beete, Gurken, Hokkaido-Kürbis, rote Mojo-Sauce, Reis  
*Lettuce, Spanish croquettes, Canary potatoes, Oven peppers, Balsamic beet, Cucumbers, Hokkaido squash, Red mojo sauce, rice*

## GREENS

### **Salade Nicoise** ..... 13 €

Blattsalat, Thunfisch, Ei, Gurken, rote Zwiebeln, Brechbohnen, grüne Oliven, Grenalien, Drillingskartoffeln, Tomaten & Hausdressing  
*Leaf lettuce, tuna, egg, cucumbers, red onions, French beans, green olives, Grenadines, Trilled Potatoes, Tomatoes & House Dressing*

### **Halloumi Mediterránea** ..... 11 €

Blattsalat, gebratener Halloumi, Paprika, Gurken, Kirschtomaten, Karotten, Champignons, Tomaten-Chili Dressing  
*Leaf lettuce, Roasted halloumi, peppers, cucumbers, cherry tomatoes, carrots, mushrooms, tomato chili dressing*

# DESSERT

## Churros


Brandteig nach spanischem Rezept frittiert & übergossen mit Schokoladensauce  
*Spanish recipe choux pastry deep fried & topped with chocolate sauce*


6,50 €

## Leche Frita

Frittierte Milch aus Nordspanien  
*Fried milk from northern Spain*

7,50 €

  
Vegan

  
Vegetarisch



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# LETS GET IT STARTED

aperitivos & kickstarter

<b>Cocktail of the Week</b> <sup>10</sup> Ask for more .....	<b>13 €</b>
<b>Frozen Negroni Sbagliato</b> <sup>10</sup> .....	<b>12 €</b>
<b>Pink Sunset Mimosa</b> <sup>2, 3</sup> .....	<b>11 €</b>
<b>Malfy Gin &amp; Tonic</b> <sup>2</sup> .....	<b>13 €</b>

**Choose Your Spritz** <sup>2, 3, 4, 6, 10</sup> ..... **11 €**

- Aperol or Campari - Spritz
- Lillet - Grapefruit Soda
- Limoncello – Spritz
- Needle Gin - Wild Berry

**Tree with Spritzes** <sup>2</sup> ..... 8 x 0,2l **75 €**  
Choose your favorite Spritzes

# SANGRÍAS A LA PINK SUNSET

greetings from spain

## GLASS - 0,2 L

Vino .....	8 €
Topped with Prosecco .....	10 €

## JAR - 1 L

Vino .....	36 €
Topped with Prosecco .....	44 €

## MOJITO

<b>Pimp Your Mojito</b> <sup>2, 3, 9</sup> .....	11 €
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- Italiano Orange Bitter
- Sweet Raspberry & Fruity Watermelon
- Sexy Passionfruit Mix

# NEVER ENDING LOVE STORY

pink sunset favourite cocktails

**Too Sexy For This** <sup>3</sup> ..... 14 €  
tequila reposado, summer honey, peach purree, lemon, red salt

**Pornstar Martini** <sup>2, 3, 10</sup> ..... 17 €  
vodka, fresh passion fruit puree, lime, vanilla, champagne

**Espresso Martini** <sup>1, 2, 3</sup> ..... 14 €  
vodka, coffee liquer, cocoa butter, lavazza espresso

**Smash The Basil** <sup>3</sup> ..... 13 €  
gin, fresh basil, lemon, gomme

**Paloma De Pink Sunset** <sup>2, 3</sup> ..... 12 €  
blanco tequila, chili, cordial, grapefruit soda, salt

**Solero** <sup>2, 3</sup> ..... 12 €  
mulata style infused rum, maracuja, vanilla & almond mix, milk

**Piña Chica** <sup>2, 3, 9</sup> ..... 14 €  
blanco & over proofed rum, pineapple marmalade, exotic juice, mint, lime peel

**Choose Your Sour** <sup>2, 3, 9</sup> ..... 14 €

- **Vodka & Gin Sour** – lemon, gomme, sexy bitters
- **Arrancia Sour** – lime, orange marmelade, honey, grapefruit bitters
- **Pisco Sour** – lime, agave, chunco bitters
- **Whiskey Sour** – lemon, demerara syrup

