



Müller's  
Tapas & Steak

**MENU**

## APERITIF

<i>Aperol</i>		7.50
Aperol, prosecco and soda over ice		
<i>Aperol (Non-Alcoholic)</i>		7.50
Non-alcoholic prosecco, soda water, Aperol alternative, orange		
<i>Hugo</i>		7.50
Elderflower syrup, prosecco, soda water, mint, lime		
<i>Hugo (Non-Alcoholic)</i>		7.50
Elderflower syrup, non-alcoholic prosecco, soda water, lime, mint		
<i>Bellini</i>		7.50
Peach liqueur, peach juice and sparkling wine		
<i>Kir Royal</i>		7.50
Sparkling wine and crème de cassis		
<i>Lillet Wild Berry</i>		7.90
Lillet Blanc, Schweppes Wild Berry, berries, ice		
<i>Limoncello Spritz</i>		7.90
Italian lemon liqueur with prosecco and soda over ice		
<i>Martini</i>		5.90
Dry, Rosso or Bianco		
<i>Camparissimo</i>		7.90
Campari, gin, triple sec and orange juice		
<i>Prosecco</i>	0.10 l	4.50
<i>Prosecco over ice</i>	0.20 l	6.50



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The first drink sets the tone



All our tapas are served with a bowl of our freshly baked bread

## MÜLLER'S TAPAS

### *Ensaladas & Tapas Frías*

#### Salads and light tapas as starters

- 1. Aceitunas marinadas** 5.90  
Marinated black and green olives in homemade herb vinaigrette  
Allergens: 12
- 2. Ensalada Mediterránea** 7.50  
Mediterranean leaf salad with balsamic dressing, mixed leaves, tomatoes, cucumber, peppers, carrots and red onions  
Allergens: 10, 12
- 3. Burrata con tomates variados** 10.90  
Creamy burrata with assorted tomatoes, basil oil and toasted pine nuts  
Allergens: 7, 8
- 4. Coleslaw clásico** 6.50  
Homemade cabbage and carrot salad in a creamy dressing  
Allergens: 3, 7, 10
- 5. Ensalada de higos y gorgonzola** 7.90  
Lamb's lettuce with fresh figs, orange segments, gorgonzola and walnuts  
Allergens: 7 - (+ 8 when nuts are added)
- 6. Manchego con nueces y uvas** 8.90  
Manchego cheese with candied walnuts and grapes  
Allergens: 7, 8
- 7. Jamón curado sobre pan tostado** 8.90  
Air-dried ham on toasted bread  
Allergens: 1

### *Tapas con especialidades de queso*

#### Tapas with cheese specialities

- 8. Queso de cabra envuelto en bacon** 9.00  
Goat's cheese wrapped in crispy bacon  
Allergens: 7
- 9. Queso de oveja al horno con pistachos, tomates cherry confitados, higos y miel** 10.90  
Baked sheep's cheese with pistachios, confit cherry tomatoes, grapes, figs and honey  
Allergens: 7, 8

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## Tapas Mediterráneas

### Creaciones de verduras y patatas

#### Mediterranean vegetable & potato creations

- |   |      |
|---|------|
| 10. Pimientos de Padrón                           | 6.80 |
| Fried Padrón peppers with sea salt                |      |
| Allergens: -                                      |      |
| 11. Verduras mediterráneas salteadas              | 9.50 |
| Sautéed Mediterranean vegetables                  |      |
| with a fine sour cream - Allergens: 7             |      |
| 12. Champiñones rellenos de jamón serrano         | 9.50 |
| Mushrooms stuffed with Serrano ham,               |      |
| Manchego, Gouda and wild herb salad               |      |
| Allergens: 7                                      |      |
| 13. Champiñones al ajillo                         | 9.50 |
| Mushrooms in aromatic chilli garlic oil           |      |
| Allergens: -                                      |      |
| 14. Patatas bravas con salsa mojo roja            | 6.90 |
| Crispy fried potatoes with red mojo sauce         |      |
| Allergens: -                                      |      |
| 15. Papas arrugadas con mojo rojo                 | 6.90 |
| Canarian salted potatoes with red mojo sauce      |      |
| Allergens: -                                      |      |
| 16. Bolitas de patata con queso y hierbas (6 pcs) | 8.20 |
| Crispy potato balls with cheese and fresh herbs   |      |
| Allergens: 1, 3, 7                                |      |
| 17. Pan catalán                                   | 5.90 |
| Mushrooms stuffed with Serrano ham, Manchego,     |      |
| Gouda, wild herb salad and mozzarella             |      |
| Allergens: 1, 3, 7                                |      |

