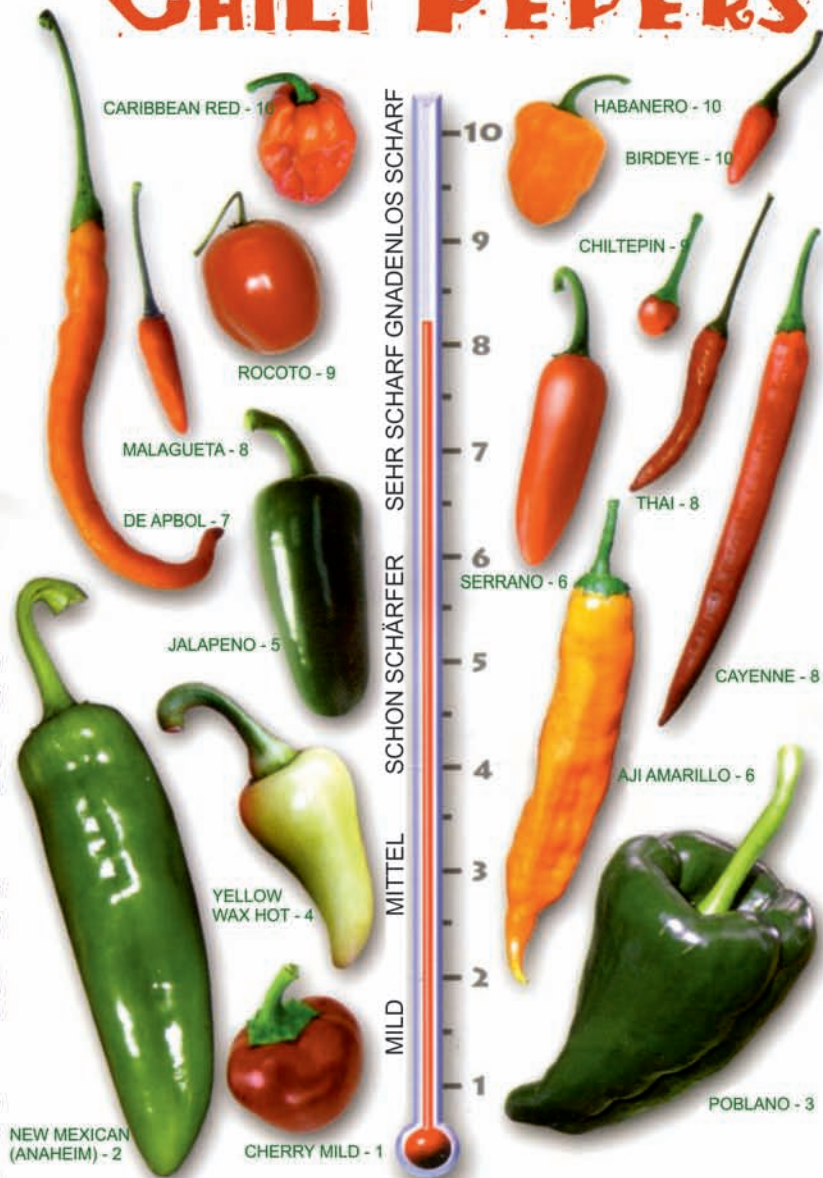


# LA BOVEDA



**RESTAURANT Y BAR**

# CHILI PEPPERS



# **WELCOME TO RESTAURANT Y BAR**

## **LA BOVEDA**

**When the gods created the first humans, they took two cobs of corn and breathed life and soul into them. This is how the Mayan creation myth tells it. Corn, which was also sacred to the Aztecs, is still one of the country's most important staple foods.**

**Before the Spaniards reached America, the indigenous people of Central America had already made tortillas one of the most common ingredients of Mexican cuisine thousands of years ago. Even today Mexican cooking draws on tortillas, beans and chilies in thousands of variations, clearly demonstrating its heritage.**

**The Spanish legacy, in turn, is visible in numerous delicious meat dishes, wheat as well as dairy products. Both culinary traditions enrich each other as they merged, giving birth to a distinct Mexican cuisine that nowadays finds more and more lovers all over the world.**