## HOLD THE BOOZE

### mocktails

**Vamonos** <sup>2, 3</sup> ..... 10 €  
orange marmelade, mint, raspberry, tonic

**Pink Sunrise** <sup>2, 3</sup> ..... 10 €  
fresh pink grapefruit, dragon fruit syrup, fruit oils, sugar, soda

**Faith** ..... 10 €  
let your bartender decide



## LET'S BE HEALTHY



**Homemade Ice Tea** ..... 8 €  
freshly brewed tea, lemongrass, lime, orange slices, honey

**Pink Sunset Lemonade** ..... 8 €  
grapefruit & orange, cordial, herbs, soda

**Detox** ..... 8 €  
mango, cucumber, apple, ginger

# GRAPES WANNA HAVE FUN

<b>SPARKLING</b>	 0,1 l	 0,75 l
Prosecco Spumante Scavi & Ray <sup>2</sup> .....	7 €	38 €
Prosecco Spumante Scavi & Ray Rosé <sup>10</sup> .....	8 €	45 €


<b>CHAMPAGNE</b>	 0,1 l	 0,75 l
De Saint Gall Brut BDB <sup>10</sup> .....	13 €	80 €
De Saint Gall Rosé <sup>10</sup> .....	14 €	90 €

Moët & Chandon Brut Imperial <sup>10</sup> .....	110 €
Moët & Chandon Rosé Imperial <sup>10</sup> .....	125 €
Moët & Chandon Ice Imperial <sup>10</sup> .....	140 €

Ruinart Blanc des Blancs <sup>10</sup> .....	160 €
Ruinart Rosé <sup>10</sup> .....	160 €

Dom Perignon Vintage <sup>10</sup> .....	320 €
Dom Perignon Vintage Rosé <sup>10</sup> .....	500 €

## WHITE WINE

	 0,1 l	 0,75 l
<b>BY GLASS</b>		
<b>Lugana</b> <sup>10</sup> ..... Scavi & Ray DOC – Italien	<b>6 €</b>	<b>35 €</b>
<b>Albarino</b> <sup>10</sup> ..... Bodegas Martin Codax - Spanien	<b>7 €</b>	<b>39 €</b>
<b>Sauvignon Blanc “Kaitui”</b> <sup>10</sup> ..... Markus Schneider – Germany 2022	<b>8 €</b>	<b>45 €</b>
<b>Pinot Grigio</b> <sup>10</sup> ..... Santa Margherita – Italien 2021	<b>8 €</b>	<b>45 €</b>
<b>Chardonnay &amp; Weißburgunder</b> <sup>10</sup> ..... Knipser – Germany 2022	<b>8 €</b>	<b>45 €</b>

# WHITE WINE



## BY BOTTLE

**Moscatel Cuvee** <sup>10</sup> ..... **50 €**  
Ànima Negra Quíbia Blanco – Spanien 2022

**Malagouzia & Chardonnay** <sup>10</sup> ..... **55 €**  
Roussas - Greece



**Riesling** <sup>10</sup> ..... **55 €**  
Markus Molitor “Schiefersteil” – Germany QbA

**Chablis** <sup>10</sup> ..... **60 €**  
Jean-Claude Boisset – Burgundy AOC

**Sauvignon Blanc** <sup>10</sup> ..... **85 €**  
Ehret – Californian 2022

**Bottle of the Week** <sup>10</sup> ..... **40 €**  
*Ask for more!*

## RED WINE

	 0,1 l	 0,75 l
<b>BY GLASS</b>		
<b>Tempranillo</b> <sup>10</sup> .....	<b>6 €</b>	<b>35 €</b>
Mesta BIO – Spanien 2021		
<b>Cabernet Sauvignon</b> <sup>10</sup> .....	<b>7 €</b>	<b>39 €</b>
TWO VINES – Washington 2019		
<b>Merlot</b> <sup>10</sup> .....	<b>8 €</b>	<b>45 €</b>
Baron de Rothschild AOC – France 2020		
<b>Black Print</b> <sup>10</sup> .....	<b>9 €</b>	<b>55 €</b>
Markus Schneider - Germany 2021		