## Tapas de pescado y mariscos

### Fish & seafood tapas

- |   |       |
|---|-------|
| 18. Gambas al ajillo                          | 13.90 |
| Prawns in aromatic chilli garlic oil          |       |
| Allergens: 2                                  |       |
| 19. Calamares rebozados                       | 9.50  |
| Crispy battered squid rings with lemon wedges |       |
| Allergens: 1, 14                              |       |
| 20. Brocheta de salmón con tomates cherry     | 12.90 |
| Grilled salmon skewer with                    |       |
| cherry tomatoes and side salad                |       |
| Allergens: 4, 10, 12                          |       |

MÜLLER'S TAPAS

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## Selección de Tapas de Carne

### Selection of premium meat tapas

- |   |       |
|---|-------|
| 21. Espinacas con pollo   | 9.90  |
| Tender chicken breast on creamed spinach with shallots, cherry tomatoes and a subtle hint of orange |       |
| Allergens: 7  |       |
| 22. Dátiles envueltos en bacon  | 7.80  |
| Dates wrapped in crispy bacon   |       |
| Allergens: -  |       |
| 23. Albóndigas en salsa de tomate   | 9.50  |
| Homemade meatballs in aromatic tomato sauce   |       |
| Allergens: 1, 3, 7 (if prepared with breadcrumbs and egg)   |       |
| 24. Chorizo a la plancha  | 8.50  |
| Grilled Spanish chorizo   |       |
| Allergens: -  |       |
| 25. Brocheta de solomillo de ternera con salsa de gorgonzola  | 15.50 |
| Beef fillet skewer with gorgonzola sauce and Mediterranean vegetables                               |       |
| Allergens: 7  |       |
| 26. Pollo al ajillo   | 9.50  |
| Chicken breast in aromatic chilli-garlic oil  |       |
| Allergens: -  |       |

## MÜLLER'S TAPAS

## DIP

- |              |      |
|--------------|------|
| Aioli        | 3.90 |
| Mojo         | 3.90 |
| Chilli Aioli | 3.90 |
| Sour Cream   | 3.90 |

## Children's Menu

- |                                   |      |
|-----------------------------------|------|
| Fries with ketchup and mayonnaise | 5.50 |
| Chicken Nuggets                   | 6.90 |
| Fish Fingers with Fries           | 6.90 |



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All steaks are served with crispy garlic bread and a side of your choice

## STEAKS & GRILL SPECIALITIES

### Roastbeef

Rich and aromatic with fine marbling

300 g 34.50

400 g 39.50



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### Ribeye Steak

Tender, dry-aged rib steak with characteristic marbling

300 g 36.50

400 g 42.50



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### Filet Steak

From the particularly tender centre cut

200 g 36.50

300 g 44.00



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### Grilled Chicken Breast

Tender grilled chicken breast fillet, juicy and aromatic

200 g 19.50

300 g 27.00

(Raw weight)

## SIDES

Steamed carrots 4.80

Grilled Mediterranean vegetables 6.00

Green beans wrapped in bacon 6.90

Homemade herb butter 2.00

French fries (extra crispy) 4.90

Spanish fried potatoes 5.80

Baked potato with sour cream 5.50

Garlic bread 3.90

Gorgonzola sauce 4.90

Mushroom sauce 4.90

Barbecue sauce 1.90

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Bold in flavour

## Skewers from the Charcoal Grill

From our open fire, grilled over glowing charcoal with an intense roasted aroma and traditional preparation

All charcoal grill skewers are served with homemade white cabbage salad with onions and crispy garlic bread

Allergens (base): 1, 7

(gluten-containing cereals, milk/lactose)

Additional dressings available: 10 (mustard), 12 (sulphites)

### 27. Minced Beef Skewer "Tradition"

Richly seasoned minced beef, juicy and grilled over charcoal with an intense smoky aroma

Allergens: 1, 7

approx: 220 g 16,90



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### 28. Chicken Fillet Skewer

Tender chicken fillet with golden-brown skin, grilled over charcoal, juicy and aromatic

Allergens: 1, 7

approx: 250 g 17,90



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### 29. Lamb Chop Skewer "Selección"

Tender lamb chops with a pronounced roasted aroma, juicy, intense and full of character

Allergens: 1, 7

3 Pieces 21,90



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### 30. Beef Skewer "Prime Cut"

Selected cuts of beef, perfectly grilled over open fire – powerful in flavour, tender to the bite

