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Reservation only by phone at: +43 660 42 75 751
www.tapasatelier.com



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f @ @tapasatelier



TAPAS MIX FOR 2 PEOPLE

All prices in Euro (€), including VAT and all charges.
For information on allergens, please ask our service staff.

We are very happy if you pay in cash. Card payments are possible from €30.
American Express is accepted from €100.

WHAT ARE TAPAS?

SPANISH FOR „SMALL BITES“

Tapas are usually enjoyed with a good wine, beer, or a fine drop of vermouth in a friendly atmosphere.

The idea of tapas is so beautiful and yet so simple:
SHARE wonderful moments with friends and family in a lively, gastronomic environment.



WHO IS THE TAPAS ATELIER TEAM?

- | | |
|------------------|---|
| Robert | El Patrón, he runs the whole show. |
| Donatela | The beautiful lover of El Patrón and his right hand. |
| Cristian | Un Hombre para Todo! His passion... delicious food & good drinks. |
| Miroslava | The mysterious Princesa.
She is also one of Cristian's passions. |

APERITIF

TO START

HOMEMADE GIN & TONIC

Available in two sizes

small

big

5,50

11,00

MANDARINITA

Homemade mandarin liqueur · Prosecco · Soda

8,00

BONITA

Homemade bergamot liqueur · Prosecco · Grapefruit lemonade

8,00

BESITO

Pussanga herbal liqueur · Martini Fiero · Prosecco ·
Wild Berry lemonade

8,00

PAMPELLE SPRITZ

French grapefruit-based aperitif with Prosecco & Soda

8,00

HAUSGEMACHTE SANGRIA

Vermouth · Red wine · Blood orange juice · Fruits

8,00

SORPRESA

Let yourself be surprised!

8,00

CORINA

Homemade distillate from cubeb pepper · lemon verbena ·
coriander · lime with tonic water

10,00

CAVA TORREBLANCA BRUT

Spanish quality sparkling wine, traditional bottle fermentation

1/8

Btl.

6,50

38,00



NON-ALC. APERITIF

WITHOUT, BUT MIGHTY

GINLOS TONIC

7,50

BITTER TONIC

7,50

HOMEMADE LEMONADES

Pomegranate-Lemongrass / Ginger-Honey / Orange-Turmeric

6,50

MINERAL WATER

Gasteiner Sparkling / Still

0,33l 0,75l

3,30 6,60

BEER

FROM SPAIN TO SCHWOICH

ESTRELLA GALICIA (0,33l)

4,90

BAYREUTHER HELLES

0,33l 0,50l

4,50 5,00

MAISEL'S WEISSE (0,33l)

MAISEL'S WEISSE NON-ALC. (0,33l)

4,50

EL PATRON BIEROL (0,33l)

6,00

PADAWAN BIEROL (0,33l)

6,50



NEGRONI

THE PERFECT START

Discovered in Florence in 1919, Negroni is a mix of bitter, vermouth, and gin, stirred (not shaken!) in equal parts over ice. Since I've been mixing Negronis for over 10 years, here are 10 different variations.

THE ABSOLUTE CLASSIC

Campari · Martini Rosso · Gordon's Gin

10,00

BARREL AGED NEGRONI (matured in cask)

Apothecary London Dry Gin · Contratto Bitter · Vermouth 61 Verdejo

11,00

LADY-LIKE

Puerto de Indias Strawberry Gin · Select Bitter · Martini Fiero

11,00

WHITE NEGRONI

Cabraboc Gin · Bitter Rouge White · Vermouth Contratto Bianco

13,00

FRESH & CITRIC

Gold Gin · Pampelle (infused with bergamot and cubeb pepper) · Lustau Rose

13,00

TYROLEAN NEGRONI

Stone pine schnapps · Walcher Vermouth Rosso · Contratto Bitte

11,00

RUM LOVERS

Black Magic Rum · Contratto Bitter · Vermouth 61 Tempranillo

12,00

WE ARE HAPPY TO MIX YOUR VERY OWN PERSONAL NEGRONI, **TAILORED TO YOUR TASTE** AND PREPARED WITH OUR HIGH-QUALITY INGREDIENTS :-)



VIVA ESPAÑA

Brandy Torres 10 · Bonanto Aperitivo · Lustau Rojo

12,00

NACHTISCH NEGRONI

Brecon Orange & Cacao Gin · Fusetti Bitter · Cocchi storico

13,00

BOULEVARDIER (matured in cask)

Four Roses Bourbon · Select Bitter · Dolin Rouge

11,00

FRENCH NEGRONI

L'acrobate Gin · Pampelle · La Quintinye Rouge

13,00



GIN & TONIC

OVER **150**
DIFFERENT
GIN-VARIETIES

APOTHECARY RECOMMENDATION

Homemade gin creations from our own small copper stills.

