

# ENGLISH MENU from 5.00 pm

Do you have an allergy? Let us know!

Nachos are not included in the unlimited tapas but can be ordered separately

**Nacho's:** with tomato salsa, crème fraîche, guacamole and cheese 5.00

## APERITIVOS - OM ALVAST TE BEGINNEN

- A **Aceitunas:** marinated olives with garlic 4.25
- B **Pan con aioli:** baguette with aioli 4.75
- C **Pan con tomate:** baguette with tomato and garlic 5.00
- D **Pan de ajo:** baguette toasted with herb butter 5.00
- E **Almendras:** smoked, salted almonds 3.00
- F **Sopa de calabacín:** zucchini soup with basil 5.25

## SANGRIA y COCTELES

### Tinto de Verano:

fresh aperitif of red wine and lemonade 4.25

### Sangria:

the famous Sangria with wine, liqueur and fruits 5.50/10.00/19.00

### Sangria Blanca:

variation on the classic, with sparkling wine 5.50/10.00/19.00

### Mojito:

the famous Cuban cocktail of rum, mint, sugar and lime 7.50

### Agua de Valencia:

orange, vodka, gin and cava 6.00

### Licor 43 Sour:

licor 43, lemon juice, sugar water and egg white 7.50

### G&T de Sevilla:

Tanqueray de Sevilla, orange, tonic 8.00

# Tapas



## Queso y Carne

"Queso y Carne" is served with tostadas and pickles

- 1 **Charcuteria:** manchego, queso azul, fuet, serrano, chorizo 9.75
- 2 **Jamón serrano:** dried, cured ham from Andalusia 6.75
- 3 **Chorizo:** chorizo with baked potato and olives 5.75
- 4 **Fuet:** Catalan spicy dry sausage 5.00
- 5 **Manchego:** Spanish sheep cheese 6.50
- 6 **Queso azul:** blue cheese 6.50
  
- 7 **Iberico Bellota eti. Negra:** the famous Pata Negra ham with 30 months aging, 100% bellota  
- can only be ordered separately! - 20.00 per 70 gram serving-

## PINCHO'S

- 8 **Jamón con higos:** bread, dried ham and figs 5.75
- 9 **Queso de cabra:** bread, goat cheese and membrillo 5.75
- 10 **Salmón:** bread, smoked salmon, tomato and egg 6.00
- 11 **Carpaccio:** bread, carpaccio and basil 5.75
- 12 **Vitello tonnato:** bread, thinly sliced veal, tuna mayonnaise 6.00

## PeScado y Mariscos

- 13 **Mejillónes:** breaded mussels 5.75
- 14 **Calamares:** crispy fried squid rings with lemon and aioli 5.50
- 15 **Gambas'al ajillo:** prawns with bell pepper, onion and garlic butter 6.00
- 16 **Gambas con pimiento:** spicy prawns with tomato sauce and chili 6.00
- 17 **Camarones frito:** fried butterfly shrimp with chili sauce 5.50
- 18 **Croquetas:** shrimp croquettes 6.00
- 19 **Envolver:** wrap filled with salmon, chives and cream cheese 5.50
- 20 **Paella:** classic paella with chicken, shrimp, shellfish and saffron 6.00

## Carne

- 21 **Albóndigas:** minced meatballs with spicy salsa brava 5.75
- 22 **Pollo marinado:** sweet and spicy marinated chicken 5.50
- 23 **Croquetas:** delicious chorizo croquettes 6.00
- 24 **Carpaccio:** beef carpaccio with truffle mayonnaise 6.25
- 25 **Bistec:** steak with herb butter 7.00
- 26 **Bistec azul:** steak with blue cheese cream 7.25
- 27 **Dátiles:** breaded dates with chorizo, wrapped in bacon 6.00
- 28 **Envolver:** wrap with serrano, cream cheese and pointed pepper 5.50

## Vegetariana

- 29 **Aros de cebolla:** fried onion rings with aioli 5.50
- 30 **Empanadillas:** small empanadas, spinach, pine nuts and raisins 6.50
- 31 **Fondue de queso:** classic cheese fondue with bread and vegetables 5.75
- 32 **Patatas bravas:** Spanish potatoes with brava sauce and aioli 5.75
- 33 **Tortilla:** tortilla with potato, onion and cheese 5.50
- 34 **Setas:** marinated mushrooms 5.25
- 35 **Caprese:** mozzarella, basil and tomato skewer 5.00
- 36 **Jalapeños:** fried jalapeños with cream cheese 5.50

## ENSALADAS

- 37 **Salmón:** smoked salmon salad with avocado 5.75
- 38 **Verduras:** salad with grilled vegetables 5.50
- 39 **Ensalada Cervantes:** fresh salad with varying ingredients 5.00

# MENU'S from 2 persons

- all you can eat tapas arrangement up to 8 people -
- from 9 people or more we serve Familia Cervantes menu -

## ALL YOU CAN eat tapas

Sunday to Wednesday 19.50 p.p.

