

AN INCREDIBLE STORY FROM THE DESPERADO

About a year ago, a real Mexican strayed into my restaurant, a shaman, as we later found out. He stayed late into the night and we had a very long chat about the food, his home and our worries. He praised the decoration of my restaurant and so I complained to him about my sorrow that many people probably no longer have any respect for all the work and the money that goes with it. Unfortunately, it is stolen and destroyed like crazy. Not only ashtrays, tablecloths and flower pots disappear without a trace, even parts of our terrace wall are missing. The snake head you see in the wall has been broken out and stolen several times. The Mexican got up, shook his head and said he would fix it and punish any future thieves who grabbed my stuff. He walked wordlessly to every corner of the restaurant, paused for a moment, mumbled something I didn't understand, and moved on to the next. It all looked a little strange and to be honest, I thought: Now he has one too many tequila. It all took quite a while and so I went back to my work, smiling a little to myself. Later, when I came back to his table to check out, he said he put a curse on everything in the restaurant that would cause anyone who steals anything to lose their luck. At these words he had a very sly smile in his eyes. We said goodbye and he said that he would like to come back. Now I'm a modern, enlightened person and don't really believe in hocus-pocus, curses, etc. However, since the second person came to me in the last six months, apologized and brought back a stolen item, I've started to change my attitude to doubt about this mumbo-jumbo.

ENTRADAS

for a great start

	SOUPS	
1	PUCHERO A LA MEXIKANA Extra hot meat soup with chicken and vegetable strips	8
2	PUEBLA SOPA Clear meat broth with tortilla strips & vegetables	6
3	CHILI CON CARNE Traditional mexican soup with beef	11
4	DR. SCHMIDT'S "MEDIZINMANN TOPF" (HOT) Spicy bean stew with various types of meat and potatoes The favorite dish of a dear regular guest	11
	SALADS	
13	CUCUMBER SALAD	5
5	ENSALADA MIXTA PEQUEÑA Small lettuce & coleslaw, carrots, radishes, tomatoes, cucumbers, corn, onions	7
6	ENSALADA MIXTA GRANDE Large lettuce & coleslaw, carrots, radishes, tomatoes, cucumbers, corn, onions	14
7	ENSALADA CON POLLO Mixed Salad with chickenstripes	18
14	ENSALADA CON CAMARONES Mixed Salad with 5 camarones	23
	APERITIVO	
D	NMM'S NO 1 CLID 9 "RI ACK" SEKT_ROLIT_RIO 7 MADTINI RIANCO	5

8

MARTINI FIERO

ANDALÖ BASIL

8

8

APEROL SPRITZ

GIN-TONIC

8

9

APEROL LEMON

NEGRONI

ENTRADAS

for a great start

TEX MEX STARTER

8	PLATO DE ENTRADAS - THE MIXED STARTER PLATE 14,6,7 A compilation of various little things from our fingerfood range, with garlic dip & chilli salsa	15
9	ELOTE RANCHO GRANDE Grilled corncob	5
10	ONIONRINGS Baked onion rings with chili salsa and garlic dip	11
11	NACHOS CHICK'N CHEESE (SUSI'S FAVORITE) Chicken strips, tomatoes, jalapenos baked on crispy nachos with cheese, with garlic dip	12
12	NACHOS BEEF'N CHEESE Beef, salsa, beans & corn on crispy nachos topped with cheese	13
	NACHOS WITH	
15	Chili-Salsa	5
17	Garlic dip	5
18	Cheesedip	5
16	Guacamole (Avocado-Creme)	6
	FINGERFOOD each piece	
56	Chickenwing	2
57	Chilipopper	2
58	Cheesestick	2
59	Cheddarpopper	2

FINE FRUIT BRANDIES

PFLÜMLI	2cl	5	VIEILLE POMME (APFEL)	2cl	6
HIMBEERGEIST	2cl	5	VIELLE FRAMBOISE (HIMBEER)	2cl	6
WILLIAMS BIRNE	2cl	5	VIELLE PRUNE (PFLAUME)	2cl	6



for which we are loved and known

THE ANGUS BEEF

We only use high-quality Angus beef for our beef steaks. These cattle are kept on large open-air areas and are used exclusively for meat production. Without exception, they feed on grasses and plants that they find on the PAMPAS of South America and live absolutely stress-free. This gives them their first-class meat quality. In order to reliably guarantee you a high-quality product with consistently high quality and reasonable prices, we switch between the countries of origin Argentina, Uruguay and Paraguay.