Allergens: 1, 7

approx: 250 g 19,90

#### Allergens (number system)

1. Cereals containing gluten (wheat, rye, barley, oats)
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soy
7. Milk / lactose
8. Nuts (e.g. almonds, hazelnuts, walnuts)
9. Celery
10. Mustard
11. Sesame
12. Sulphur dioxide / sulphites
13. Lupin
14. Molluscs (e.g. mussels, squid)



## White Wine

**Grillo** – dry 0.20 l 7.50  
 Italy, Sicily  
 Fresh and lively with citrus and white blossom notes,  
 finely mineral with a harmonious finish

**Bacchus** – off-dry 0.20 l 7.50  
 Germany, Franconia  
 Fruity and aromatic with elderflower,  
 peach and citrus, mild and smooth on the finish

**Grauburgunder** – dry 0.20 l 7.90  
 Germany  
 Fruity and smooth with notes of pear and apple,  
 harmonious on the finish

## Red Wine

**Montepulciano** – dry 0.20 l 6.90  
 Italy, Abruzzo  
 Full-bodied and fruit-forward with dark berries  
 and cherry, velvety and smooth on the finish

**Spätburgunder** – off-dry 0.20 l 6.90  
 Germany, Baden  
 Elegant with red berries and cherry notes,  
 soft and harmonious on the finish

**Primitivo** – dry 0.20 l 7.90  
 Italy, Apulia  
 Full-bodied and fruit-forward with ripe berries  
 and plum, smooth and rounded on the finish

**Ramon Bilbao Crianza** – dry 0.20 l 8.90  
 Spain, Rioja  
 Tempranillo – elegant and balanced with red fruits,  
 vanilla and fine spice,  
 smooth and rounded on the finish

## Rosé Wine

**Maison Lavelle Cinsault Rosé** 0.20 l 7.50  
 France  
 From the Cinsault grape  
 Fresh and fruity with notes of red berries and  
 citrus, light and harmonious on the finish

## Sangria

**House Sangria** 0.20 l 7.90  
**Homemade and** 0.50 l 19.50  
**freshly prepared** 1.00 l 31.90



## White Wine 0.75 l

**2022 Fontanafredda Gavi di Gavi DOCG** 29.90  
dry – Italy, Piedmont  
Elegant Gavi with white blossom, citrus and green apple, fresh and mineral

**2023 Ca dei Frati Lugana** 32.90  
dry – Italy, Veneto  
Fruity Lugana with apricot, apple and citrus, juicy and mineral

**2021 Ropiteau Frères Chardonnay** 38.90  
dry – France, Burgundy  
Creamy with pear, white blossom and vanilla, full-bodied and harmonious

## Rosé Wine 0.75 l

**2023 Alie Rosé Frescobaldi Tenuta Ammiraglia** 34.90  
dry – Italy, Tuscany  
Delicate rosé with aromas of strawberry, raspberry and floral notes, fresh, lively and elegant with fine minerality

## Red Wine 0.75 l

**2022 Syrah with Grenache** 30.90  
dry  
Harmonious cuvée with aromas of dark berries, fine spice and a hint of black pepper

**2020 Chianti Classico Frescobaldi Tenuta Perano** 34.90  
dry – Italy, Tuscany  
Classic Chianti with sour cherry, red berries and fine spice, medium-bodied and elegant

**2020 Ramon Bilbao Reserva** 38.90  
dry – Spain, Rioja  
Complex reserva with cherry, plum and fine roasted notes, smooth and long-lasting

**2021 Numina Gran Corte-Bodegas Salentein** 49.90  
dry – Argentina, Mendoza  
Rich cuvée with cassis, dark berries and vanilla, complex and dense

**2021 Villabella Amarone della Valpolicella** 59.90  
dry – Italy, Veneto  
Full-bodied Amarone with cherry, plum and dark chocolate, warm, smooth and long-lasting

**BOTTLED WINES**



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Selected by the Glass

# Beer

## DRAFT BEER

Beck's Pils	0.30 l	3.50
	0.50 l	5.50
Spaten Münchner Hell	0.30 l	3.50
	0.50 l	5.50
San Miguel	0.30 l	4.50
	0.50 l	6.50
Franziskaner Hefe-Weissbier Naturtrüb	0.50 l	5.50
Alster	0.30 l	3.50
	0.50 l	5.50
Diesel	0.30 l	3.50
	0.50 l	5.50

## BOTTLED BEER

Franziskaner Alcohol-Free	0.50 l	4.90
Beck's Blue Alcohol-Free	0.33 l	3.90
Franziskaner Dunkel	0.50 l	5.50
Franziskaner Kristallklar	0.50 l	5.50
Kellerbier	0.50 l	5.50
Corona Extra	0.35 l	3.90

