

COCINA ESPAÑOLA & PORTUGUESA

Casa del Sabor

The House of Flavour

PORTUGUESE QUARTER · HAMBURG

Reimarusstraße 9 · 20459 Hamburg

Monday closed

Tuesday–Friday 4 pm – 11 pm

Saturday 12 noon – 11 pm · Sunday 12 noon – 10 pm

Aperitivos

STARTERS

SOUPS — HOMEMADE

- 02** Garlic soup with fresh garlic & egg^{1,9,13} ----- € 8.50
Sopa de ajo con huevo
- 03** Fish soup with seafood^{1,5,6,10,13} ----- € 9.50
Sopa de pescado con mariscos

SALADS

- 10** Mixed salad¹² ----- € 7.50
Ensalada mixta
- 11** Tomato salad with red onions¹² ----- € 7.50
Ensalada de tomate con cebolla
- 13** Mixed salad with sheep's cheese^{2,12} ----- € 13.50
Ensalada con queso

CLAMS & PRAWNS

- 701** Spaghetti with prawns in tomato sauce^{6,12,13} ----- € 20.50
Espaguetis con gambas en salsa de tomate
- 18** Venus clams in white wine, in a clay pot^{1,6,12,13} ----- € 15.50
Almejas al vino blanco
- 21** Prawns with garlic in oil, peeled^{6,8,13,14} ----- € 19.50
Gambas al ajillo
- 22** Prawns in devil's sauce, peeled, spicy^{4,6,8,12,13} ----- € 20.50
Gambas diablo

SIDE DISHES TO ORDER:

Boiled potatoes, vegetables, French fries or small grilled potatoes — € 4.90

Tapas

HOMEMADE • CASA DEL SABOR

VEGETARIAN TAPAS

- 203** Fried green peppers, coarse sea salt (Vegan) € 6.90
Pimientos de Padrón
- 204** Black & green olives (Vegan) € 5.40
Aceitunas
- 205** Spanish omelette (Vegetarian)^{9,12,13} € 6.40
Tortilla española – potatoes, egg, onions & garlic
- 206** Patatas bravas € 7.20
Potato wedges in spicy tomato sauce
- 207** Fresh mushrooms in garlic (Vegan)¹³ € 7.20
Champiñones al ajillo
- 210** Small potatoes with mojo sauce (Vegan) € 7.20
Patatas con mojo – with coarse salt

MEAT TAPAS

- 215** Beef meatballs in tomato sauce^{2,3,9,12,13} € 7.50
Albóndigas en tomate – 100 % beef
- 216** Dates wrapped in bacon € 7.50
Dátiles con bacon
- 218** Fried paprika sausage, pork¹³ € 7.50
Chorizo frito
- 220** Small grilled meat skewers, pork € 7.90
Pinchitos morunos

FISH TAPAS

- 225** Fried baby squid^{1,6} € 7.90
Chipirones fritos
- 227** Fried anchovies^{1,6} € 7.90
Boquerones fritos
- 228** Anchovies in vinaigrette^{6,13} € 9.50
Boquerones en vinagre

CHEESE & SERRANO HAM

- 233** Sheep's cheese with rosemary, cold² € 7.50
Queso de oveja con romero – with olive oil
- 234** Sheep's cheese breaded, warm^{1,2,3,9} € 7.50
Queso de oveja empanado – with lingonberries
- 237** Manchego cheese with honey² € 10.50
Manchego con miel – from sheep's milk
- 238** Serrano ham € 10.50
Jamón Serrano
- 240** Homemade bread and aioli^{1,2,9,13} € 3.90
Pan y ajoli