**We hope that this brief introduction to the origins of Mexican cuisine has woken your appetite for what follows and wish you a pleasant evening.**

**Family Hans Sobotta und their Team**

## ENTRANTES / STARTERS

	€
<b>1 Nachos con Salsa de Chili</b> Tortilla chips with chili salsa <sup>1,5,8</sup>	<b>4,00</b>
<b>2 Nachos con Salsa de Guacamole</b> Tortilla chips with avocado cream <sup>1,5,8</sup>	<b>5,00</b>
<b>3 Nachos con Cheese Salsa</b> Tortilla chips with spicy cheddar cheese cream or gratinated with cheese <sup>1,5,8</sup>	<b>5,00</b>
<b>4 Aceitunas</b> Savory pickled herb olives with white bread <sup>10</sup>	<b>5,50</b>
<b>5 Elote "Ranchero Grande"</b> Fried corn cob with herb butter	<b>4,00</b>
<b>6 Cheese Chili Soup</b> Spicy cheese soup with white bread <sup>1,8</sup>	<b>4,50</b>
<b>7 Chili con Carne</b> Mexican bean stew with minced meat and white bread	<b>6,50</b>
<b>8 Baked Potato</b> Wedges, lattice or baked potatoes with dip	<b>4,50</b>
<b>9 Nachos con Carne</b> Nachos and chili con carne gratinated with cheese, jalapeños <sup>1,5,8</sup>	<b>7,50</b>
<b>10 Texas Beans</b> Pinto beans with bacon and chilies served in the pan <sup>7</sup>	<b>6,50</b>
<b>11 Chicken Wings</b> Spicy marinated chicken wings with chili salsa, salad and herb baguette	<b>8,00</b>
<b>12 Mixed Starters Plate</b> with quesadilla, 3 chicken wings, mozzarellastick, cheddar cheese popper, chili salsa and salad <sup>1,5,7,11</sup>	<b>8,50</b>
<b>13 Camarones con ajo</b> Fried garlic shrimps deglazed with white wine and white bread served in the pan <sup>11</sup>	<b>10,50</b>

## ENSALADAS / SALADS

€

- |           |   |              |
|-----------|---|--------------|
| <b>15</b> | <b>Ensalada del Mar</b><br>Mixed salad with grilled redfish fillet and shrimps, served with herb baguette   | <b>15,50</b> |
| <b>16</b> | <b>Ensalada Tex-Mex</b><br>Roasted turkey breast strips with bacon and fresh salads served in taco shell with herb baguette <sup>7</sup>                    | <b>12,50</b> |
| <b>17</b> | <b>Ensalada Cancún</b> - <i>vegetarian</i><br>Mixed salad in taco shell with 5 mozzarella sticks and herb baguette <sup>7</sup>                             | <b>12,00</b> |
| <b>36</b> | <b>Ensalada „Yucatán“</b><br>Fruity marinated grilled chicken breast with sesame seeds on mixed salad with orange slices, yogurt dressing and herb baguette | <b>12,50</b> |

## TOSTADAS

- |           |   |              |
|-----------|---|--------------|
| <b>18</b> | <b>Tostada “La Bóveda”</b><br>Crispy wheat tortilla topped with roasted peppers, onion and turkey, gratinated with cheese served with white rice and salad <sup>7</sup> | <b>10,50</b> |
| <b>19</b> | <b>Tostada “Speedy Gonzalez”</b><br>Crispy corn tortilla topped with chili con carne and gratinated with cheese, served with white rice and salad <sup>7</sup>          | <b>10,50</b> |

## PLATO PARA NIÑOS

- |   |             |
|---|-------------|
| <b>Kids Plate</b><br>Grilled turkey strips with lattice fries and ketchup | <b>5,50</b> |
|---|-------------|

## PLATOS MEXICANOS

- |           |  |              |
|-----------|--|--------------|
| <b>20</b> | <b>Mole Poblano</b><br>Roasted turkey strips prepared in a spicy molesauce of chocolate, sesame, nuts and chilis, served with white rice, salad and herb baguette <sup>7</sup> | <b>11,50</b> |
| <b>21</b> | <b>Texas Burritos</b><br>Wheat tortilla rolled with spicy beef-bean filling gratinated with cheese, served with tomato rice, salad and herb baguette <sup>7</sup>              | <b>14,00</b> |