## SOFT DRINKS

Acqua Morelli still	0.25 l	3.50
	0.70 l	8.50
Acqua Morelli sparkling	0.25 l	3.50
	0.70 l	8.50
Coca Cola	0.33 l	4.50
Coca Cola Zero	0.33 l	4.50
Coca Cola light	0.33 l	4.50
Fanta	0.33 l	4.50
Sprite	0.33 l	4.50
Mezzo Mix	0.33 l	4.50
Fuze Tea Peach	0.25 l	3.20
Fuze Tea Lemon	0.33 l	3.90
Goldberg Tonic Water	0.20 l	3.20
Goldberg Ginger Ale	0.20 l	3.20
Goldberg Bitter Lemon	0.20 l	3.20
Vitamalz	0.33 l	4.50



## Organic Vio Spritzers

Bio Vio Rhubarb	0.25 l	3.90
Bio Vio Apple	0.25 l	3.90
Bio Vio Orange	0.25 l	3.90
Bio Vio Blackcurrant	0.25 l	3.90
Bio Vio Lime Lemon	0.25 l	3.90

## Homemade Lemonades

Lemon	0.40 l	6.50
Sunshine Lemon		
Strawberry	0.40 l	6.50
Strawberry Kiss		
Watermelon	0.40 l	6.50
Melon Breeze		
Kiwi	0.40 l	6.50
Green Energy		
Peach	0.40 l	6.50
Peach Sunset		
Mango	0.40 l	6.50
Mango Paradise		
Coconut	0.40 l	6.50
Coconut Beach		
Passion Fruit	0.40 l	6.50
Tropical Storm		

## Juices

Orange ▪ Apple ▪ Passion Fruit ▪  
Peach ▪ Banana ▪ Grapefruit ▪ Mango ▪  
Pineapple ▪ Cherry ▪ Blackcurrant

0.25 l 3.20  
0.40 l 5.50

All juices are also available as spritzers

KiBa - Cherry & Banana 0.25 l 3.20  
0.40 l 5.50

## Liqueurs

Kahlúa	4 cl	4.90
Licor 43	4 cl	4.90
Baileys	4 cl	4.90
Southern Comfort	4 cl	5.50



## Bitters, Aniseed & Herbal Spirits

Pernod	4 cl	4.90
Raki	4 cl	4.90
Sambuca	4 cl	4.90
Ouzo	4 cl	4.90
Averna	4 cl	4.90
Schierker Feuerstein	4 cl	4.90
Jägermeister	4 cl	4.90
Ramazzotti	4 cl	4.90
Linie Aquavit	4 cl	4.90
Fürst Bismarck	4 cl	4.90
Tunel de Mallorca	4 cl	4.90
Obstler	4 cl	4.90
Williams	4 cl	4.90
Marille	4 cl	4.90

## Grappa & Brandy

Grappa Bianco	4 cl	4.90
Grappa Chardonnay	4 cl	7.90
Grappa Polli	4 cl	7.90
Osborne Veterano	4 cl	5.90
Cardenal Mendoza	4 cl	6.50
Carlos I	4 cl	6.50

## Vodka

Kinetic	4 cl	5.50
Absolut	4 cl	5.50
9 Mile	4 cl	5.50

## Gin

Gordon's London Dry	4 cl	4.90
Bombay Sapphire	4 cl	5.90
Hendrick's	4 cl	7.50
Monkey 47	4 cl	8.50
Goldberg Tonic	2 cl	3.50
Thomas Henry	2 cl	4.50

## Tequila

Sierra	2 cl	3.50
Salitos	2 cl	4.50

## Rum

Bacardi Blanco	4 cl	4.50
Havana Club 3 Años	4 cl	4.50
Botucal	4 cl	6.90
Don Papa	4 cl	7.90

# SPIRITS



## Whisky

Ballantine's	4 cl	5.50
Johnnie Walker Red	4 cl	5.50
Canadian Club	4 cl	5.50
Jack Daniel's	4 cl	6.00
Jameson	4 cl	6.50
Jack Daniel's Single Barrel	4 cl	8.50
The Macallan 18	4 cl	9.50
Lagavulin 16	4 cl	11.50

## Shots

Orgasmus	5.90
Sambuca & Baileys	
Mini White Russian	7.90
Vodka, Kahlúa & Cream	

## Long Drinks

Campari & Orange	8.50
Vodka & Lemon	8.50
Whisky & Cola	8.50
Havana Club & Cola	8.50
Bacardi & Cola	8.50
Cuba Libre	8.50
Licor 43 with Milk	8.90