Pescados

FISH DISHES

FROM THE GRILL — WITH HOMEMADE FRENCH FRIES & VEGETABLES

- | | | |
|----|--|---------|
| 30 | Grilled salmon ^{4,6,13} | € 22.50 |
| | <i>Salmón a la plancha</i> | |
| 32 | Grilled sea bream, whole fish ⁶ | € 24.50 |
| | <i>Dorada a la plancha</i> | |
| 36 | Grilled squid with onions & garlic ⁶ | € 21.50 |
| | <i>Chipirones con cebolla y ajo</i> | |
| 38 | Loup de mer / sea bass, whole fish ^{1,6,13} | € 25.50 |
| | <i>Lubina a la plancha</i> | |
| 40 | Mixed grilled fish | € 21.50 |
| | <i>Mixto de pescado</i> | |
| 41 | Mixed grilled fish for two ⁶ | € 43.00 |
| | <i>Mixto de pescado para dos</i> | |

SAUCES TO ORDER:

Mushroom, pepper, tomato or garlic sauce — € 3.90

FROM THE OVEN — COOKING TIME APPROX. 30 MINUTES, WITH FRENCH FRIES

- | | | |
|----|---|---------|
| 33 | Salt cod in tomato sauce with olives ^{6,12,13} | € 24.50 |
| | <i>Bacalao de la casa</i> | |
| 34 | Salt cod with clams in white wine ^{1,6,12,13,14} | € 26.50 |
| | <i>Bacalao en vino blanco</i> | |
| 39 | Mixed fish with clams in white wine ^{1,6,12,13,14} | € 26.50 |
| | <i>Mixto de pescado en vino blanco</i> | |

Paella

RICE DISHES • COOKING TIME APPROX. 30 MINUTES

- | | | |
|----|--|---------|
| 70 | Paella Marisco ^{5,6,10,12,13} | € 22.50 |
| | With fish & seafood, peas & peppers | |
| 71 | Paella Valenciana ^{5,6,10,12,13} | € 24.50 |
| | With seafood, fish, chicken on the bone & pork, peas & peppers | |
| 72 | Paella vegetarian (Vegan) ^{12,13} | € 19.00 |
| | With carrots, mushrooms, peppers, tomatoes & peas | |
| 73 | Paella de Pollo ^{12,13} | € 20.50 |
| | With chicken on the bone, carrots, peas & peppers | |

Carnes al Horno

MEAT FROM THE OVEN • COOKING TIME APPROX. 30 MINUTES, WITH FRENCH FRIES

- | | | |
|----|---|---------|
| 50 | Chicken on the bone in garlic sauce | € 21.90 |
| | Pollo al ajillo | |
| 51 | Chicken on the bone in devil's sauce, spicy | € 22.90 |
| | Pollo diablo – with mushrooms & peas | |
| 52 | Rabbit on the bone “Special” | € 25.50 |
| | Conejo especial – with clams & prawns | |
| 53 | Rabbit on the bone in garlic sauce | € 23.50 |
| | Conejo al ajillo | |
| 57 | Pork goulash with venus clams | € 23.50 |
| | Carne de cerdo a la alentejana | |

Para los Niños

CHILDREN'S MENU

- | | | |
|----|--|--------|
| 75 | Grilled turkey breast fillet with French fries & ketchup | € 7.50 |
| | Pavo de la parrilla con patatas fritas | |
| 76 | Homemade fish fingers with French fries & ketchup ^{3,6} | € 7.50 |
| | Filete de pescado con patatas fritas – from pollock fillet | |
| 77 | Pasta with tomato sauce ^{1,12,13} | € 7.50 |
| | Pasta con salsa de tomate | |

| **Included:** A sweet surprise with every children's dish.

