



COIMBRA

Experience the proverbial Lusitanian hospitality at the Praça de Coimbra
experience the proverbial Lusitanian hospitality and spoil your palate with our rich specialties from sea and land.

Coimbra - City of students and from the Fado!

With the “Fado de Coimbra”, the city created its own style of music.



You are always welcome!

All food and drinks incl. VAT. From 19%

Starters & “Tapas”

Tapas – sind kleine Appetithäppchen der spanischen Küche
(wir empfehlen 3-4 pro Person)

Brot + Aioli	3,90€
1. Fish soup with shells and shrimp ^{d)}	8,90€
2. Tomato and onion salad	5,90€
3. Mixed Salad	8,90€

Vegetarian

Artichokes with Gorgonzola ^g	5,90€
Batatas Bravas (hot)	4,90€
Mushrooms with garlic	5,30€
Mixed vegetables	4,30€
Caluiflower au gratin	4,30€
Goat's cheese au gratin ^{a,g)} with honey and walnuts ^{h)}	12,90€
Shepherd's cheese with honey	6,10€
Plate with difference cheeses ^{g)}	14,00€
Olives ^{3,15)}	3,90€
Pimientos del Padrón with sea salt	7,90€
Sweet potato fries	5,10€



COIMBRA

Starters & “Tapas”

Meat

Traditional bean stew with chourico	7,50€
Chicken wings (hot)	6,90€
Hot sausage (2 pieces)	8,50€
Dates wrapped in bacon ²⁾	7,50€
Meatballs in tomato sauce (with mixed mince)	7,50€
Chicken fillet strips with pepper sauce	7,50€
Chestnuts & bacon ²	6,90€
Lamb chops with rosemary (2 pieces)	9,90€
Paella valenciana (fisch, meat – chicken & pork)	7,50€
Breaded goat's cheese ^{a,g)} with bacon ²	6,90€
Turkey breast fillet wrapped in bacon ²	7,90€
Pork fillet strips with mustard sauce ^{b)}	7,90€
Plate with ham	10,90€

Fish & seafood

Burning shrimps ^{b)} in garlic (7-8 pieces peeled)	16,90€
Boquerón in vinegar (cold tapa)	7,90€
Grilled shrimps (5 pieces not peeled)	12,90€
Gilled peash ^{h)} with tunad ^{d)} & peppers in olive oil (cold tapa)	7,50€
Salmon strips with mustard sauce ⁱ⁾	9,90€
Mussels in tomato or white wine sauce (seasonal)	14,90€
Filets of sardines	8,50€
Codfish balls (4 pieces)	6,50€
Grilled squid ^{m)}	7,90€
Calamari a la romana ^{a)} (fried)	7,50€
Clam shells ^{m)} “bolhão pato”	15,90€

Fish ^{d)}

All fish dishes are served with cooked rosemary potatoes and mixed vegetables

21. Grilled Surprise fish plate ^{d)}	23,90€
22. Grilled Sea bream ^{d)}	24,90€
23. Grilled filet of salmon with lemon juice and dill ^{d)}	23,90€
24. Cutfish skewer with shrimps	29,90€
25. Grilled squid with onion vinaigraite	21,90€
26. Grilled sardines	15,90€
27. Codfish ^{d)} mondego's style ^{c)} (takes 30-45 min. typical portuguese)	27,90€
28. Fish ¹⁾ ^{d)} stew seaman style (typical portuguese dish)	23,90€
29. Oktopus with onion (takes 30-45 min. typical portuguese dish)	27,90€
30. Linguini ²⁾ with seafood ^{a,b,e,m)} & grated parmesan	20,90€
31. Ribbon noodles ²⁾ with shrimps ^{a,b,e,m)} & grated parmesan	20,90€

Meat

All meat dishes are served with fries and rice

38. Grilled variety of meat with garlic sauce	23,90€
39. Grilled rump steak with herb butter (200g)	26,90€
40. Filet of beef "house style" ^{8,g)} (200g) with garlic sauce	34,90€
41. Turkey in bacon ² with shrimps and carrot mousse	19,90€
42. Filet of pork with pepper sauce ^{g)}	20,90€
43. Skewer of filet of pork with shrimps ^{b, g)} with garlic sauce	24,90€
44. Lamb ¹ in the clique (typical portuguese)	21,90€
45. Lamb rump with herb crust ^{a)} and portwine reduction	27,90€
46. Rabbit in fragrant Sauce ¹ (with beans typical portuguese dish)	20,90€



¹ only served with cooked rosemary potatoes

House specialities for 2 people

(takes 30-45 Min.)

