

# Bienvenidos and welcome to La Pata Negra

My name is Jimmy - I offer selected Spanish red, white and rosé wines, cava, Spanish beer and selected Spanish spirits. For this you can enjoy self-imported exquisite Jamón Ibérico Bellota and other Spanish sausage specialties from the Iberian pig in acorn-fed/bellota quality. We also offer an exquisite Spanish cheese selection, olives, extra virgin olive oils, etc. of the premium class.

Let us and our products take you to a true piece of "España in Hamburg"....

Jimmy Yassa Campos

## Aperitivos / Aperitif

<i>Casero Spritz blanco o tinto</i>	0,2 l glass	8,50 €
Spritz made with white or red Vermouth, Tonic Water and lime juice on ice		
<i>Cava-Rhabarber</i>	0,2 l glass	9,00 €
Spanish sparkling wine with rhubarb juice on ice		

All prices include VAT and service.  
We also accept EC cards for amounts over 20,00 €.

# Recommendations

S O U P	<i>Sopa de pescados y mariscos</i>	13,50 €	S O P A
	Spicy fish and seafood soup		
T	<i>Calamares estofados en salsa de tomate picante</i>	11,50 €	T
	Braised calamari in a spicy tomato sauce		
A P	<i>Fritura de calamar y sepia</i>	13,00 €	A P
	Crispy fried Squid-Sepia Mix		
A	<i>Prawns al ajillo (in white wine garlic oil)</i>	13,50 €	A
S	<i>Costillas de cerdo</i>	15,50 €	S
	Pork Ribs with Ají Panca Chili - Barbecue Sauce		
M A I N	<i>Codillo de Cordero</i>	22,50 €	S E G U N D O S
	Lamb shank with saffroned mashed potatoes and Mediterranean vegetables		
C O U R S E S	<i>Carrilladas de Ibérico</i>	24,50 €	S P L A T O S
	Cheeks from the Iberian pork braised in red wine with herb potatoes and small roasted green peppers		
S	<i>Filete de salmón</i>	24,50 €	S
	In balsamico honey marinated and sesame-covered salmon fillet with pink pepper on vegetable couscous		

## Wine by glass (0,2 l)

White: Rioja ~ "Faustino" (Viura)	8,50 €
Rosé: Castilla y León ~ (Tempranillo)	7,50 €
Red: Extremadura ~ (Tempranillo)	8,00 €
Rioja ~ "Faustino" (Tempranillo-Garnacha)	8,50 €

# Variedades / Variety of tapas

## FRÍAS / COLD

*Pan y aioli / Home-made bread and garlic cream  
or extra virgin olive oil (E.V.O.O.)* 5,00 €

*Gazpacho* 8,50 €  
Cold tomato soup with cubes of vegetables and our olive oil

*Boquerones al ajillo on rocket salad* 10,50 €  
Anchovy fillets marinated in vinegar and garlic

*Queso fresco de cabra / goat's curd* 11,50 €  
Goat's cream cheese flambéed with red fig mustard,  
walnut and chilli threads

*Rocket salad with cherry tomatoes, goat cheese  
shavings, candied walnuts (vegetarian)* 10,50 €  
~ optionally with smoked beef ham (Cecina de León) 12,50 €  
~ optionally with boquerones 12,50 €  
~ optionally with Cecina de León & boquerones 13,50 €

*Carpaccio de ternera o de salmón* 14,90 €  
Beef (with Spanish hard cheese chippings) or salmon  
carpaccio with rocket, cherry tomatoes and lemon  
vinaigrette

*Plato mixto (cold)* 16,50 €  
A selection of our Iberian meat specialities in acorn-fed  
quality, cheese, olive mix and tortilla (warm)

## CALIENTES / WARM

### *Tortilla*

- Spanish - eggs, potatos and onions 7,50 €  
Spanish with truffled oil 8,00 €

### *Patatas arrugadas con mojo*

- 8,50 €  
In sea salt baked potatoes with red and green sauce of herbs

### *Pimientos de Padrón*

- 9,00 €  
Small roasted green peppers with olive oil and sea salt

### *Crispy fried pescaditos (anchovies)*

9,00 €

### *Chorizo de cerdo o de vacuno con ajo ~ picante*

9,00 €

Hot slices of Chorizo from pork or from beef with garlic

### *Albondigas caseras (5 pieces)*

9,50 €

Home-made meatballs in a spicy tomato sauce

### *Mushrooms in garlic-herb cream*

10,50 €

### *Trilogía de croquetas / Trilogy of croquettes (9 p.)*

13,50 €

Three homemade Spanish Béchamel croquettes each with Ibérico ham, cheese & chicken