We use juniper berries, coriander seeds, angelica root,
and orris root as the basis for our gins.

LONDON DRY GIN

Basic blend

11,00

MEDITERRANEAN

Bergamot · Rosemary · Mandarin · Lavender · Basil
Bay leaf · Green pepper · Sage

11,00

FRESH & SPICY

Lemongrass · Cubeb pepper · Lemon verbena · Green cardamom

11,00

MARRAKECH ORIENTAL

Cassia blossom · Anise · Cumin · Ginger · Orange · Lemongrass
Allspice · Tonka bean · Bergamot · Rosebuds · Szechuan pepper

11,00

THE ONE

Orange · Grapefruit · Lemon · Pink pepper · Lavender
Green and black cardamom · Rosemary · Vietnamese coriander

11,00

TEA TIME

Earl Grey · Rooibos · Gunpowder tea · Sencha · Lapsang Souchong
Bee pollen · Lemon verbena

11,00

HOLY BERRY

Cranberries · Mulberries · Goji berries
Aronia berries · Currants

11,00

WANT TO ENJOY OUR **HOMEMADE GIN AT HOME?**
JUST ASK OUR STAFF! **0,5L BOTTLE – 30,00**



CITRIC & PEPPER

Grapefruit · Ginger · Clementine · Citron · Bergamot · Green and black pepper · Cubeb pepper · Pink pepper · Szechuan pepper · Tasmanian mountain pepper

11,00

FLORAL

Jasmine blossom · Chamomile · Linden blossom · Lemon verbena · Bergamot · Rosebuds

11,00

BACK TO THE ROOTS

Turmeric · Ginger · Cinnamon · Wormwood · Cinchona bark · Marshmallow root · Bee pollen

11,00

MINI
GIN TONIC
5,50

OUR WIDE SELECTION OF GIN & TONIC
OFFERS THE RIGHT TASTE FOR EVERYONE: CLASSIC,
FRUITY, FLORAL, FRESH, STRONG, AND MUCH MORE.