	€
<p><b>22 Enchilada con Pollo</b> Wheat tortilla folded with chicken vegetable filling, gratinated with red enchilada sauce and cheese, served with tomato rice, salad and herb baguette<sup>7</sup></p>	<b>12,00</b>
<p><b>23 Enchilada con Verduras</b> - <i>vegetarian (optionally vegan)</i> Wheat tortilla folded with vegetable filling, gratinated with red enchilada sauce and cheese, served with tomato rice, salad and herb baguette<sup>7,11</sup></p>	<b>11,50</b>
<p><b>25 Gallineta "Veracruz"</b> Redfish fillet, grilled on tomato, olive, caper sauce with rice, salad and herb baguette</p>	<b>14,50</b>
<p><b>26 Filete de cerdo "Diabolo"</b> Pork fillet with half a corn cob on a spicy-fruity tomato-pineapple-chili sauce with lattice potatoes, salad and herb baguette</p>	<b>14,50</b>
<p><b>27 Lomo Picante</b> Beef strips fried with onions and peppers in spicy red enchilada sauce served with wedges, salad and herb baguette<sup>7</sup></p>	<b>14,50</b>
<p><b>28 Vaca México</b> Grilled beef tenderloin with herb butter, mixed salad, baked potato with garlic-herb cream and baguette</p>	<b>23,50</b>
<p><b>29 Texas Steak</b> Grilled beef tenderloin with herb butter on chili beans with wedges, chili salsa and herb baguette</p>	<b>23,50</b>
<p><b>35 Solomillo de Cerdo „Rancher Style“</b> Pork filet gratinated with onion barbecue sauce and nachos cheese crust, served with wedges, coleslaw and herb baguette<sup>1,5,7,8</sup></p>	<b>12,50</b>
<p><b>37 Pulled Pork Quesadilla</b> Grilled wheat tortilla stuffed with tender marinated pork and cheese, served with wedges, chipotle dip, sour cream, cucumber relish and coleslaw<sup>7</sup></p>	<b>12,50</b>
<p><b>38 Quesadilla Vegetal</b> - <i>vegetarian (optionally vegan)</i> Grilled wheat tortilla stuffed with vegetables and cheese, served with wedges, herb cream and coleslaw<sup>7</sup></p>	<b>11,50</b>

# FAJITAS

Fajitas are marinated meat and / or vegetables that are fried and served in a pan with salad, guacamole, sour cream, chili salsa, a mozzarella-cheddar cheese mixture and, of course, wheat tortillas (or corn tortillas) that can be spread with any of the dips, filled with meat or vegetables, folded and eaten out of hand.

**Complicated?  
No! Practice makes perfect.**

		€
<b>30</b>	<b>Fajitas con Pavo</b> with poultry, onions and peppers	<b>15,00</b>
<b>31</b>	<b>Fajitas de Vaca</b> with beef, onions and peppers	<b>16,50</b>
<b>32</b>	<b>Fajitas Combo</b> with beef, poultry, onions and peppers	<b>16,00</b>
<b>33</b>	<b>Fajitas Vegetal</b> - <i>vegetarian (optionally vegan)</i> with vegetables	<b>12,50</b>
<b>34</b>	<b>additional shrimps</b> , per portion	<b>4,00</b>

Extras		Dip´s		Dip´s	
Baguette	-,40	Sour cream	1,00	Guacamole	1,00
Tortilla each	-,40	Salsa	1,00	Cheese sauce	1,00
Jalapeños	1,00	Herb cream	1,00	Shredded cheese	1,00

# POSTRES / DESSERTS

		€
<b>40</b>	<b>Burritos Dulce</b> Wheat tortilla folded, filled with mango and banana on raspberry sauce with vanilla ice cream <sup>7,11</sup>	<b>5,50</b>
<b>41</b>	<b>Lukewarm Chocolate Cake</b> on fruit sauce, served with vanilla ice cream and whipped cream	<b>6,50</b>
<b>43</b>	<b>Churros</b> Typical latin american choux pastry served with cinnamon sugar, chocolate sauce and vanilla ice cream	<b>5,50</b>