Carnes a la Parrilla

MEAT FROM THE GRILL • WITH HOMEMADE FRENCH FRIES & VEGETABLES

- | | | |
|----|---|---------|
| 54 | Chicken breast fillet with creamy mushroom sauce ^{1,4} | € 20.90 |
| | <i>Filete de pechuga de pollo con champiñones</i> | |
| 58 | Pork fillet medallions with pepper sauce ^{1,4} | € 21.90 |
| | <i>Filete de cerdo en salsa de pimienta</i> | |
| 68 | Pork fillet with prawns on a skewer | € 24.50 |
| | <i>Filete de cerdo con gambas en brocheta</i> | |
| 59 | Beef steak with herb butter, 200 g | € 23.50 |
| | <i>Filete de ternera a la parrilla</i> | |
| 63 | Mixed grilled meat | € 21.50 |
| | <i>Carne mixta</i> | |
| 64 | Mixed grilled meat for two | € 43.00 |
| | <i>Carne mixta para dos</i> | |

SAUCES TO ORDER:

Mushroom, pepper, tomato or garlic sauce — € 3.90

Postres

DESSERTS

ICE CREAM SPECIALITIES

- | | | |
|-----|--|--------|
| 707 | Orange ice cream | € 6.50 |
| | <i>Served in a hollowed-out orange</i> | |
| 709 | Coconut ice cream ² | € 6.50 |
| | <i>Served in a hollowed-out coconut</i> | |
| 710 | Roquesón con Miel ^{2,11} | € 6.50 |
| | <i>Milk ice cream with almonds & honey</i> | |

HOMEMADE

- | | | |
|----|---|--------|
| 47 | Flan in caramel sauce ^{2,9} | € 7.50 |
| | <i>Homemade caramel pudding</i> | |
| 48 | Crema Catalana ^{1,2,9} | € 7.50 |
| | <i>Catalan vanilla cream, caramelised</i> | |

Sin Alcohol

SOFT DRINKS

Mineral water / still water	0.2 l	€ 3.20
Mineral water / still water	0.75 l	€ 7.90
Coca Cola / Zero / Fanta / Sprite / Spezi	0.2 l	€ 3.20
Coca Cola / Zero / Fanta / Sprite / Spezi	0.4 l	€ 4.90
Tonic Water / Bitter Lemon / Ginger Ale	0.2 l	€ 4.00
Apple juice or orange juice	0.2 l	€ 3.50

VIO SPRITZERS

Blackcurrant / rhubarb / apple / lemon-lime	0.25 l	€ 4.50
Passion fruit spritzer	0.4 l	€ 4.90

Cervezas

BEER

ON TAP

Veltins 4.8 % vol.	0.3 l	€ 4.50
Veltins 4.8 % vol.	0.4 l	€ 5.50
Shandy or Diesel 4.8 % vol. <i>Shandy with Sprite · Diesel with cola</i>	0.3 l	€ 4.30
Shandy or Diesel 4.8 % vol.	0.4 l	€ 4.90
Grevensteiner unfiltered 5.2 % vol.	0.3 l	€ 4.50
Grevensteiner unfiltered 5.2 % vol.	0.5 l	€ 5.50

BOTTLED BEER

Maisels Weisse <i>With alcohol 5.2 % vol. or alcohol-free 0.5 % vol.</i>	0.5 l	€ 5.50
Veltins alcohol-free 0.0 % vol.	0.3 l	€ 4.50
Sagres 5.0 % or San Miguel 5.4 % vol.	0.3 l	€ 4.50

Cócteles y Aperitivos

COCKTAILS • APERITIFS • SANGRÍA

Ipanema alcohol-free

With fresh limes

0.3 l € 6.90

Mojito 40 % vol.

With rum, mint and lime

0.3 l € 7.90

Caipirinha 40 % vol.

With cachaça and lime

0.3 l € 7.90

Solero 31 % vol.

With Licor 43, passion fruit juice and milk

0.3 l € 7.90

Hugo 8.5 % vol.

With mint and lime

0.2 l € 7.50

Aperol Spritz 15 % vol.

0.2 l € 8.20

Campari with orange juice 25 % vol.

0.2 l € 8.50

White Port Tonic

White port with tonic water and citrus

0.3 l € 7.90

Tinto de Verano

Red wine with lemonade, served over ice

0.3 l € 7.90

Martini Rosso or Bianco 14.4 % vol.