### *Trilogía en bacon / Trilogy wrapped in bacon (9 p.)*

13,50 €

Bacon-wrapped dates, apricots & figs (three each)

### *Queso de cabra / Bacon-wrapped goat's soft ch.*

14,50 €

Bacon-wrapped soft cheese made from goat's milk with Iberian honey

# Pata Negra ham

## *Ibérico de cebo*

Ham from free range Iberian pork fed with high-quality grain.

ca. 50 g portion 9,50 €

ca. 100 g portion 18,50 €

*The Queen among ham varieties:*

## *Ibérico de Bellota*

Ham from only free range Iberian porks nourished with self-found food (acorns, herbs, roots etc.).

ca. 50 g portion 14,50 €

ca. 100 g portion 28,00 €

*Home-made bread is served with our Pata Negra ham and Iberian specialties.*

# Platos / Boards

*Embutidos ibéricos de bellota* 19,50 €  
Mixed Ib. sausage specialties in Bellota-quality (acorn-fed)

*Jamón ibérico de cebo y de bellota* 19,50 €  
Compilation of our Pata Negra hams

*Tabla de Quesos* 19,50 €  
Variation of our Spanish cheeses from Sheep and goat from different regions

*Jamón y quesos* 19,50 €  
Variation of our Pata Negra ham and cheeses

*Vacuno* 19,50 €  
Selection of our ham and sausage specialties of beef

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*Estantería „La Pata Negra“ for two* 38,50 €  
Three-tier server for 2 persons with a selection of our boards mentioned above

*Home-made bread is served with our Iberian boards.*

## Extras / Extras

*Pan casero / Home-made bread* 3,00 €

*Bowl of garlic cream or olive oi (E.V.O.O.)* 3,00 €

*Aceitunas variadas / mixed olives* 4,50 €  
in home-made mixed herbs and our extra virgin olive oil

*Patatas con hierbas mixtas* 6,50 €  
Tasty baked potato wedges with mixed herbs

*Croquetas caseras con ibérico, queso o pollo (6 p.)* 9,50 €  
Three homemade Spanish Béchamel croquettes optionally with  
~ Ibérico ham  
~ cheese  
~ chicken

*Our bacon-wrapped specialities (6 pieces)* 9,50 €  
~ Dátiles / dates  
~ Higos / figs  
~ Albaricoques / apricots

## Postres / Desserts

*Crema Catalana* 8,00 €  
custard made from egg yolks, milk, sugar and vanilla, with  
a crisp caramel crust

*Tarta del camino de Santiago con crema Licor 43* 8,00 €  
Spanish cake of almonds from the Camino de Santiago  
with cream of Licor 43

*Helados / Ice cream in its own skin* 8,00 €  
Orange ~ Lemon ~ Coconut

# Cavas / Sparkling wines

## *Pata Negra Brut*

Grape variety: Parellada, Xarello, Macabeo	0,1 l glass	8,00 €
	0,75 l bottle	52,00 €

## *Pata Negra Brut Rosado*

Grape variety: Pinot noir, Trepas	0,1 l glass	8,50 €
	0,75 l bottle	57,00 €

# Bebidas Frías / Soft Drinks

<i>Water flat / sparkling</i>	0,2 l glass	2,00 €
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Original Hamburger tap water, prepared and filtered	0,5 l carafe	3,50 €
	1,0 l carafe	5,50 €

<i>Vio mineral water flat / medium</i>	0,75 l bottle	8,00 €
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<i>Coca-Cola / Cola Zero / Fanta</i>	0,2 l bottle	3,80 €
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<i>Coca-Cola / Cola Zero / Fanta / Sprite / Spezi</i>	0,2 l glass	3,50 €
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<i>Coca-Cola / Cola Zero / Fanta / Sprite / Spezi</i>	0,4 l glass	5,50 €
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<i>Fruit juices</i>	0,2 l glass	4,00 €
Apple / rhubarb / black currant		