# DRINKS

## Aperitif

Martini Bianco <sup>11</sup>	5cl	3,80
Martini Rosé <sup>11</sup>	5cl	3,80
Martini Rosso <sup>11</sup>	5cl	3,80
Sherry Cream <sup>11</sup>	5cl	3,80
Sherry Medium <sup>11</sup>	5cl	3,80
Sherry Fino <sup>11</sup>	5cl	3,80
Port Ruby <sup>11</sup>	5cl	3,80
Port White <sup>11</sup>	5cl	3,80
Cynar with Soda <sup>14</sup>	4cl	5,00
Campari with Soda <sup>1</sup>	4cl	5,00

€

## Cervezas

Graf Arco Pils	0,3l	3,20
Graf Arco Helles	0,5l	4,00
Gässl Weizen bright	0,5l	4,00
Graf Arco Weizen dark	0,5l	4,00
Graf Arco Weizen light	0,5l	4,00
Graf Arco Weizen non-alcoholic	0,5l	4,00
Birnbacher Schwarzbier	0,5l	4,00
Graf Arco non-alcoholic	0,5l	4,00
Radler	0,5l	3,50
Goaß Halbe	0,5l	5,00

€

## Bebidas calientes

Espresso	2,20
Cappuccino	2,60
Cup of coffee	2,40
Café au lait	2,60
Latte Macchiato	3,60
Cup of Tea	2,20

## Cervezas de Importacion

Corona	0,33l	4,00
Salitos	0,33l	4,00

## Juices

	<b>0,2l</b>	<b>0,4l</b>
Pineapple	2,30	3,80
Orange	2,30	3,80
Apple	2,30	3,80
Grape	2,30	3,80
Grapefruit	2,30	3,80

## Sin Alcohol

Coca Cola, Fanta <sup>1,3</sup>	0,2l	2,00
Coca Cola Zero <sup>1,3,4</sup>	0,2l	2,00
Coca Cola, Fanta <sup>1,3</sup>	0,4l	3,50
Coca Cola Zero <sup>1,3,4</sup>	0,4l	3,50
Cola-Mix <sup>1,3,5</sup>	0,2l	2,00
Cola-Mix <sup>1,3,5</sup>	0,4l	3,20
Juice Spritzer	0,2l	2,00
Juice Spritzer	0,4l	3,20
Tonic Water, Bitter Lemon, Ginger Ale <sup>12</sup>	0,2l	2,50
Adldorfer sparkling water	0,25l	2,00
Adldorfer sparkling water	0,5l	3,00
Adldorfer sparkling water	0,7l	4,00
Adldorfer still water	0,5l	3,00
Adldorfer medium water	0,7l	4,00

## Nectar

	<b>0,2l</b>	<b>0,4l</b>
Currant	2,30	3,80
Passion Fruit	2,30	3,80
Rhababer	2,30	3,80
Cherry	2,30	3,80
Peach	2,30	3,80