Roastbeef

Tortilla de Patata

Guacamole

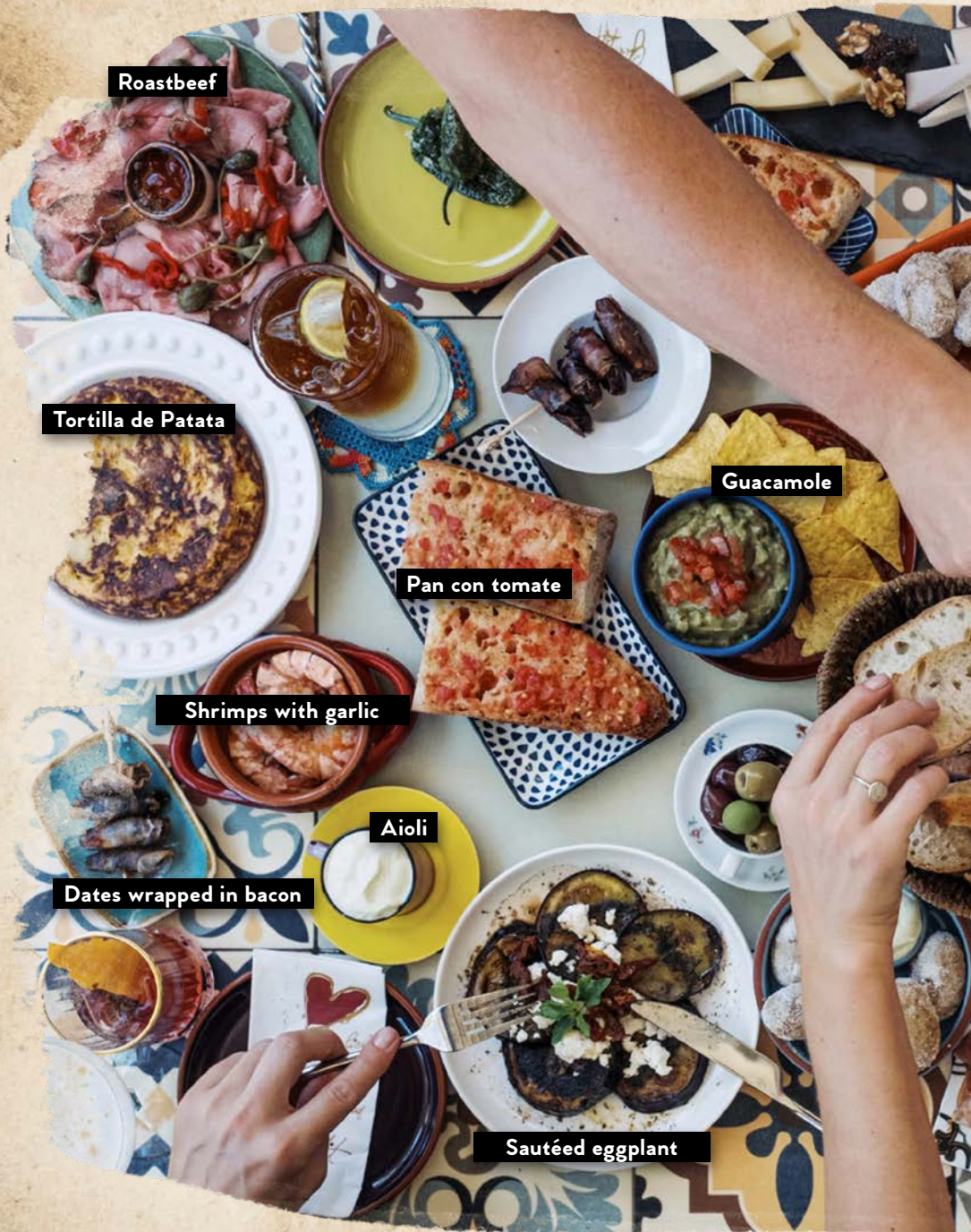
Pan con tomate

Shrimps with garlic

Aioli

Dates wrapped in bacon

Sautéed eggplant





TAPAS COLD

KITCHEN OPEN FROM 5 – 9 PM

JAMÓN SERRANO GRAN RESERVA MN. (24 months matured)

Once again awarded Best Ham of Spain at the Food Spain Awards 2025.

8,00

JAMÓN MANGALICA MONTE NEVADO (36 months matured)

Natural product, without additive

16,50

CHORIZO

Spanish paprika sausage (mild/spicy)

6,00

ROAST BEEF

With homemade chili marmalade · capers and olive oil

14,30

AHUMADO DE LA CASA

Homemade smoked bacon with horseradish – while supplies last

7,00

SPANISH SHEEP CHEESE (12 months matured) (G,E)

Reserva

6,50

PAN CON TOMATE (A)

Bread · olive oil · garlic · tomatoes

5,50

GUACAMOLE

Avocado · tomato · red onion · coriander · olive oil · lime

8,50

SARDINAS

Small sardines in olive oil (hand-packed & selected Galician preserve)

9,90

HOMEMADE AIOLI (G)

With homemade chili marmalade · capers and olive oil

4,60

SPANISH OLIVES (GARCIA)

Since 1881 · Family business from Valencia

4,90

BREAD (PAN RUSTICO) (A)

3,80

A = Gluten-containing cereals; B = Crustaceans; C = Eggs; D = Fish; E = Peanuts; F = Soy; G = Milk / lactose; H = Nuts; I = Celery; J = Mustard; K = Sesame seeds; L = Sulphur dioxide & sulfites; M = Lupins; N = Molluscs

TAPAS WARM

PIMIENTOS DE PADRON

Typical peppers from Galicia, fried in olive oil and sprinkled with Maldon sea salt flakes

7,60

CHILI CON CARNE

Ground beef · kidney beans · corn · bell peppers · chili · onions · tomatoes

8,30

SHRIMPS WITH GARLIC, CHILI & LEMONGRASS (B)

9,40

TORTILLA DE PATATAS (C)

Homemade Spanish potato omelette

- classic

- con Jamon Serrano

- con Chorizo

8,30

9,90

9,90

PAPAS ARRUGADAS WITH AIOLI (C, G)