<i>Mixture of juices &amp; sparkling water</i>	0,4 l glass	5,50 €
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<i>Tonic Water</i>	0,2 l bottle	4,50 €
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<i>Red Bull</i>	0,25 l tin	4,90 €
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# Cervezas / Beers

<i>Estrella Damm</i>	0,33 l bottle	4,50 €
<i>San Miguel</i>	0,33 l bottle	4,70 €
<i>Warsteiner Radler</i>	0,33 l bottle	4,50 €
<i>Wheat beer König Ludwig</i> Unfiltered or alcohol-free	0,5 l bottle	5,90 €
<i>Jever fun (alcohol-free)</i>	0,33 l bottle	4,50 €

## Sangria & Co.

### HAUSGEMACHTE SANGRIA

<i>Sangria – classic</i>	1,3 l carafe	26,50 €
<i>Sangria „La Cabaña”</i> With white wine & Cava	1,3 l carafe	29,50 €

### MIXED DRINKS

<i>Mixture of wine &amp; sparkling water</i> (white / red / rosé)	0,2 l glass	6,00 €
<i>Tinto de Verano / Blanco de Verano</i> Refreshing mix of red or white wine with tonic water and Sprite on ice	0,4 l glass	8,00 €

# Espirituosas / Spirits

## JEREZ / SHERRY

*Fino o medium / Dry oder Medium* 5 cl 7,50 €

*Cream* 5 cl 7,50 €

*Pedro Ximénez* 5 cl 8,00 €

### Spirits\*

#### *Orujo*

Licor de Hierbas 2 cl 3,50 €

Crema de Orujo 2 cl 3,50 €

Licor de Café 2 cl 3,50 €

Aguardiente 2 cl 3,50 €

#### *Licores*

Anis 2 cl 3,50 €

Palo de Mallorca 2 cl 3,50 €

Pacharán 2 cl 3,50 €

Licor 43 Original / Orochata / Baristo 2 cl 3,50 €

Hierbas 2 cl 4,00 €

#### *Brandy*

Magno 2 cl 3,50 €

Osborne 103 2 cl 3,50 €

Carlos I Solera 2 cl 4,00 €

Cardenal Mendoza 2 cl 4,50 €

Lepanto Gran Reserva 2 cl 5,00 €

## *Vodka*

Absolut Vodka	2 cl	5,50 €
Stolichnaya	2 cl	5,50 €
Nordés Atlntic Galician Vodka	2 cl	6,00 €

## *Gin*

Tanqueray Gin	2 cl	4,50 €
Nordés Atlntic Galician Gin	2 cl	4,50 €
Gin Mare	2 cl	5,00 €

## *Rum*

Havanna Club 3 años	2 cl	4,50 €
Havanna Club 7 años	2 cl	6,00 €

## *Whisky / Whiskey*

Jack Daniel's No. 7 Tennessee Whiskey	2 cl	4,50 €
Four Roses Bourbon Whisky	2 cl	5,00 €
Wild Turkey Bourbon Whiskey	2 cl	5,00 €
Johnny Walker Red Label	2 cl	4,50 €
Johnny Walker Black Label	2 cl	6,00 €
Dalmore 12 Jahre Single Malt Scotch	2 cl	7,00 €
Lagavulin 16 Jahre Single Malt Scotch	2 cl	8,00 €

\* As a long drink, we serve 4 cl of spirits plus a filler on request.  
(3,50 € / Red Bull 4,50 €)

# Cafetería / Hot drinks

<i>Café solo / Espresso</i>		3,50 €
<i>Café Doble / doppelter Espresso</i>		4,80 €
<i>Cortado / Espresso with a dash of hot milk</i>		3,80 €
<i>Café Americano / Coffee</i>		3,80 €
<i>Café con leche / Coffee with milk</i>		4,00 €
<i>Leche manchada /</i>	0,25 l glass	4,50 €
<i>White coffee with milk</i>		
<i>Carajillo /</i>		6,50 €
<i>Espresso with a shot of Brandy</i>		
<i>Té / Tea</i>	0,25 l glass	4,00 €

Information about ingredients that may trigger allergies or intolerances is available from our service staff upon request.