ROASTBEEF Ang	ius-Beef	47	180g	20
		48	250g	22
		49	300g	26
FILETSTEAK And	gus-Beef	800	200g	29
		802	250g	31
CCLIV./FINEDÜC	VEN CTEAV			
SCHWEINERÜCKEN STEAK Iberico pork		45	250g	18
		46	300g	20
	HOMEMADE S	SAUCES		
305	TOMATO - CHILI - RAGOUT		5	
306	PORT WINE - PEPPER - SAUCE		4	
306	COGNAC - PEPPER - CREAM		4	
307	BEANS - ONION - SAUCE 13		4	
308	JALAPENO-SAUCE (SPICY) 13		4	

	SITES -			DIPS	
299	HERB BUTTER	2	309	CHILI-SALSA	2
300	SMALL MIXED SALAD	7	310	GARLIC DIP* 13,14	2
301	TWISTER POMMES 6,7	4	311	CHEDDAR-CHEESE DIP 7,13,14	2
302	AMERICAN WEDGES 6,7	4	312	B-B-Q-SAUCE 7,13	2
303	GARLIC-BAGUETTE	3	313	GUACAMOLE (AVOCADO-CREME)	3
304	BAKED POTATO WITH GARLIC DIP	5			
337	TOMATO RICE	3		*HOMEMADE SOUR CREAM	
332	GRILLED VEGETABLE MIX	6			
333	CROQUETTES	4			

RIBS & WINGS

savory, spicy and marinated

36	PUEBLA STYLE RIBS 7,13 Iberico pork chop ribs spread with chili salsa, served with garlic bread	24
37	B-B-Q BABY BACK RIBS 7,13 Iberico pork chop ribs coated with B-B-Q sauce, served with a baked potato filled with garlic dip	24
38	DESPERADO - WINGS 6,7 baked chicken wings in sesame coat with chili salsa , served with garlic bread	18
39	ACAPULCO - WINGS 6,7 fried chicken wings (spicy) with chili salsa and garlic bread	18
	SHARE IT	
	for two persons	
40	RIBS & WINGS PLATTE 6.7 two ribs, assorted chicken wings, baked potato with garlic dip, garlic bread and corncob	44

DIGESTIF

the good rum for afterwards

Rum Malecon is produced according to the old traditional Cuban method and offers an exceptional range of aromas and impressions. Follow Rum Malecon through its maturation process. Discover the freshness of a 12-year-old Malecon and the intense sweetness and variety of aromas of a 25-year-old Malecon. Malecon Rum Gran Reserva 8 Years is the youngest scion of the great Malecon Gran Reserva series. It impresses with its high-quality ingredients and the equally high-quality and noble production as with all other Malecon Rum vintages. Malecon 21 years was awarded a gold medal at the ISW 2012 and was even named "Rum of the Year 2012". Enjoy this rum in a cognac snifter.

MALECON RUM GRAN RESERVA	8 years	2cl	3
MALECON RUM RESERVA IMPERIAL	12 years	2cl	4
	15 years	2cl	4
	18 years	2cl	5
	21 years	2cl	5
	25 years	2cl	6



Enjoy mexican cuisine as the native people of Mexico did. We always serve different types of meat with colorful vegetables in a pan, along with a choice of corn tortillas or wheat tortillas, chilli salsa and garlic dip. Fill your tortillas with one of the following option you prefer...

221	AUSTRALIAN KANGAROO	22
222	VEGETARIAN	19
223	CHICKEN & PINEAPPLE	20
224	IBERICO PORK	21
225	SOUTH AMERICAN BEEF	23
	CLASSICS	
	of mexican cusine	
20	ENCHILADAS – PIKANTE 13 corn tortillas baked with cheese, filled with beef, beans, corn, tomatoes and chili, served with tomato rice	19
21	TACOS COMBINADAS 13, 3 combination of three corn tortilla shells filled with chicken, beef and mixed vegetables, on lettuce with chili salsa and sprinkled with grated cheese	19
23	PIMIENTO CON CHILI braised peppers on leaf lettuce, stuffed with ground beef, beans and corn, topped with cheese, served with tomato rice	19
24	QUESADILLA-ROLLS 14 three wheat tortillas baked in oil, filled with homemade bean puree, chili and cheese on a bed of lettuce, served with garlic dip	16

THE IBERICO PORK

It convinces above all with its unmistakable, nutty taste and is therefore considered a special delicacy. This extraordinary note results from the eating behavior of the Iberico pig. It feeds mainly on cork acorns, which give the meat its special aroma.

