

Starters

Jamón y Asado	8,50
serrano ham & andalusian roast veal with aioli	
Queso mixto	7,50
melted goat cheese topped with acacia honey & manchego cheese With olive oil and cracked pepper	
Champiñones y Papas	7,00
sea salt potatoes with aioli & stuffed mushrooms with cream cheese and spinach	
Albondigas y Papas con bacón	8,00
meatballs in spicy tomato - coriander sauce & bacon wrapped potatoes with aioli	
Spago's Tapas mixtas – gemischte Tapasvariation	17,50
serrano ham & andalusian roast veal, meatballs in spicy tomato sauce, sea salt potatoes and bacon wrapped potatoes, stuffed mushrooms with cream cheese and spinach, melted goat cheese with acacia honey, Manchego cheese with olive oil and aioli	
Goat Cheese Salad	8,80
salad with oven baked goat cheese, acacia honey and pecans	
Californian Chinese Chicken Salad	9,50
with snow peas, bean sprouts, chopped peanuts, roasted chicken breast and ginger - sesame vinaigrette	
Wild herb salad	13,50
with grilled wild salmon, pines and orange dressing	
Buffalo Milk mozzarella	11,80
with basil – lemon marinade and tomatoes	
Vitello Tonnato	10,50
roasted veal with capers and tuna dip	
Homemade potato rosti	12,50
with wild mushroom ragout and Crème fraîche	
Pasta	
Tagliatelle with pork strips	13,80
dried tomatoes, shallots and Parmesan fried in olive oil	
Ravioli Porcini	10,80
Porcino ravioli with truffle – cream	
Tagliatelle with roasted king trumpet mushrooms	12,80
Spicy Fried Thai Noodles	
with sprouts, asian vegetables and cashews	9,80
with turkey breast, shrimp, vegetables and cashews	12,80
with grilled wild salmon, asian vegetables and cashews	13,80
Mama Bahama's Lime Spaghetti	12,50
Spaghetti with grilled wild salmon, lime - creamsauce and fresh grounded parmigiano cheese	

main courses

Spago's Hot Pan	15,80
tenderloins of pork, beef and turkey with roast potatoes, carrots, green beans and sauce béarnaise	
Wiener Schnitzel	15,80
veal schnitzel with lukewarm potato salad and marinated cucumbers	
Veal Schnitzel	16,20
covered with oven-baked gorgonzola cheese and tagliatelle	
Granny's beef roulade	12,80
with red cabbage and pan – fried potatoes	
Wiener Schnitzel with roasted king trumpet mushrooms and pan - fried potatoes	16,80
Argentinian Beef Steak	17,80
with roasted king trumpet mushrooms and pan – fried potatoes	
Argentinian Beef Steak with herb butter	17,50
baked potato and salad	
Medaillons of Pork Fillet	14,80
au gratin with goat cheese and acacia honey, winter – style vegetables and roasted potatoes	
Pork Fillet with wild mushroom ragout	16,50
sweetheart cabbage and potato rosti	
Spago's Seafood Mixed Grill	18,50
with lime aioli and herb butter, baked potato with sour cream and salad	
Grilled Wild Salmon	15,20
with pan – fried potatoes and salad	
Desserts	
Crème brûlée	4,80
Ginger – Panna Cotta with mango sauce	4,80
Dessert trilogy	6,50
Crème brûlée, Ginger - Panna Cotta and port wine – grape ice cream	
Mediterranean cheeseboard	11,50
Manchego, Gorgonzola, buffalo milk mozzarella, Parmesan and oven baked goat cheese with acacia honey, fig mustard, nuts and baguette	