Canarian-style wrinkled potatoes with a fine salt crust

7,20

DATES WRAPPED IN BACON

6,60

GRATINATED GOAT CHEESE (E, G)

With homemade berry marmalade, caramelized nuts, and forest honey

8,80

SAUTÉED EGGPLANT (G)

With dried tomatoes · feta · mint · honey

9,80

**OUR
TIP**

TAPAS MIX FÜR 2 PERSONEN – 48,50€

Jamón Serrano Gran Reserva · Chorizo · Spanish sheep cheese · Olives · Aioli · Guacamole · Pimientos de Padrón · Dates wrapped in bacon · Pan con tomate · Papas Arrugadas · Bread (A, E, G)

See picture p. 2

DESSERTS

THE PERFECT FINISH

HOMEMADE CREMA CATALANA (C, G)

Dessert cream topped with a crunchy caramel layer

5,50

TARTA DE QUESO (C, G)

Homemade cheesecake with sour cherry sauce

5,50

HOMEMADE CHOCO-BROWNIE (C, G, A)

5,50

DESSERT MIX (C, G, A)

Crema Catalana · Tarta de queso · Brownie

15,00





FOR DESSERT

HOT DRINKS

ESPRESSO

3,00

CAPPUCINO

4,20

CAFE AMERICANO

3,80

CARAJILLO

Espresso with Brandy

8,50





WINE



WHITE WINE

1/8 Btl..

BLANCO DE LA CASA

A changing selection of house wines

5,50 31,00

AUDITORI BLANC

48,00

Bodega: Acústic Celler
Region: Montsant
Grapes: Garnacha Blanca, Macabeo, Xarel·lo
Nose: Dominated by citrus fruits, with hints of spices like fennel and thyme.
Palate: Fat and profound, very powerful and intense. Long, strong finish.

ROSÉ WINE

1/8 Fl.

EXCELLENS ROSÉ

5,50 31,00

Bodega: Marques de Caceres
Region: Rioja
Grapes: Tempranillo - Garnacha
Nose: Complex bouquet combining aromas of rose petals and cloves with delicious fruity notes of peaches and pears.
Palate: Full-bodied with balanced liveliness, freshness, and a long finish. Exquisite fruity aftertaste. Delicate yet complex, this rosé is a delight for any occasion.

ACÚSTIC ROSAT

38,00

Bodega: Acústic Celler
Region: Montsant
Grapes: Garnacha Negra
Nose: Pure fruit aromas (raspberry, cassis), light floral notes (rose), and fine spice.
Palate: Profound and serious, with much more substance than typical rosés, thanks to partial aging in new French barriques.



WINE

RED WINE

1/8 Btl..

OUR RECOMMENDATIONS

7,00-10,00

Exclusive wine selection for true connoisseurs, served by the glass

RAMON BILBAO CRIANZA

6,00 36,00

Bodega: Ramon Bilbao
Region: Rioja
Grapes: Tempranillo
Nose: Black forest berries, licorice, and warmly spiced notes of nutmeg, vanilla, and cinnamon.
Palate: Powerful and balanced, with good acidity and perfectly integrated tannins. Retronasal, toasty aromas unfold right after the first sip.

VINA SASTRE CRIANZA

51,00

Bodega: Hnos. Sastre
Region: Ribera del Duero
Grapes: Tinta del Pais
Nose: Spicy, fine cocoa, soft oak from the start, very open and present, accompanied by roasted notes and dried fruit.
Palate: Flavorful, structured, spicy background accompanied by gentle wood and resin notes.

SAN ROMÁN 2017

93,00

Bodega: Viñedos San Román
Region: Toro
Grapes: Tinta de Toro
Nose: Bouquet impresses with incredible aromatic depth, aromas of chocolate and black fruits underlined by subtle roasted notes.
Palate: Mouth-filling and powerful, with hints of black currants, ripe cherries, and leather. The finish reveals delicate notes of smoke & vanilla.

WE HAVE AN EXTENSIVE SELECTION OF WINES
BY THE BOTTLE AVAILABLE. ASK US – WE'RE HAPPY TO HELP.