BURRITOS & WRAPS

tex mex specials

BURRITOS large filled wheat tortilla baked with cheese and garlic dip 18 **BURRITO VEGETARIO 14** filled with tomatoes, leeks, corn, peppers, beans and cream 19 **BURRITO SONORA 14** filled with chicken, pineapple, peppers, leek, tomatoes and cream 20 **BURRITO CON CHILLI 14** filled with beef, beans, corn and chilies PAPAS stuffed baked potato baked with cheese and served with leaf salad 19 PAPA CON CHILLI7 filled with beef, beans, corn and chilies 18 PAPA VEGETARIO filled with tomatoes, leeks, corn, peppers, beans and cream 19 PAPA CON POLLO filled with chicken, pineapple, peppers, leek, tomatoes and cream WRAPS a large steamed wheat tortilla with fresh salads, cheese, garlic dip and filled with... ... ROASTBEEF STRIPES 14 32 21 ... AUSTRALIAN KANGAROO 14 21 33 ... CHICKEN 14 19 34 ... IBERICO PORK 14 20 43

24

... A MIX OF ALL TYPES OF MEAT 14

35

NO MEXICANS

some other selections

60	SPAGHETTI "AGLIO OLIO" with herbs tossed in garlic oil, slightly spicy	13
62	SPAGHETTI "AGLIO OLIO" CON POLLO with chickenbreast, herbs tossed in garlic oil, slightly spicy	18
63	SPAGHETTI "AGLIO OLIO" CON CAMARONES with 5 camarones, herbs tossed in garlic oil, slightly spicy	23
61	CAMARONES A LA MEXICANA (RIESENGARNELEN MEXIKANISCH) tossed in hot olive oil with coriander, limes and chilies served with mixed salad, ajoli and baguette	25
54	SOUTH AMERICAN RUMP STEAK 200G 13 with beans - onion sauce and baked potato, served with a garlic dip	22
404	"MADAGASKAR" MEDAILLONS IBERICO PORK Iberico pork tenderloin on cognac pepper cream, served with croquettes	20

The dishes are all fresh and well prepared on the table. T herefore, for the sake of satisfaction, the chef asks the guest for a little time. Thanks!!

DESSERTS

a sweet finish

325	BURRITO DULCE 1,3,7,13,14 wheat tortilla filled with fruit, vanilla ice cream, cream & cinnamon	7
326	HOT CHOCOLATE LAVA CAKE 14 with soft core, served with vanilla ice cream	8
327	HOMEMADE CHURROS rolled with cinnamon & sugar, with homemade chocolate sauce	8
328	MANZANA ASADA 3,9,14 baked apple rings with vanilla sauce, cinnamon and cream	7
329	AFFOGATO AL CAFFÈ a scoop of vanilla ice cream topped with freshly brewed espresso	7

DIGESTIF

DESPERADO ROSÈ 2 cl 4 ESPRESSO MARTINI 9 BAILEYS 4 cl 6

BEERS

drafted ore bottled

ON DRAFT freshly tapped with a white crown				
	0,31	0,5	1,5 l	
HEINEKEN - THE ORIGINAL the classic worldwide beer since 1873. alcohol: 5,0% vol.	3.8	5.5	13	
ALSTERWASSER (RADLER) classic beer with lemon limonade - sparkling and juicy	3.8	5.5	13	
ROSTOCKER DARKBEER alcohol: 4,9% vol.	3.8	5.5	13	
SCHÖFFERHOFER HEFE HELL the natural cloudy yeast beer, fresh and fruity-spicy alcohol: 4.8% vol.	3.8	5.5	13	
BOTTLED la cerveza en botella				
CORONA	0,33	1	4	
SAN MIGUEL	0,33	I	4	
M&O (Rostocker original)	0,33		3.5	
DESPERADOS (Tequilla flavoured)	0,33		4	
HEINEKEN SCHÖFFERHOFER GRAPEFRUITE	0,33		4	
SCHÖFFERHOFER GRAPE NON ALCOHOL	0,33		3	
SCHÖFFERHOFER HEFE DARK	0,50		5.5	
SCHÖFFERHOFER HEFE NON ALCOHOL	0,50		5.5	
RADEBERGER PILS O,O NON ALCOHOL	0,30		3.5	
KADEDERUCK PILS U,U NUN ALCUMUL	0,33		3	