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|---|--------|
| 54. Paella “valencia style”
(dry rice with meat – chicken & pork and seafood) ^{1, b)} | 45,90€ |
| 55. Paella with fish and seafood ^{a,b,m)}
(dry rice with lobster) ² | 59,90€ |
| 56. Rice with seafood
(rice stew with shrimps, clam shells & lobster) ² | 69,90€ |
| 57. Plate with squid and shrimps ^{b)} | 59,90€ |
| 58. Seafood zarzuela ^{b) 2)}
(with lobster, cutfish, shrimps & clamshells) | 69,90€ |
| 59. Seafood ship ^{a,b,m)}
(with shrimps, big shrimps, lobster & clam shells) | 99,00€ |



¹ rice dish

² only served with cooked rosemary potatoes

Vegetarian

61. Spaghetti ^{a)} with mushrooms and arugula	14,90€
62. Penne ^{a)} with vegetables in butter Sauce	14,90€
63. Linguini ^{a)} with zuchini sauce	15,90€
64. Vegetable gratin	16,90€

Burger werden served with fries

Black Burger with beef	13,50€
Red Love Burger with salmon	14,90€
Vegan Burger	12,90€

Piratenteller (Bis 12 jahre)

Popeye der Seemann (salmon burger with fries)	10,90€
Peter Pan (beef burger with fries)	10,90€
Pippi Langstrumpf (filet of chicken breast with fries)	8,90€
Mickey Mouse (spaghetti ^a) bolognese) ¹⁾ (with minced mixed meat)	8,90€

Extras

Vegetables	2,90€
Salt Potatoes with rosemary	2,90€
French fries	3,90€
Rice	2,90€
Saucen	2,50€

Desserts

Mousse au Chocolat ^{c,g,8)}	5,90€
Karamelpudding ^{c,g)}	5,90€
Crème Brulée ^{c,g)} mit Orangenduft	7,30€
„Pastel de Nata“ ^{a,c,g)} (vanilla tartles) with liqueur of nata	5,90€
Lemon ice cream in lemon bowl	6,30€
Orange ice cream in orange bowl	6,30€
Quark ice cream with honey and almonds	7,50€
Sea salt caramel ice cream	7,90€
Copa turrón ice cream spanish nougat	7,90€
Kokoseis in einer Kokoschale	6,30€
Creme catalana ice cream	7,50€
Children´s ice cream	4,90€
Plate with diference cheeses ^{g)}	14,00€

Hot Drinks

Espresso ⁹⁾	2,90€
Carajillo (espresso with shot of brandy) ^{1,9)}	3,90€
Cortado ^{8,9)} (espresso with shot of milk)	3,30€
Double espresso ⁹⁾	4,90€
Americano ⁹⁾	3,50€
Latte machiato ^{8,9)}	4,90€
Cappuccino ^{8,9)}	4,50€
Latte machiato ^{8,9)} with baileys ⁴⁾	6,90€
Hot Kakao ⁸⁾	4,90€
Tea (darjeeling, earl grey, wild berry, rooibos-vanilla, green)	3,90€
Fresh mint tea	4,90€
Ginger-rosemary-tea	4,90€
Ginger lemon tea	4,90€
Orangen-Ingwer-Zimt Tee	4,90€