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## Cocktails

Black Jack	9.00
Bourbon Whiskey, Kahlúa, Lemon & Cola	
Sex on the Beach	10.50
Vodka, Peach Liqueur, Lemon, Grenadine, Orange & Passion Fruit Juice	
Summer Fresh	10.50
Vodka, Aperol, Lemon, Pineapple & Grapefruit Juice	
Planter's Punch	11.50
Rum, Triple Sec, Lemon, Grenadine, Angostura & Orange Juice	
Mai Tai	11.50
White Rum, Dark Rum, %73 Rum, Triple Sec, Lemon, Almond Syrup & Pineapple Juice	
Cuba Libre	9.50
Havana Club, Lime & Cola	
Long Island Iced Tea	11.50
Rum, Tequila, Gin, Vodka, Triple Sec, Lemon, Orange Juice & Cola	
Pink Heaven	10.50
Rum, Licor 43, Batida de Coco, Passion Fruit, Strawberry Syrup, Milk, Passion Fruit Juice	
Whisky Sour	9.50
Whisky, Sugar, Lemon & Fruits	
Licor 43 Sour	9.50
Licor 43, Lemon, Orange Juice & Fruits	
Tequila Sunrise	10.50
Tequila, Lemon, Grenadine & Orange Juice	
Gladiator	10.50
Tequila, Licor 43, Coconut Cream, Cream, Orange & Passion Fruit Juice	
Lady Killer	10.50
Gin, Apricot Brandy, Triple Sec, Pineapple & Passion Fruit Juice	
Margarita	9.50
Tequila, Triple Sec, Lemon, Salted Rim	
Pina Colada	10.50
Rum, Cream, Coconut Cream & Pineapple Juice	
Caipirinha	10.50
Cachaça, Lime & Brown Sugar	
Mojito	10.50
Havana Club, Lime, Brown Sugar, Fresh Mint & Soda	



**Tequila Sunrise**  
Tequila, Lemon, Grenadine & Orange Juice

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A Moment of Indulgence

# ALCOHOL-FREE COCKTAILS

Ipanema	8.50
Lime, Brown Sugar & Ginger Ale	
Mango Heaven	8.50
Vanilla Syrup, Cream, Passion Fruit & Mango Juice	
Deep Red	8.50
Mango Juice, Almond Syrup, Lemon, Passion Fruit & Cherry Juice	
Peach Cooler	8.50
Strawberry Syrup, Mango Syrup, Lemon, Passion Fruit & Peach Juice	
Coconut Kiss	8.50
Cream, Coconut Cream, Pineapple & Cherry Juice	
Florida	8.50
Mango Juice, Passion Fruit, Orange, Pineapple, Grapefruit Juice & Lemon	
Tom & Cherry	8.50
Strawberry Syrup, Lemon, Pineapple, Cherry & Mango Juice	
Fresh Fruit	8.50
Mint Syrup, Tonic Water, Lemon, Pineapple & Orange Juice	
Freshmaker	8.50
Alcohol-Free Blue Curaçao, Tonic Water, Lemon, Pineapple & Grapefruit Juice	



# HOT BEVERAGES

## Coffee

Small Coffee	3.00
Large Coffee	3.60
Small Cappuccino	3.50
Large Cappuccino	3.90
Café au Lait	4.90
Latte Macchiato	4.90
Espresso	2.90
Double Espresso	3.90
Espresso Macchiato	3.20
Double Espresso Macchiato	4.00
Hot Chocolate with Milk Foam	3.90
Hot Chocolate with Cream	4.20
Carajillo (Espresso with Liquor)	6.90
Grog	8.90
Rum with Hot Water	
Irish Coffee	10.90
Whiskey, Brown Sugar, Coffee & Cream	

## Tea

Organic Ginger Lemon	3.90
Organic Earl Grey	3.90
Organic Mango Green Tea	3.90
Organic Peppermint	3.90
Organic Chamomile Verbena	3.90
Organic Rooibos Vanilla	3.90
Organic Darjeeling	3.90
Organic Chai Sencha	3.90

## HERE YOU'LL GET HELP!

Feel free to send us a WhatsApp 0176 63682372 with your questions, feedback or concerns.  
However, we prefer to resolve any misunderstandings directly on site whenever possible.




**Müller's**  
Tapas & Steak

### Reservation:

 0176 6368 2372

 05321 39 89 930

 [www.mueller-tapassteak.de](http://www.mueller-tapassteak.de)

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