DRINKS

sparkling, juicy, refreshing

SOFTDRINKS

non alcoholic

TABLEWATER with or without Gas	0,25	3
	0,75	6
BITTER LEMON 1,11, TONIC 11, GINGER ALE	0,20	3
BIONADE LITSCHI ODER HOLUNDER / VITA MALZ	0,33	4
VITA COLA / LEMON LIMO / ORANGE LIMO / COLA ZERO 1,3	0,20	3.5
	0,40	5
APPLE LEMONADE 1,9	0,20	3
	0,40	4
JUICES		
apple, orange, cherry, banana, pineapple, passion fruit, pear, rhubarb, tomato	0,20	3.5
	0,40	5

all juices are also available as spritzers

HOT DRINKS

selection of coffee and tea

240	COFFEE CREME	3	250	BLACK TEA	3
241	TALL COFFEE CREME	4	251	FRESH PEPPERMINT	3
242	CAPUCCINO	4	252	FRUIT/ CHAMOMILE/ HERBAL TEA	3
243	ESPRESSO	3	253	HOT CHOCOLATE with cream	4
254	ESPRESSO DOPPIO	4	260	CHOKOCHINO chocolate w. Espresso	4
244	ESPRESSO-MACCHIATO	3	258	IRISH COFFEE	6
245	CAFÈ- LATTE milk offee	4.5	255	GROG WITH 4CL RUM	5
246	LATTE MACCHIATO	4.5	256	HOTWINE 0,20 I	5
247	LATTE MACCHIATO with syrup	4.5	257	CARAJILLO spanish coffee specialty with 2cl Licor43 (vanilla liqueur)	7

COCKTAILS

with high-quality juices - freshly mixed

PURPLE HEART White rum, Batida de Coco, cream, cherry juice	9
BOOMERANG	9
Tequlia, white rum, lemon, limejuice, passion fruit juice SEX ON THE BEACH	9
Wodka, Peach, Iemon, Iimejuice, grenadine, orange juice PLANTERS PUNCH	9
Brown rum, triple sec, lemon, grenadine, orange juice	10
LONG ISLAND ICE TEA (strong) Tequila, white rum, wodka, triple sec, gin, limejuice, cola	12
TEQUILA SUNRISE Tequila, grenadine, lemon, orange juice	9
CAIPIRINHA	8
Cachaca, lime, cane sugar, crushed ice MOJITO	9
Bacardi Rum Carta Blanca, peppermint, lime, cane sugar	
CAIPIROL Aperol, lime, cane sugar, crushed ice	8
CUBA LIBRE Bacardi Rum Carta Oro, lime, cola	8
LATIN LOVER	9
Cachaca, tequila, lemon, limejuice, pineapple juice	
PINA COLADA white rum, coconut, cream, pineapple juice	S
SWIMMINGPOOL Wodka, white rum, blue curacao, coconut, cream, pineapple juice	9
MAI TAI (strong) white & brown rum, triple tec, Jamaika Rum 73%, almond syrup, lemon, limejuice	10
MARTINI FIERO	8
Martini Fiero (rose), tonic, orange PIMM'S NR.1 CUP	9
4 cl Pimm's, ginger ale, orange, lemon, cucumber, lime & mint	
WITHOUT ALCOHOL	
without sacrificing good taste VIRGIN COLADA	7.5
limejuice, coconut syrup, cream, pineapple juice	
PRINCESS vanilla syrup, coconut syrup, cream, passion fruit juice	7.5
PISTOLERO Blue Curacao non-alcoholic, cream, pineapple juice	7.5
WAKE UP almond syrup, lemon, limejuice, orange juice, passion fruit juice	7.5
IPANEMA lime, cane sugar, limejuice, ginger ale, crushed ice	7.5
ALEX'S GREENKEEPER Blue Curação non-alcoholic, limeiuice, orange juice, passion fruit juice	7.5



TEQUILA

TEQUILA "MARCA DE LA CASA" SILVER / GOLD	2 cl	3
JOSE CUERVO WHITE	2 cl	3
JOSE CUERVO REPOSATO	2 cl	3
SIERRA TEQUILA BLANCO / GOLD	2 cl	3
FIRE GOD (WITH CHILLI)	2 cl	3
CORRALEJO REPOSADO	2 cl	4
CORRALEJO ANEJO	2 cl	5
DON JULIO ANEJO our best tequila - 100% blue agave	2 cl	6
DESPERADO ROSE homemade with cream liqueur & strawberry	2 cl	4