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Non-alcoholic drinks

Coca Cola ^{1,9,15)}	0,2l - 2,90€	0,3l - 3,90€
Coca Cola Zero ^{1,9,11,12,15)}	0,2l - 2,90€	0,3l - 3,90€
Spezi ^{1,9,15)} , Sprite ¹⁵⁾ , Fanta ^{1,3,15)}	0,2l - 2,90€	0,3l - 3,90€
Tonic Water ^{2, 10,15)} (Thomas Henry) Bottle	0,2l - 3,30€	
Ginger Ale ^{1,15)} , Bitter Lemon ^{1, 3,10,15)}	0,2l - 3,50€	0,3l - 4,50€
Rhubarb juice ¹⁵⁾ , Cranberry juice ¹⁵⁾	0,2l - 3,50€	0,3l - 4,50€
Banana juice, orange juice	0,2l - 3,50€	0,3l - 4,50€
Mango juice, Passion fruit juice	0,2l - 3,50€	0,3l - 4,50€
Apple spritzer	0,2l - 2,90€	0,3l - 3,90€
Rhubarb spritzer ¹ , Cranberry spritzer ¹⁵⁾	0,2l - 2,90€	0,3l - 3,90€
Banana spritzer, Orange spritzer	0,2l - 2,90€	0,3l - 3,90€
Mango spritzer, Passion fruit spritzer	0,2l - 2,90€	0,3l - 3,90€
Ice tea lemon	0,33l- 4,50€	
Ice tea peach	0,33l- 4,50€	

Vilsa gourmet water (still/sparkling)
Vilsa gourmet water (still/sparkling)



0,25l - 2,90€
0,75l - 7,50€

Homemade sangria

Sangria red	0,5l - 15,50€	1l - 26,90€
Sangria white	0,5l - 15,50€	1l - 26,90€
Sangria with sparkling wine	0,5l - 17,50€	1l - 30,90€
Sangria blue	0,5l - 15,50€	1l - 26,90€
Sangria passion fruit	0,5l - 16,50€	1l - 28,90€





COIMBRA

Bierkarte

COIMBRA vom Fass

Das Coimbra strahlt im Glas mit seiner leuchtend goldenen Farbe und einer stattlichen Schaumkrone. Die Nase umspielen frische, florale Noten mit einem leichten Hauch von Honig. Im Mund zeigt sich ein leichtes, wunderbar würziges und süffiges Bier mit feinsten Spritzigkeit. Ein ehrliches und schmackhaftes Helles, wie es in Bayern schon seit Jahrhunderten geliebt wird.

0,3l	4,20€
0,5l	5,90€

COIMBRA Dunkel vom Fass

Das Coimbra Dunkel ist ein untergäriges Vollbier, kernig und vollmundig im Geschmack, naturbelassen und von dunkler Farbe. Die erlesene Auswahl von Malzen, sowie das quellfrische Fichtelgebirgswasser verleihen ihm seinen typischen Charakter und sein feines Malzaroma.

0,3l	4,50€
0,5l	6,20€

Maisel's Weisse *Original* vom Fass

Die rötlich leuchtende Bernsteinfarbe und die feine Hefe aus eigener Reinzucht geben Maisel's Weisse Original ihren einzigartigen Charakter.

0,5l	5,90€
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Maisel's Weisse **ALKOHOLFREI**

Das ideale Fitness- und Wellnessgetränk für den aktiven und ernährungsbewussten Genießer überzeugt durch einen hohen Anteil an Vitaminen, wertvollen Mineralstoffen und Spurenelementen und mit 40% weniger Kalorien als Maisel's Weisse Original.

0,5l 5,70€



PALE ALE ALKOHOLFREI

Unser alkoholfreies Craftbier verbindet die genussvollen Eigenschaften eines Pale Ales mit den Vorzügen eines alkoholfreien, kalorienarmen Erfrischungsgetränks.

0,33l 4,10€

AKTIEN

Zwick'l KELLERBIER

Eine naturbelassene, hefetrübe und unfiltrierte Bierspezialität. Dieses süffige Bier war früher nur dem Braumeister vorbehalten. Das Fass wurde nach dem ersten Schluck wieder mit einem Holzzwick'l verschlossen, woher auch der Name rührt.

