

Tapas bar VINTAGE

Welcome to our tapas & wine bar.
From perfect prawns al ajillo to crispy croquetas: everything is prepared with love by our Spanish chef and his team.
Share, taste, and enjoy!

Bites Nibbles

Pan con Tomate

Toasted bread with grated tomato, garlic and olive oil | 4.⁹⁵

Pan con Alioli

Bread with aioli | 4.⁹⁵

Ortiz Filetes de Anchoas

Anchovy fillets with butter and crispy bread | 6.⁹⁵

Aceitunas Aliñadas

Marinated olives with herbs and orange zest | 4.⁹⁵

Almendras Ahumadas

Smoked salted almonds | 4.⁹⁵

Queso Manchego con Membrillo

Manchego cheese with quince compote | 8.⁹⁵

Jamón Serrano

Thinly sliced cured ham | 9.⁹⁵

Tabla de Quesos

Various cheeses with fig bread and quince compote | 10.⁹⁵

Canned Conservas

Ventresca

Tuna belly fillets in olive oil | 9.⁹⁵

Pulpo (La Narval)

In garlic oil | 11.⁹⁵

Sardinas (La Narval)

In olive oil | 8.⁹⁵

Mackerel (By Mariscadora)

In olive oil | 8.⁹⁵

Meat Tapas de Carne

Chorizo a la Sidra

Spicy chorizo in warm cider sauce | 9.⁹⁵

Albóndigas en Salsa

Meatballs in herby tomato sauce with a hint of garlic | 13.⁹⁵

Pollo al Ajillo

In garlic and olive oil grilled chicken with a dash of white wine | 8.⁹⁵

 *delicious with* San Miguel | 4.⁵⁰

Pinchos Morunos

Marinated pork skewers with herbs in Moorish style | 9.⁹⁵

Croquetas de Jamón

Crispy Serrano ham croquettes with truffle mayonnaise | 6.⁹⁵

Wagyu Burger

Brioche, little gem, in Tempranillo braised onion, tomato and chimichurri mayonnaise | 6.⁹⁵

Vegetarian Tapas de la Tierra

Tortilla de Patatas

Spanish potato and onion omelet | 7.⁹⁵

Patatas Bravas

Fried potatoes with spicy sauce and aioli | 5.⁹⁵

Pimientos de Padrón

Roasted green peppers with sea salt | 6.⁹⁵

Croquetas de Setas

Crispy mushroom croquettes with spicy smoked paprika | 6.⁹⁵

Espinacas con Garbanzos

Spinach and chickpea stew with cumin | 7.⁹⁵

Berenjenas al Horno con Miel

Crispy grilled eggplant with truffle honey | 7.⁹⁵

Pisto Manchego

Spanish ratatouille with bell pepper, zucchini and tomato | 9.⁹⁵



Favorites

Favoritos de Vintage

Gambas al Ajillo

Shrimp fried in garlic and olive oil with a hint of chili | 11.⁹⁵

 *delicious with* Verdejo from Hoya de Cardenas. Floral & Aromatic | 6.²⁵

Huevos Rotos con Jamón

Grilled potatoes with egg and fresh Serrano ham | 9.⁹⁵

Champiñones al Ajillo

In garlic oil grilled mushrooms | 8.⁹⁵

Montaditos Variados

Small toasts with various savory toppings | 6.⁹⁵

Coca de Verduras

Catalan flatbread with roasted vegetables | 8.⁹⁵

Escalivada

Roasted bell pepper and eggplant with olive oil, slow-cooked in a Catalan style | 8.⁹⁵

Gazpacho Andaluz

Traditional cold tomato soup and fresh vegetables | 6.⁹⁵

Typisch Spaans

At Vintage everything is typically Spanish. Our drinks are no exception. Feel free to browse our drinks menu for the most delicious Spanish specials. From a selection of the finest Spanish wines to Sangria, and from Cava to Café con Leche.



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Fish Tapas del Mar

Calamares a la Romana

Crispy fried squid rings with a pinch of sea salt | 10.⁹⁵



Mejillones al Vapor

Steamed mussels with lemon and a hint of garlic | 9.⁹⁵

Paella de Marisco

Traditional seafood paella and saffron rice | for 2 people or more | 14.⁹⁵ p.p.

Croquetas de Camarones

Crispy shrimp croquettes with aioli and mayonnaise | 6.⁹⁵

Boquerones en Vinagre

In vinegar and parsley marinated anchovies | 8.⁹⁵

Pulpo a la Gallega

Tender Galician octopus with bell pepper and potato | 13.⁹⁵

Bacalao Rebozado

Golden-brown fried cod in a light batter | 10.⁹⁵

Desserts

Pastres

Churros con Chocolate Favorite

Traditional churros with warm chocolate sauce and caramel ice cream | 7.⁹⁵

Crema Catalana

Traditional Catalan custard with a crispy, burnt sugar coating | 7.⁹⁵

Arroz con Leche

Creamy rice dessert with a crust of sugar and cinnamon | 7.⁹⁵

Tarta de Queso Vasca

Basque cheesecake with a slightly burnt top | 8.⁹⁵

Tabla de Quesos

Various cheeses with fig bread and quince compote | 10.⁹⁵