COCKTAILS

CLASSIC

PENICILIN

Blended Scotch · Ginger · Honey · Lemon juice · Laphroaig

13,00

PISCO SOUR

Pisco · Lime juice · Sugar syrup · Egg white · Chuncho bitters

12,00

DARK & STORMY

Gosling Black Seal Dark Rum · Lime juice · Ginger beer

12,00

MARGARITA / SPICY MARGARITA (with Jalapeno)

Tequila · Cointreau · Lime juice

12,00

OLD CUBAN

Rum · Sugar syrup · Fresh mint · Lime juice · Angostura bitters · Cava

13,00

GIN FIZZ

London Dry Gin · Lemon juice · Sugar syrup · Soda

11,00

NEW YORK SOUR

Bourbon · Lemon juice · Egg white · Sugar · Red wine

12,00

PORN STAR MARTINI

Vanilla vodka · Passion fruit purée · Passion fruit liqueur · Cava

13,00



COCKTAILS

SIGNATURE CREATIONS

THE SAINT

Gin · Mastiha (Greek tree resin liqueur) · Homemade bergamot liqueur (H) ·
Lime juice · Mango-habanero syrup · Cherry-gentian-grapefruit bitters

12,00

STRAWBERRY COLLINS

Puerto de Indias Strawberry Gin · Lemon juice · Sugar syrup · Soda

11,00

AQUA DE TORRO

Brandy Torres 10 · Homemade mandarin-saffron liqueur (H) ·
Lemon juice · Ginger beer

12,00

BRAZILIAN LEMONADE

Cachaça · Homemade hibiscus-rooibos syrup (H) · Lime juice ·
Homemade coriander-chili bitters (H)

12,00

WHITE SENSATION

Gin infused with lemongrass and cardamom · Homemade Sencha tea
syrup (H) · Lemon juice · Egg white

12,00

EL MARIACHI

Mezcal · Nixta (corn liqueur) · Lime juice · Passion fruit juice ·
Jalapeño · Salt rim

13,00

(H) = Homemade

FOR OUR COCKTAILS, WE USE EXCLUSIVELY HOMEMADE
LIQUEURS, BITTERS & TINCTURES, ALL CRAFTED BY
OUR BARTENDER ROBERT.

VERMOUTH

10 CL

VERMOUTH 61 VERDEJO (ESP)

8,00

VERMOUTH 61 TEMPRANILLO (ESP)

8,00

LUSTAU ROJO (ESP)

8,50

LUSTAU BLANCO (ESP)

8,50

LUSTAU ROSÉ (ESP)

8,50

ASK FOR
MORE & NEW
STUFF



BRANDY

2 CL



GRAND DUQUE D'ALBA	5,50
CARDENAL MENDOZA	5,00
CARDENAL MENDOZA NEBULIS	6,50
CARLOS IMPERIAL XO	6,00
LUSTAU SOLERA GRAN RESERVA	6,50
TORRES 10 RESERVA IMPERIAL	4,50

COGNAC

2 CL

PIERRE FERRAND	8,50
DAVIDOFF VSOP GRAND RESERVA	7,00
HENNESSY VSOP	9,00



WHISKY

2 CL

COTSWOLDS SINGLE MALT WHISKY (UK)	6,50
THE DALMORE 12 YO SINGLE MALT WHISKY (SCOTLAND)	9,00
OLD PULTENEY FLOTILLA WHISKY (SCOTLAND)	7,00
GLENFIDDICH IPA EXPERIMENT WHISKY (SCOTLAND)	7,00
LAPHROAIG FOUR OAK WHISKY (SCOTLAND)	6,00
BUSHMILLS 10YO IRISH WHISKEY (IRELAND)	6,00
THE IRISHMAN CARIBBEAN CASK FINISH WHISKEY (IRELAND)	6,50
HIBIKI SUNTORY (JAPAN)	11,00
FOUR ROSES SMALL BATCH (USA)	5,50
WOODFORD RESERVE RYE WHISKEY (USA)	6,00
SIERRA NORTE MEXICAN WHISKEY 85% MAIS NEGRO (MEXICO)	6,50



MUST TRY: NEW YORK SOUR

Bourbon · Lemon juice · Egg white · Sugar · Red wine





THE SHMASH
BLACK BERRY
WHISKEY
STELLA RUM BARREL
PRODUCT OF IRELAND

PHROAIG
ISLAY SINGLE MALT
SCOTCH WHISKY
FOUR OAK
MATURED IN FOUR DIFFERENT CASKS
FOR A UNIQUELY PEAT-SMOKED MALT
TRAVEL RETAIL EXCLUSIVE
DISTILLED AND BOTTLED IN SCOTLAND BY
JAMES WATSON & CO., LAPHROAIG DISTILLERS, ISLA OF LAPHROAIG