0,3l 3,90€

0,4l 4,90€

CERVEJA SAGRES

Ist ein mild süffiges erfrischendes Lager Bier aus Portugal. Klar und hell goldgelb in der Farbe, kommt im Geruch eine malzige Milde Biernote auf.

0,33l 3,90€



Ausgewogene Bitterkeit, vollmundig, frischer und erfrischender Geschmack mit sauberem Abgang und einem Hauch von Getreide und Hopfen.

0,3l 4,10€

Longdrinks and cocktails

Apertif of the house (schweppes wild berry, prosecco, rosemary & strawberry)	8,90€
Aperol spritz ^{1,10)} (aperol, prosecco, soda, orange)	8,90€
Bacardi mango & fanta (bacardi razz, mango juice & fanta)	8,90€
Bacardi mojito ¹⁾ (bacardi, soda, lime, brown sugar & mint)	8,90€
Bacardi razz & sprite (bacardi razz, sprite, raspberries)	8,90€
Caipirinha ¹⁾ (cachaca, lime, brown sugar, ginger ale & lime juice)	8,90€
Caipirinha strawberry (same as capirinha + strawberry juice & sirup)	8,90€
Caipirinha passion fruit (same as capirinha + passion fruit juice & sirup)	9,90€
Campari orange ¹⁾ (campari with orange juice & orange)	8,90€
Cosmopolitan (vodka, cranberry juice, cointreau, lime juice)	9,90€
Cuba libre ^{1,3,7)} (havana with coke)	8,90€
Hugo ^{2,3)}	8,50€
Jackie lemonade (jack daniels, triple sec, lime and lemon juice, sprite)	9,90€
Lillet wildberry (lillet with wildberry schweppes)	8,90€
Limoncello spritz ^{2,3,10)} (limoncello, prosecco, bitter lemon, soda, lemon)	8,90€
Long Island Iced Tea (rum, Orange liqueur, vodka, tequila, gin sugar syrup & lime juice)	10,90€
Mai tai ¹⁾ (rum, liqueur of orangenlikör, sugar & almonds syrup, pineapple & lime juice)	9,90€
Pina colada ^{1,G)} (rum, syrup of coconut, pineapple juice, milk)	9,90€
Portwein tonic (white portwein with tonic water & orangen)	8,90€
Sex on the beach ¹⁾ (vodka, liqueur of peach, cranberry and orange juice)	9,90€
Swimming pool ^{1,G)} (vodka, rum, blue coracao, kokos syrup, milk & pineapple juice)	9,90€
Tequila sunrise ¹⁾ (tequila silver, grenadine, lemon and orange juice)	9,90€
Vodka lemon ^{3,10,15)} /orange	8,50€
Whisky coke ^{1,9,15)} (whisky with coke)	8,50€

Alkoholfrei

Coconut Kiss (milk, coconut & grenadine syrup, pineapple & Orange juice)	7,90€
Ipanema ^{2, 10)} (lime, brown sugar, ginger ale & lime juice)	7,90€
Ipanema strawberry (lime, brown sugar, strawberry juice & ginger ale)	7,90€
Virgin mojito (soda, lime, brown sugar & mint)	7,90€
Virgin pina colada ^{1,G)} (lemon juice, coconut syrup , pineapple juice, milk)	7,90€

GIN TONIC

Gin Libelis

4cl 13,90€

Granada. The aroma of Libellis Gin is characterized by a rather intense note of strawberry with a medium sweetness, accompanied by nuances of citrus fruits citrus fruits, especially orange. There is also a slight alcohol note and a slight spiciness are also noticeable.

With wildberries & Thomas Henry Dry Tonic ²

Gin Sul

4cl 13,90€

Manufaktur Altona - Hamburg, ingredients from the Algarve - Portugal, aromatic rosemary, allspice, lavender, rose petals, coriander and cinnamon as well as organic juniper berries and fresh lemons.

With orange & Thomas Henry Dry Tonic ²

Monkey 47

4cl 13,90€

Black Forest, typical herbs, plants and berries of the Black Forest region, spruce, elderflower, cranberry, blackberry, rosehip and sloe and sloe, lemon and kaffir lime add a fresh note, matured for approx. three months in earthenware barrels.