# DRINKS

## Vino

### Blanco

Concha y Toro - *Chile* 0,2l 5,00  
Sauvignon Blanc/Chardonnay,  
dry, spicy

Canyon Road - *California* 0,2l 5,00  
Chardonnay, semi dry, fruity

### Rosado

Concha y Toro - *Chile* 0,2l 5,00  
dry, fruity

Canyon Road - *California* 0,2l 5,00  
Zinfandel, sweet, fruity

### Tinto

Concha y Toro - *Chile* 0,2l 5,00  
Cabernet Sauvignon/Merlot,  
dry, spicy

Oromonte - *La Mancha, Spain* 0,2l 5,00  
Tempranillo/Garnacha,  
semi dry

Casillero del Diablo - *Spain* 0,2l 6,00  
Carmenere, dry, full bodied, spicy

## Vino Embotellado

Concha y Toro - *Chile* 1,5l 33,00  
white / red / rose

Canyon Road - *California* 0,75l 17,00  
Chardonnay, semi dry, fruity

Canyon Road - *California* 0,75l 17,00  
Zinfandel rose, sweet, fruity

Oromonte - *La Mancha, Spain* 0,75l 17,00  
Tempranillo / Garnacha, semi dry

Casillero del Diablo - *Spain* 0,75l 22,00  
Carmenere, dry, full bodied, spicy

## Cava

Prosecco Glas 0,1l 3,50

Prosecco Bottle 0,75l 20,00

## Sangria

Pitcher 1,0l 11,00

Pitcher 0,5l 6,00

Glas 0,2l 3,50

## Bebidas Mixtas de Vino

Wine Spritzer 0,2l 3,50

Aperol Sprizz 0,2l 6,00

Prosecco, Sparkling Water,  
Aperol, Orange, Ice

Hugo 0,2l 5,00

Prosecco, Sparkling Water,  
Elderberry Syrup, Mint, Lime, Ice

Tinto de verano 0,4l 5,00

Red Wine, Lemonade, Ice

- all wines contain sulfites -

# BEBIDAS ALCOHOLICAS

## Grappa/Brandy

Asbach Uralt	2cl	3,00
Grappa	2cl	3,50

## Bitter's

Fernet Branca	2cl	3,00
Ramazzotti	2cl	3,00
Averna	2cl	3,00
Jägermeister	2cl	3,00

## Spirits

Obstler	2cl	3,00
Williams	2cl	3,00
Rapsberry Spirit	2cl	3,00
Cherry Spirit	2cl	3,00
Apricot Spirit	2cl	3,00
Smirnoff Red Label	2cl	3,00
Linie Akavit	2cl	3,00

## Tequila

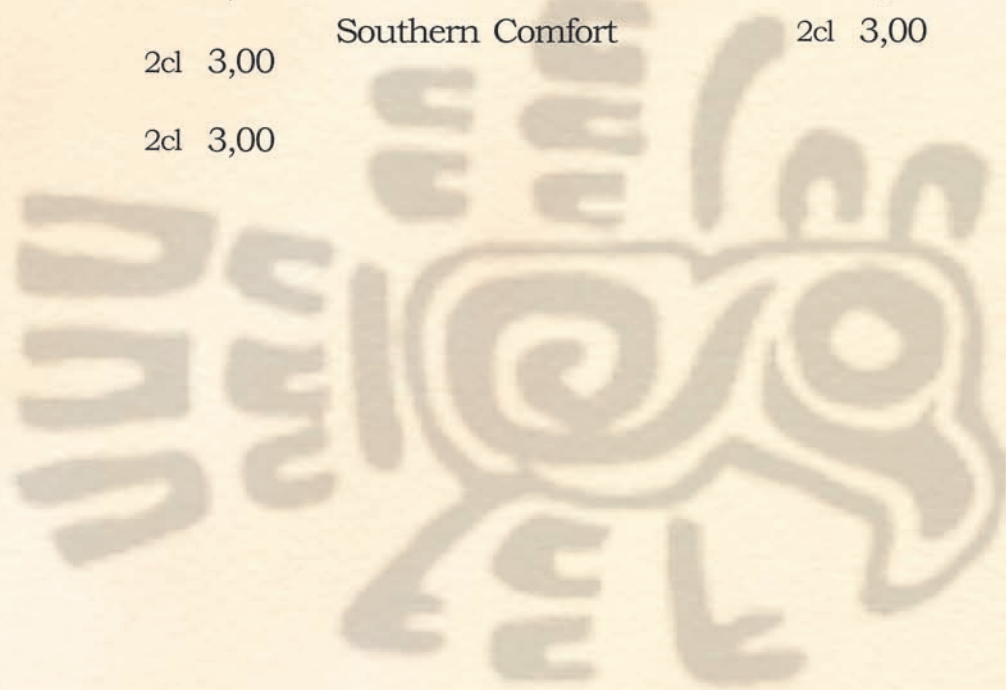
José Cuervo silver	2cl	3,00
José Cuervo gold	2cl	3,00
Olmecca Anjeo blanco	2cl	3,00
Olmecca Anjeo gold	2cl	3,00
Mezcal	2cl	3,00

