

SALADS

- Tomato & Mozzarella Salad** (V) (GF) 22
Tomato, mozzarella, basil, and salad leaves
- Pepper & Ventresca Salad** (GF) 26
Salad with peppers and ventresca tuna
- Shrimp or Chicken Salad** (GF) 26
Mixed green salad with shrimp or chicken and Amigos dressing

HOT TAPAS

- Spanish Omelette** (V) (GF) 14
Traditional Spanish potato omelette
- Padrón Peppers** (V) (GF) 16
Spanish green peppers
- Patatas Bravioli** (V) (GF) 16
Potato wedges with spicy aioli
- Dates Wrapped in Bacon** (GF) 16
Jumbo dates wrapped in crispy bacon
- Fried Eggplant with Cane Honey** (V) 16
Crispy fried eggplant with sugar cane honey
- Meatballs in Tomato Sauce** 18
Beef meatballs served in tomato sauce
- Iberian Croquettes (6 pcs)** 18
Traditional Iberian croquettes
- Garlic Shrimp** (GF) 20
Shrimp sautéed in garlic
- Amigos Chicken Wings** 20
Chicken wings with Amigos sauce
- Chorizo a la Riojana** (GF) 20
Spanish chorizo cooked with Rioja red wine
- Grilled Baby Squid** (GF) 24
Grilled baby squid
- Mussels "Diabla"** (GF) 24
Mussels in spicy "Diabla" sauce
- Clams in Marinera Sauce** (GF) 24
Clams with traditional Marinera sauce
- Fried Calamari Andalusian Style** 25
Crispy fried baby calamari rings
- Galician Octopus** (GF) 25
Steamed octopus
- Broken Eggs with Jamón** (GF) 20
French fries with eggs and Spanish ham
- Artichokes with Ham** (GF) 36
Artichokes served with Spanish ham
- Grilled Vegetable Platter** (V) (GF) 29
Mixed grilled vegetables
- Grilled Octopus & Shrimp** (GF) 36
Grilled octopus tentacles with shrimp

(V) Vegetarian (GF) Gluten-Free

ORIGIN DECLARATION:

Minced beef: Switzerland | Chicken: Brazil
Salmon: Norway | Shrimp: Vietnam | Bread: Switzerland



For information regarding allergens, please contact our staff.
All prices include VAT and are in CHF.



TO SHARE

for enjoying together

- Iberian Board** 35
Selection of ham, chorizo, and cheese
- Tapas Amigos (for 2 people)** 70
Mixed hot and cold tapas
- Tapas Amigos XXL (for 4 people)** 110
Mixed hot and cold tapas XXL
- Mixed Seafood Grill** 85
Mixed fish platter with shrimp, octopus, and squid
- Vegetarian Paella (per person)** (V) (GF) 30
Spanish-style vegetarian rice
- Seafood Paella (per person)** (GF) 42
Seafood, shrimp, calamari, and mussels
- Black Rice (per person)** (V) (GF) 42
Black rice with shrimp, calamari, and mussels
- Seafood Fideuà** 40
Fideuà pasta with shrimp, calamari, and mussels

COLD TAPAS

- Marinated Mixed Olives** (GF) (V) 6
- Bread with Tomato & Olive Oil** (V) 9
- Smoked Salmon Toast** (GF) 14
Bread with smoked salmon and herb cream cheese
- Octopus or Shrimp Potato Salad** (GF) 16
Potato salad with octopus medallions or shrimp, sweet paprika, olive oil, and salad
- Manchego Cheese Plate** (GF) (V) 18
Spanish Manchego cheese selection
- Cheese Platter** (GF) (V) 25
Selection of cheeses
- Salmon Tartare with Mango** (GF) 28
Salmon with mango and avocado
- Beef Tartare** (GF) 30
Beef tartare with egg yolk foam and toasted bread
- Iberian Ham (Bellota)** (GF) 30
Pata Negra cured ham

MEAT

- Beef Fillet with Whisky Sauce** 37
Tender premium beef fillet grilled and served with whisky sauce and vegetables
- Beef or Chicken Skewers** 46
Beef or chicken skewers with mushrooms, onions, zucchini, cherry tomatoes, and red peppers (GF)
- Beef Fillet with Roquefort Sauce** 37
Tender beef fillet topped with creamy Roquefort cheese sauce and side dish
- Veal Cheeks with Pedro Ximénez Sauce** 38

FISH

- Fish of the Day with Side Dish** (GF) 35
Please ask our service staff for today's fish selection
- Grilled Salmon with Vegetables** 35
Grilled salmon fillet served with vegetables (GF)

SIDE DISHES

French fries, vegetables,
green salad, or mashed potatoes
7.5

SOUPS

- Fish & Seafood Casserole Soup** (GF) 20
Fish and seafood soup casserole
- Seasonal Cream Soup** (V) (GF) 15
- Vegetable Soup** (V) (GF) 14

PASTA

- Pasta with Meatballs** 25
Pasta with tomato sauce and beef meatballs
- Seafood Pasta** 28
With octopus, shrimp, and mussels (GF)
- Pasta with Seasonal Vegetables & Tomato Sauce** (V) 23
- Carbonara Pasta** 28
Pasta with egg yolk, parmesan, and bacon
- Iberian Pasta** 32
With Bellota ham and entrecôte beef

Kids Menu 15

HOT STONE STEAKS

- Argentine Ribeye Steak (220g)** (GF) 55
Free-range beef
- Irish Beef Fillet (220g)** (GF) 55
Free-range beef
- New Zealand Lamb Entrecôte (220g)** (GF) 45
Free-range lamb

All steaks are served with three homemade sauces and steakhouse fries.

DESSERTS

- Crema Catalana** 12
Cream and egg dessert with caramelized sugar (GF)
- Spanish Cheesecake** 12
- Carrot Cake** (V) 12
- Chocolate Cake** (V) 12
- Ice Cream (per scoop)** 4.5
Vanilla - Chocolate - Strawberry (GF)
- Affogato** (GF) 9.5