With lemon & Thomas Henry Dry Tonic ²

Hendricks

4cl 11,90€

South West of Scotland, the addition of Bulgarian Damask roses and refreshing cucumber lend a fresh, tart floral flavor.

With cucumber & Thomas Henry Dry Tonic²



Digestif

Likör

Anis (sweet)	2cl - 3,90€
Baileys ⁴⁾	4cl - 4,90€
Coimbrinha (homemade liqueur of berries)	4cl - 4,90€
Liqueur of Pastel de Nata ⁸⁾	4cl - 4,90€
Ginginha	4cl - 3,90€
Hierbas	4cl - 4,90€
Licör Beirão (Portugals famous liqueur)	4cl - 4,90€
Likör 43 ¹⁾	4cl - 4,90€
Limoncello	4cl - 4,90€
Mandelikör	4cl - 4,90€
Mandellikör with citrine extract	4cl - 5,90€
Martini Bianco ¹⁾ / Rosso	0,1l - 5,90€
Portwein red / white ¹⁾	5cl - 4,90€
Sambuca	2cl - 3,90€
Sherry dry ¹⁾ / medium	5cl - 4,90€
Sol y Sombra (spanish brandy & anis)	4cl - 4,90€

Bitter & Aquavit

Averna ¹⁰⁾	4cl - 5,90€
Fernet Branca ¹⁰⁾	2cl - 3,90€
Fernet Menta ¹⁰⁾	2cl - 3,90€
Helbing Kümmel	2cl - 3,50€
Jägermeister	2cl - 3,90€
Jubilläums Aquavit	2cl - 3,90€
Malteser Kreuz	2cl - 3,90€
Ouzo	2cl - 3,50€
Ramazotti ¹⁰⁾	4cl - 5,90€

Brandy

Calvados ¹⁾	4cl - 5,90€
Cardenal Mendonza	4cl - 8,90€
Macieira	4cl - 6,90€

Aguardente/Grappa

Bagaco	4cl - 6,90€
Medronho	4cl - 7,90€
CRF	4cl - 8,90€

Rum/Tequila/Vodka

Abuelo 7 (Rum)	4cl - 7,10€
Plantation Barbados	4cl - 7,10€
Tequila Gold	2cl - 3,50€
Tequila Silver	2cl - 3,50€
Absolut Vodka ¹⁰⁾	2cl - 3,50€

Whisky

Ballantines ¹⁾	4cl - 5,90€
Chivas Regal ¹⁾	4cl - 6,90€
Jack Daniels	4cl - 5,90€
Jim Beam (Bourbon)	4cl - 5,90€
Johnnie Walker ¹⁾	4cl - 5,90€



COIMBRA

White wine

Chardonnay – GORU

0,2l - 8,90€ / 0,75l - 34,90€

Lemon cake, fully ripe peach and exotic fruit aromas of guava and pineapple.
In addition, fine roasted aromas, vanilla pod and some caramel toffee.

Fado (Alentejo)

0,2l - 8,20€ / 0,75l - 29,90€

Dry with fruity notes. Grape varieties: Síria, Arinto and Viognier

Grauburgunder – Urmeer Löss

0,75l - 35,90€

Impresses with its fruit and freshness, paired with juicy aromas.

Riesling - Heinrich Vollmer

0,75l - 33,00€

Reminiscent of green apples and aromas of peach and mirabelle plum

RIOJA - Luis Canas

0,2l - 8,90€ / 0,75l - 34,90€

Citrus fruits, blossom honey, ginger & oak wood. Grape varieties: Viura 85%, Malvasía 15

Sauvignon Blanc & Chardonnay - Finca Munoz

Barrel Fermented - Peach, citrus and tropical fruit aromas

0,2l - 9,30€ / 0,75l - 35,90€

Verde wine

Alvarinho - Aveleda

0,75l - 31,90€

Floral notes with fruity aromas

Monsenhor

0,2l - 7,50€ / 0,75l - 24,90€

Characterized by its fresh, fruity aroma with a light floral note.