ASK US FOR MORE VARIETIES

SPIRITS & LIQUORS

"SANDDORN" LIQUEUR	2 cl	3
SIERRA CAFÉ	2 cl	3
BAILEYS	4 cl	6
AMARETTO	2 cl	3
UNDERBERG	2 cl	3
KÜMMERLING	2 cl	3
ROSTOCKER DOPPELKÜMMEL	2 cl	3
ROSTOCKER AQUAVIT "MANN UN FRU"	2 cl	3
JÄGERMEISTER	2 cl	3
RAMAZZOTTI	4 cl	6
FERNET BRANCA	2 cl	3
THREE SIXTY VODKA	2 cl	3
NORDHÄUSER DOPPELKORN	2 cl	3
HENNESSY COGNAC	2 cl	4
OSBORNE 103	2 cl	4
OSBORNE VETERANO	2 cl	4

REDWINE

selected types from far away

	glas 0,2 l	bottle 0,75 l
SANTA CECILIA TINTO (BAJA CALIFORNIA/ MEXIKO) A bright red, fiery bouquet, light balanced acidity an uncomplicated wine for any occasion, dry. Alcohol: 12,5%	7	22
L.A. CETTO CABERNET SAUVIGNON (BAJA CALIFORNIA/ MEXIKO) Color of dark red with garnet reflections, full-bodied bouquet with notes of vanilla, ripe dark fruit, pepper & spices, subtle wood note Alcohol: 13,5%.	8	23
L.A. CETTO ZINFANDEL (BAJA CALIFORNIA/MEXIKO) Burgundy red, varietal, aroma of red fruits, especially raspberries. Balanced acidity, ripe tannins good structure & long finish. Alcohol: 13,5%	8	22
HEREFORD ANGUS (BODEGAS LA ROSA/ARGENTINIEN) On the palate notes of dark forest fruits and plums. the fine fruit fullness blends with spicy notes. A perfect steak wine! Alcohol: 13.0%	7	22
DILEMA DAY - MALBEC - MILD (MENDOZA-ARGENTINIEN) Semi-dry, shimmering violet red. fruity aromas of wild berries. a wine with great volume, soft tannins and long persistence. Milde Alcohol: 13%	6	20
L.A. CETTO PRIVAT RESERVE PETIT SIRAH (BAJA CALIFORNIA/ MEXIKO) Deep red color like a ruby with garnet highlights. black fruits and plums, spicy. finish long lasting with balanced tannins. alcohol: 14.5%	1	48

SANGRIA

on the rocks with fresh fruits

GLAS 0,25l 5
PITCHER 1,50 l 25

WHITEWINE

to toast and enjoy

	glas 0,2 l	bottle 0,75 l
SANTA CECILIA BLANCO (BAJA CALIFORNIA/ MEXIKO) Dry - a fresh white wine, yellow/green shiny, floral light, balanced acidity, an uncomplicated wine for any occasion fruity. alcohol: 12,5%	7	22
L.A. CETTO CHARDONAY (BAJA CALIFORNIA/ MEXIKO) Fruity aroma, light body, good structure, excellent balance. alcohol: 12,5%	7	22
L.A. CETTO CHENIN BLANC (BAJA CALIFORNIA/ MEXIKO) Fresh aroma of tropical fruit and citrus, balanced acidity, clear structure alcohol: 13.5%	8	23
DILEMA DAY - CHARDONAY - MILD (MENDOZA-ARGENTINIEN) Semi-dry, bright shiny color, fresh aroma of tropical fruits like mango, bananas, long fine finish. alcohol: 13.0%	6	20

ROSÈWINE

	glas 0,2 l	bottle 0,75 l	
MORADOR ROSADO (BODEGAS PRINCIPE DE VIANA, NAVARRA, SPANIEN) Dry, Pink Rosé, on the palate the taste of fresh strawberries. alcohol: 13.0%	7	22	
L.A. CETTO ROSÈ CABERNET (BAJA CALIFORNIA/ MEXIKO) Dry, intense rosé color captivates with its fresh fruity nature with aromas of red berry fruits alcohol: 13,0%	8	23	
DILEMA DAY - PINK- ROSE - MILD (ESTANCIA MENDOZA-ARGENTINIEN) Semi-dry, light pink salmon color, aromas of cherries, sour cherries and pears and mango, soft and round with a long finish. alcohol: 13,0%	7	22	



talk to us!





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INGREDIENTS

- 1 COLORANT
- 2 BLACKENED
- 3 PRESERVATIVE, PRESERVED
- 4 SULPHURIZED
- 5 WITH PHOSPHATE
- **6 WITH ANTIOXIDANT**
- 7 WITH FLAVOR ENHANCER

- 8 WAXED
- 9 WITH TYPE OF SUGAR / SWEETENER
- 10 CONTAINS PHENYLALANINE SOURCE
- 11 CONTAINING QUININE
- 12 CAFFEINATED
- 13 STRENGTH
- 14 MILK PROTEIN