OLD PULTENEY
EST. 18
SINGLE MALT SCOTCH WHISKY
THE MARSHES OF PULTENEY
EST. 18

COTSWOLDS
SINGLE MALT WHISKY
EST. 18

Four Roses
SMALL BATCH

IBIKI

RUM

2 CL

MILLENARIO 15 (PERU)	6,50
A.H. RIISE NON PLUS ULTRA (CARIBBEAN)	11,00
NATION XO (GUATEMALA)	7,00
RON CENTENARIO GRAN RESERVA 25 YO RUM (COSTA RICA)	7,50
ABLEFORTH'S RUMBULLION (UK)	5,50
DIPLOMATICO RESERVA EXCLUSIVA 12 YO RUM (VENEZUELA)	6,00
DOS MADERAS PX 5+5 RUM (CARIBBEAN)	6,00
SANTOS DUMONT XO (BRAZIL)	7,50
QUORHUM QRM 30 ANOS SOLERA (DOM. REPUBLIC)	8,00
RON MATUSAELM GRAN RESERVA SOLERA 23 RUM (DOM. REPUBLIC)	7,00





TEQUILA

2 CL

KAH REPOSADO	5,50
OLMECA ALTOS	5,00
PUEBLO VIEJO AÑEJO	5,50
GRAN CORRALEJO AÑEJO	9,00
ROOSTER ROJO AÑEJO	5,00
CASAMIGOS AÑEJO	7,50

MEZCAL

2 CL

SE BUSCA AÑEJO	7,00
ROOSTER ROJO	6,50
ILEGAL JOVEN	6,00

GIN WORKSHOP

CREATE & DISTILL YOUR OWN GIN

Safe & legal in our mini-distillery!

You can choose from over 100 herbs, fruits, and spices to create your very own personal gin. After distillation, your gin will be bottled, labeled, and ready to take home.

A fantastic experience for anyone who wants to get creative and make something truly unique!



WHAT'S INCLUDED?

- Tapas & Pintxos
- Gin & Tonic
- Non-alcoholic drinks (coffee, juices, water)
- Tasting of various distilled herbs & spices
- Gin history & tonic history
- Basics of gin production
- Take home a 500 ml bottle of your personal gin



**SCAN NOW &
RESERVE RIGHT AWAY**



MIN. 8 – MAX. 20 PEOPLE · MINIMUM AGE 18 YEARS

€ 150,00 / 1 person (your own still to work with)

€ 275,00 / 2 people (one still to share between 2 people)

GIN CONFIGURATOR

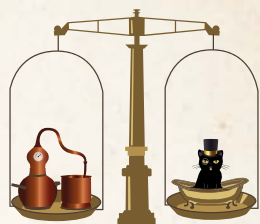
ONLINE: GIN.TAPASATELIER.COM

Not just any gin – your gin!

With our online gin configurator, you decide how
your very own gin is created:

OPTION 1 – YOUR RECIPE

Become a gin master and create your own blend. Choose your favorite botanicals – from classic to spicy to exotic – and develop your very own recipe.



GIN ATELIER
— KUFSTEIN —
MAKE YOUR OWN GIN

OPTION 2 – GIN INSTRUCTOR

You choose your favorite botanicals – and the “Gin Instructor” takes care of the perfect dosage. This way, a harmonious and surprising recipe is created, one that belongs only to you.

In the end, you don’t just get a standard drink, but a gin as unique as you are – whether to enjoy yourself, as an experience, or as a special gift.



**TO THE
CONFIGURATOR**



MOBILE BAR

APOTHECARY BAR CATERING

WITH OUR MOBILE BAR, WE ELEVATE YOUR
EVENTS OF ALL KINDS – COMPANY PARTIES, PRIVATE
CELEBRATIONS, WEDDINGS, BIRTHDAYS...



WE OFFER A **FULL-SERVICE PACKAGE:**
FROM THE GLASSES TO PERSONALIZED COCKTAILS!

Our own creations and signature drinks give your event that special something.
We use exclusive spirits and homemade liqueurs and tinctures for our drinks.

For reservations of our mobile bar, simply contact our El Patrón Robert.t.

www.tapasatelier.com