Grape varieties: Typical grape varieties



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Red wine

Cabernet Sauvignon - Tudon's 0,2l - 9,60€ / 0,75l - 36,90€

Aromas of ripe fruit with coconut notes from the barrel maturation. On the palate very soft. Grape variety: 100% Monastrell

Conte Di Campiano 0,75l - 59,90€

An experience. After the harvest, the grapes are dried on straw mats in order to significantly to significantly increase the sugar concentration in the berries. Elegant aromas of wild berry jam and intense spicy notes such as cinnamon and liquorice.

Tasting notes: Gold Mundus Vini; International Wine Challenge

EGO Acuma 0,2l - 8,60€ / 0,75l - 33,90€

Intense cherry garnet. Red and black fruit on the nose with a woody background. wood background. Grape varieties: Cabernet Franc, Monastrell, Petit Verdot, Syrah

Primitivo 0,2l - 8,60€ / 0,75l - 33,90€

Aromas of dark forest fruit and cherry. Finely balanced by fresh spices.

Grape varieties: Primitivo

Rio dos Patos (Alentejo) 0,2l - 7,90€ / 0,75l - 28,90€

Wild fruit and plum aromas. Grape varieties: Alicante Bouschet, Aragonez and Trincadeira

Rioja - Luis Canas 0,2l - 8,90€ / 0,75l - 34,90€

Purple red and a rich bouquet of ripe red berries, barrique notes and herbal spiciness. Grape varieties: Tempranillo 95%, Garnacha 5%

Syrah - Barahonda 0,2l - 9,60€ / 0,75l - 36,90€

Very powerful, voluminous, with strong notes of dark berries and herb garden, a hint of marzipan and espresso.



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Rose wine

Rioja - Marqués de Cáceres 0,2l - 8,90€ / 0,75l - 34,90€

Intense aromas of wild raspberries, blackberries and ripe cherries

Grape varieties: Tempranillo grapes.

Homenaje 0,2l - 7,90€ / 0,75l - 27,90€

Bouquet: blackberries, cherries and strawberries, intense aromas of wild

raspberries, blackberries and ripe cherries. Grape varieties: Garnacha

Sparkling wine

Flutt ¹⁵⁾ 0,75l - 45,00€

I. G. Beira Atlantico

Bruto; floral and fruity aromas, fresh and light

Grape varieties: Maria Gomes and Bical

Glas of sparkling wine ¹⁵⁾ 0,1l - 6,90€

Portuguese housewine

Red – “Quinta dos Penassais” (Dão) 0,2l - 5,90€

Grape varieties: Touriga Nacional, Jaen and Tinta Roriz

Red- “Praca de Coimbra” **Bottle 0,75l - 21,90€**

Adega de Camolas Grape varieties: portuguese

White – “Quinta dos Penassais” (Dão) 0,2l - 5,90€

Grape varieties: Encruzado, malvasia fina und bical

White – “Praca de Coimbra” **Bottle 0,75l - 21,90€**

Adega de Camolas Grape varieties: portuguese

Rose – “Camolas” 0,2l - 5,90€

Adega de Camolas Grape varieties: portuguese

Rose – “Praca de Coimbra” **Bottle 0,75l - 21,90€**

Adega de Camolas Grape varieties: portuguese



COIMBRA

Additives

- 1) With coloring material
- 2) With preserving agent
- 3) With antioxidant
- 4) With flavor enhancer
- 5) Sulfurated
- 6) Blackened
- 7) With phosphate
- 8) With milk protein
- 9) Caffeinated
- 10) With quinine
- 11) With sweetening
- 12) With phenylalanine
- 13) Waxed
- 14) With taurine
- 15) With acidulant
- 16) With nitrite pickling salt

Allergenic

- a) Gluten-containing cereals
- b) Crustaceans
- c) Eggs
- d) Fish
- e) Peanuts
- f) Soybeans
- g) Milk
- h) Peel fruits
- i) Selerija
- j) Mustard
- k) Sesame
- l) Lupins
- m) Molluscs
- n) Sulfur and sulfite



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