## Tequila's de la Casa

Tequila Chili	2cl	3,00
Tequila Caramel	2cl	3,00
Tequila Cocos	2cl	3,00
Tequila Cinnamon	2cl	3,00
Zekila	2cl	3,00

## Licores

Amaretto Disaronno	2cl	3,00
Apricot Brandy	2cl	3,00
Bailey's	2cl	3,00
Irish Mist	2cl	3,00
Sambuca Molinari	2cl	3,00
Southern Comfort	2cl	3,00



# COCKTAILS

## Dry

Martini Dry Cocktail	€ 7,00
Gin, Noilly Prat, Olive	
Manhattan	€ 7,00
Canadien Club, Martini Rosso Angostura Bitter	
Peach Pearl	€ 7,00
Gin, Peach Tree, Rose's Lime Juice, Noilly Prat, Cynar	

## Medium

Daiquiri	€ 7,00
Bacardi, Lime Juice, Sugar	
Margarita	€ 7,00
Tequila, Triple Sec, Lemon Juice, Salt Rim	

## Sweet

Alexander	€ 7,00
Brandy, Crème de Cacao, Cream, Muscat <sup>1</sup>	
Scarlett Ô Hara	€ 7,00
Southern Comfort, Grenadine, Lemon Juice <sup>1</sup>	

## Champagne Cocktail

Flowery	€ 5,50
Aperol, Peach Tree, Prosecco <sup>1,11</sup>	

## Sour's

Whisky Sour	€ 7,00
Four Rose's, Lemon Juice, Sugar	
Southern Comfort Sour	€ 7,00
Southern Comfort, Lemon Juice, Sugar	

## Fizzes

Gin Fizz	€ 7,00
Gin, Lemon Juice, Sugar, Soda	
Alabama Fizz	€ 7,00
Gin, Crème de Menthe, Lemon Juice, Sugar, Soda <sup>1</sup>	

## Collinses

Tom Collins	€ 7,00
Gin, Lemon Juice, Sugar, Soda, Fruits	
Pedro Collins	€ 7,00
Bacardi, Lemon Juice, Sugar, Soda, Fruits	
Rum Collins	€ 7,00
Myers's Rum, Lemon Juice, Sugar, Soda, Fruits	

## Daiquiri's & Margarita's Frozen

Frozen Fruit Daiquiri	€ 7,00
Bacardi, Lime Juice, Sugar, Alexander Various Fruit Flavors	
Frozen Fruit Margarita	€ 7,00
Tequila, Triple Sec, Lemon Juice, Various Fruit Flavors	

### Available flavors:

Strawberry, Passion Fruit,  
Mango, Peach, Cocos, Lime, Banana

## Caipi's

	€
Caipirinha Cachaça, Sugar, Lime	8,00
Caipiginha Gin, Sugar, Lime	8,00
Caipirissima Bacardi, Sugar, Lime	8,00
Caipirova Vodka, Sugar, Lime	8,00
Caipiraia Tequila, Sugar, Lime	8,00

## Longdrinks

Aperol Orange <sup>1,2</sup>	6,00
Campari Orange <sup>1</sup>	6,00
Campari Bitter Lemon <sup>1,2</sup>	6,00
Vodka Lemon <sup>2</sup>	7,00
Gin Tonic <sup>2</sup>	7,00
Jigger Martini Bianco, Bitter Lemon <sup>2,11</sup>	6,50
Screw Driver Vodka, Orange Juice	7,00
Havana Cola Havana Club 3 years, Cola <sup>1,3</sup>	7,00
Cuba Libre Havana Club gold, Lime, Cola <sup>1,3</sup>	7,20
Long Island Iced Tea Gin, Vodka, Bacardi, Tequila, Triple Sec, Lemon Juice, Cola <sup>1,3</sup>	9,50