4 cl € 4.90

Sherry dry or medium dry 15 % vol.

4 cl € 4.90

Port red or white 19.5 % vol.

4 cl € 4.90

Sparkling wine by the glass

0.1 l € 3.80

Sparkling wine by the bottle

0.75 l € 25.00

SANGRÍA

Sangría with fresh fruit

0.5 l € 12.50

Sangría with sparkling wine and fresh fruit

0.5 l € 14.50

Café y Té

COFFEE & TEA

Espresso

€ 3.00

Cortado / Espresso Macchiato

€ 3.50

Carajillo

Espresso with brandy

€ 3.90

Cup of coffee

€ 3.50

Galaó / Café con leche

€ 4.50

Latte or cappuccino

Glass of tea

€ 2.90

Black, peppermint, fruit, green or fennel

Glass of tea with fresh mint

€ 3.50

Long Drinks

4 CL EACH WITH 0.2 L MIXER

Gin Bombay Sapphire 40 % vol. with tonic	4 cl	€ 8.00
Gin Mare 42.7 % vol. with tonic	4 cl	€ 9.50
Vodka 40 % vol. with orange juice	4 cl	€ 8.00
Havana Club 3 years 40 % vol. with Coca Cola	4 cl	€ 8.50
Havana Club 7 years 40 % vol. with Coca Cola	4 cl	€ 9.50
Cuba Libre — Bacardi 38 % vol. with Coca Cola	4 cl	€ 8.50
Jack Daniel's 40 % vol. with Coca Cola	4 cl	€ 9.00
Johnnie Walker Red Label 40 % vol. with Coca Cola	4 cl	€ 8.50
Licor 43 31 % vol. with milk or orange juice	4 cl	€ 7.50

Copas y Licores

SHORTS · SHOTS · DIGESTIFS

SHORTS · 2 CL EACH

Aguardente <i>Portuguese grape brandy, 40 % vol.</i>	2 cl	€ 4.00	Jägermeister 35 % vol.	2 cl	€ 4.50
Medronho <i>Strawberry-tree brandy, 42 % vol.</i>	2 cl	€ 4.50	Tequila Silver or Gold 38 % vol.	2 cl	€ 4.50
Túnel “Hierbas” <i>Seca 40 %, dulce 22 % or medium 30 % vol.</i>	2 cl	€ 4.50	Almendra <i>Spanish almond liqueur, 16 % vol.</i>	2 cl	€ 4.50
Sambuca Molinari 40 % vol.	2 cl	€ 4.50	Moscatel <i>Spanish plum liqueur, 15 % vol.</i>	2 cl	€ 4.50
Anís seco or dulce <i>Seco 38 % or dulce 35 % vol.</i>	2 cl	€ 4.50	Baileys 17 % vol.	2 cl	€ 4.50
Linie Aquavit 40 % vol.	2 cl	€ 4.50	Licor 43 31 % vol.	2 cl	€ 4.50
Malteser Aquavit 40 % vol.	2 cl	€ 4.50	Absolut Vodka 40 % vol.	2 cl	€ 4.50
Helbing Kümmel 35 % vol.	2 cl	€ 4.50			

GIN & AMARI · 4 CL EACH

Gin Bombay Sapphire 40 % vol.	4 cl	€ 5.50	Averna 29 % vol.	4 cl	€ 5.00
Gin Mare 42.7 % vol.	4 cl	€ 6.50	Ramazzotti 30 % vol.	4 cl	€ 5.00
Fernet-Branca 39 % vol.	4 cl	€ 5.00			