# RED WINE



## BY BOTTLE

<b>Syrah</b> <sup>10</sup> .....	<b>70 €</b>
Chateau Ste. Michelle – Columbia Valley 2020	
<b>Malbec</b> <sup>10</sup> .....	<b>60 €</b>
Terrazas de los Andes – Argentinien 2021	
<b>Callet Cuvée</b> <sup>10</sup> .....	<b>70 €</b>
Ànima Negra AN/2 VdT – Spanien 2022	
<b>Cabernet Sauvignon</b> <sup>10</sup> .....	<b>90 €</b>
Ehret – Californian 2016	
<b>Pinot Noir</b> <sup>10</sup> .....	<b>100 €</b>
Cloudy Bay – New Zealand 2020	
<b>Barolo</b> <sup>10</sup> .....	<b>105 €</b>
Cascina Chicco DOCG – Italien 2018	
<b>Bottle of the Week</b> <sup>10</sup> .....	<b>40 €</b>
Ask for more!	

## ROSÉ WINE

### BY GLASS



0,1 l



0,75 l

**Born Rosé** <sup>10</sup> ..... **7 €**      **39 €**  
 Cuvee - Barcelona 2022

**Whispering Angel** <sup>10</sup> ..... **8 €**      **45 €**  
 Château d Esclans – France

### BY BOTTLE



0,75 l

**M de Minuty** <sup>10</sup> ..... **50 €**  
 Château Minuty, France 2021

**Miraval** <sup>10</sup> ..... **55 €**  
 Cotes de Provence AOC – France

**Rock Angel** <sup>10</sup> ..... **85 €**  
 Caves d' Esclans – France 2021

## BEER BOTTLED

**Heineken** <sup>11</sup> ..... 0,25 l / **4 €**

**Heineken Alcohol free** <sup>11</sup> ..... 0,33 l / **4 €**

**NOAM Bavarian Lager** <sup>11</sup> ..... 0,33 l / **6 €**

## SOFTS & COFFEE

<b>Aqua Morelli Still, Sprudel</b> .....	0,2l / <b>3,5 €</b>
<b>Aqua Morelli Still, Sprudel</b> .....	0,75l / <b>7,5 €</b>
<b>Coca Cola, Coca Cola Zero, Fanta, Sprite</b> <sup>2, 3, 4, 5, 6</sup> .....	0,2l / <b>4 €</b>
<b>Thomas Henry Tonic, Bitter Lemon, Ginger Ale, Ginger Beer, Wildberry</b> <sup>2, 3, 4, 6, 7</sup> .....	0,2l / <b>4 €</b>
<b>Various Juices or Spritzers</b> <sup>2, 3</sup> .....	0,4l / <b>5 €</b>
<b>Red Bull, Red Bull Sugar Free</b> <sup>2, 3, 4, 5, 6, 8</sup> .....	0,25l / <b>5 €</b>

<b>Café Crema</b> <sup>1</sup> .....	<b>4 €</b>
<b>Espresso</b> <sup>1</sup> .....	<b>3 €</b>
<b>Espresso Doppio</b> <sup>1</sup> .....	<b>4 €</b>
<b>Cappuccino</b> <sup>1, 9</sup> .....	<b>6 €</b>
<b>Café Latte</b> <sup>1, 9</sup> .....	<b>6 €</b>

<b>Ginger Lemon Tea</b> .....	<b>6 €</b>
<b>Black, Green, Fruit Tea</b> .....	<b>6 €</b>
<b>Fresh Mint Tea</b> .....	<b>6 €</b>

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All prices are retail prices including VAT.  
Sämtliche Preise sind in Euro und inklusive Mehrwertsteuer.

If you have allergies or dietary enquiries please speak to our staff prior to ordering.  
Wenn Sie Allergien oder Diätwünsche haben, sprechen Sie bitte vor der Bestellung  
mit unserem Personal.

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