Thursday to Saturday 24.50 p.p.

## ALL YOU CAN eat RULES

- 2 hours of unlimited tapas from the first tapas order
- maximum of 8 persons, from 9 persons we serve a special menu
- maximum of 4 tapas p.p. per serving
- maximum of 10 different tapas per serving
- 2.50 is charged for uneaten tapas
- the kitchen closes at 10 pm
- per table you order or all you can eat tapas or a la carte

## Upgrade ALL YOU CAN eat Tapas (from 2 p.)

Expand your all you can eat tapas menu with:

1/4 liter Sangria 3.00

glass of Cava 3.00

unlimited beer, wine, soda (2 hours) 12.50 p.p.

\*\*\*

## Group menu

Menu for 9 people and more!

# FAMILIA Cervantes

Sunday to Wednesday 19.50 p.p.

Thursday to Saturday 24.50 p.p.

### First:

bread with aioli, charcuteria, zucchini soup, olives

### Second:

extensive selection of pinchos, carpaccio, wraps and caprese

### Then:

tasting of hot and cold tapas including tortilla, albondigas, prawns, cheese fondue, salad and patatas bravas

Upgrade Grand Dessert (4.50 p.p. extra price)

Tasting of desserts

# DRINKS

## Cervezas

### Draft Beer:

Brand beer 3.00/5.00  
Changing draft beer 4.75

### Bottle:

Radler 3.50      Wiekse White 0.0% 3.75  
Corona 5.00      Heineken 0.0% 3.00

## Kraft Beers

We serve delicious Spanish beers, but of course also beers from one of the best beer breweries in Groningen.

### Brewery Martinus

In the center of Groningen close to the Via Vecchia, Martinus brews specialty beers in a unique industrial building at the Kustersgang. The brewery is a family business where Albert-Jan develops beers with passion, together with his wife Henriëtte and son Martijn.

Due to inspirations, taste developments or just trying out, we regularly change our beer menu. Take a look at our chalkboards or ask the service staff for the assortment of the moment.

## SHERRY or BRANDY TASTING

Sherry, Brandy and Charcuteriá; pure Spanish specialties!

Tasting of 3 different sherries or brandies with a paper bag of Spanish meat cuts

- a combination of Spanish passions - 9.50

Order from 4 pm

High Sangria 14.50 p.p.  
from 2 persons

1/2 liter of Sangria per person served with a well-stocked platter of different tapas and snacks!

# postres

**Crema Catalana:** traditional Spanish vanilla dessert 5.00  
**Churros:** deep-fried churros with chocolate sauce and powdered sugar 5.00  
**Helado:** vanilla ice cream topped with licor 43, tia maria or ron miel 5.00  
**Selección de postres:** tasting of desserts 6.50

## DELICIOUS TO DRINK WITH DESSERTS!

**Moscatel de Oro:** dessert wine of the "golden Moscatel grape" 5.50  
**PX Sherry:** deliciously sweet and raisin-like flavor 5.00

## CaFe y Digestivos Españoles

**Spanish Coffee:** coffee with Licor 43 and whipped cream 6.75  
**Cervantes Coffee:** coffee with Ron Miel and whipped cream 6.75  
**Carajillo:** coffee laced with brandy and brown sugar 4.00  
**Cortado:** strong espresso with a little milk foam 2.50

**Licor 43:** delicious sweet liqueur of 43 secret ingredients 4.50  
**Ron Miel:** very nice honey rum from the Canary Islands 4.00  
**Ponche Caballero:** soft, round and sweet, made from orange 4.00  
**Crema Catalana:** liqueur of cream and burnt sugar 4.00

**Carlos I:** popular brandy, smooth rich flavor 5.00  
**Osborne 103:** from the sherry region, aged in sherry casks 5.00  
**Torres 10 Gran Reserva:** 10 years matured in cask! 5.00  
**Soberano:** on oak matured brandy 5.00  
**Veterano:** on PX sherry casks matured brandy 5.00

# Tapas Menu

from 5.00 pm till 10.00 pm



bar bodega



# CERVANTES



Like "Cervantes" on Facebook  
[www.facebook.com/cervantesgroningen](http://www.facebook.com/cervantesgroningen)

For more information & reservations  
[www.viavecchia.nl](http://www.viavecchia.nl)

Gedempte Kattendiep 23 - 050 3111875