Brandy & Ron

BRANDY & RUM · 4 CL EACH

Veterano Osborne 36 % vol.	4 cl	€ 4.90	Havana Club 3 40 % vol.	4 cl	€ 5.50
103 Osborne 30 % vol.	4 cl	€ 4.90	Havana Club 7 40 % vol.	4 cl	€ 7.50
Macieira 36 % vol.	4 cl	€ 5.50	Bacardi 38 % vol.	4 cl	€ 6.00
Carlos I 40 % vol.	4 cl	€ 6.00	Ron Barceló Imperial 38 % vol.	4 cl	€ 6.50
Cardenal Mendoza 42 % vol.	4 cl	€ 7.00			

Whisky

4 CL EACH

Johnnie Walker Red Label 40 % vol.	4 cl	€ 6.00
Jack Daniel's 40 % vol.	4 cl	€ 6.50
Chivas Regal 12 years 40 % vol.	4 cl	€ 7.50
Ballantine's 40 % vol.	4 cl	€ 5.00
Dimple 15 years 40 % vol.	4 cl	€ 7.90

Vinos de la Casa

HOUSE WINES · GLASS 0.2 L / CARAFE 0.5 L

RED WINE

Adega da Vila 13 % vol.	0.2 / 0.5 l	€ 6.50 / 15.50
Ruby red, aromas of red fruit and spices – smooth, full-bodied, long finish		

WHITE WINE

Vinho Verde 9.5 % vol.	0.2 / 0.5 l	€ 6.50 / 15.50
Lively young wine, refreshing and dry		

RED, WHITE OR ROSÉ WINE

Rioja 13.5 % vol.	0.2 / 0.5 l	€ 6.50 / 15.50
Dry, intense and fruity with a note of fruit		
Country wine 11 % vol.	0.2 / 0.5 l	€ 5.00 / 11.50
Medium dry or sweet		
Wine spritzer 6 % vol.	0.25 l	€ 5.50

Vinos en Botella

BOTTLED WINES • 0.75 L

RED WINE

- El Abuelo Reserva DO 2023 ----- 0.75 l € 38.00
Spain · Bodegas Piqueras, dry, 14 % vol. — aged 12 months in American oak
- Casa de Santar DOC Dão ----- 0.75 l € 36.50
Portugal · Alfrocheiro, Aragonez & Touriga Nacional 2023, 13.5 % vol. — 6 months in French oak
- La Sastrería ----- 0.75 l € 28.00
Spain · Garnacha 2023, dry, 14 % vol. — ripe red and black fruit, powerful

WHITE WINE

- El Abuelo Verdejo Sauvignon Blanc ----- 0.75 l € 38.00
Spain · Verdejo & Sauvignon Blanc, dry, 12.5 % vol. — lemon, grapefruit, mineral
- Casa de Santar DOC Dão ----- 0.75 l € 36.50
Portugal · Encruzado, Bical & Cerceal, 13 % vol. — citrus fruit and floral notes
- La Sastrería ----- 0.75 l € 28.00
Spain · Garnacha 2023, dry and fruity, 13.5 % vol. — apricot, pineapple and lime
- Casal Mirandinho Vinho Verde ----- 0.75 l € 23.50
Portugal · dry and fruity, 9.5 % vol. — lightly sparkling and crisp

ROSÉ WINE

- La Sastrería ----- 0.75 l € 28.00
Spain · Garnacha 2023, dry and fruity, 13.5 % vol. — pale strawberry red, floral tones
- Protos Clarete DO Cigales ----- 0.75 l € 32.00
Spain · Tempranillo 2024, dry and fruity, 13.5 % vol. — pale cherry red, red berries, fresh

All prices are in euros and include statutory VAT.

Ingredients & allergens: 1 Wheat flour · 2 Milk · 3 Breadcrumbs · 4 Cream · 5 Crustaceans · 6 Fish · 8 Chillli · 9 Eggs · 10 Molluscs · 11 Nuts · 12 Onions · 13 Garlic · 14 Alcohol

Additives: * with sulphites · ** with colouring · *** contains quinine · **** contains caffeine

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