## Caribic und Fancy Drinks - non alcoholic -

	€
Sin Colada Coconut Cream, Cream, Pineapple Juice, Rum Syrup	5,50
Acapulco Cooler Pineapple Juice, Passion Fruit Syrup, Lemon Juice, Bitter Lemon <sup>2</sup>	5,50
Little Hombre Coconut Cream, Yogurt, Cherry and Orange Juice	5,50
Blue Moon Passion Fruit Syrup, Yogurt, Pineapple Juice, Blue Curacao non alcoholic <sup>1</sup>	5,50
Chico Banana and Passion Fruit Syrup, Grenadine, Lemon and Pineapple Juice <sup>1</sup>	5,50
Florida Grenadine, Lemon, Orange and Pineapple Juice <sup>1</sup>	5,50
Grapefruit Cocktail Grenadine, Lemon, Orange and Grapefruit Juice <sup>1</sup>	5,50
Ranchero Strawberry and Passion Fruit Syrup, Bitter Lemon, Orange and Pineapple Juice <sup>1</sup>	5,50
El Pistolero Almond and Passion Fruit Syrup, Pineapple Juice, Blue Curacao non alcoholic <sup>1</sup>	5,50
Siesta Strawberry and Almond Syrup, Orange Juice, Tonic Water <sup>1,2</sup>	5,50

## Light

	€
Cool Down Peach Tree, Red Orange, Lemon Juice, Tonic Water <sup>12</sup>	7,00
Kontiko Red Orange, Lemon and Pineapple Juice <sup>1</sup>	7,00

## With Cachaça

Batida de Coco Cachaça, Coconut Cream, Pineapple Juice, Cream	8,00
Batida de Maracuja Cachaça, Passion Fruit Syrup, Pineapple Juice	8,00
Batida de Banana Cachaça, Banana Syrup, Pineapple Juice, Cream	8,00
Slummy Cachaça, Passion Fruit Syrup, Pineapple Juice, Honey, Lemon Juice	8,00

## With Gin

Singapore Sling Gin, Cherry Heering, Cointreau, Angostura, D.O.M. Benedictine, Lemon and Pineapple Juice	8,00
Lady Killer Gin, Apricot Brandy, Cointreau, Passion Fruit Syrup, Lemon and Pineapple Juice <sup>1</sup>	8,00
Apricot Dawn Gin, Apricot Brandy, Lime Juice, Coconut Cream, Orange Juice	8,00

## With Rum

	€
Honolulu Juicer Myers's, Southern Comfort, Lemon, Roses Lime and Pineapple Juice	8,00
Planter's Punch Myers's, Grenadine, Lemon and Orange Juice	8,00
Pina Colada Myers's, Coconut Cream, Cream, Lemon Juice	8,00
Italian Colada Bacardi, Amaretto, Coconut Cream, Cream, Pineapple Juice	8,00
Bahama Mama Myers's, Bacardi, Maraschino, Grenadine, Lemon, Grapefruit and Pineapple Juice <sup>1</sup>	8,00
Swimming Pool Bacardi, Wodka, Blue Curacao, Cream, Pineapple Juice <sup>1</sup>	8,00
Caribbean's Blood Havana gold, Coconut Cream, Lemon, Pineapple and Cherry Juice	8,00
Hurricane Myers's, Bacardi, Passion Fruit Syrup, Roses Lime, Orange and Pineapple Juice	9,50
Mai Tai Myers's, Old Pascas 73%, Lime, Triple Sec, Almond Syrup	9,50
Zombie Myers's, Bacardi, Cherry Heering, Old Pascas 73 %, Grenadine, Lemon and Orange Juice	9,50

## With Tequila

	€
Lucky Azteka Tequila, Coconut Cream, Grape and Pineapple Juice	8,00
Mexican Colada Tequila, Coffee Liqueur, Coconut Cream, Cream, Pineapple Juice	8,00
El Diabolo Tequila, Creme de Cassis, Lime, Ginger Ale	8,00
Conchita Tequila, Red Orange, Strawberry Syrup, Lemon, Cherry and Pineapple Juice <sup>1</sup>	8,00
Tequila Sunrise Tequila, Grenadine, Orange Juice <sup>1</sup>	8,00

## With Whisk(e)y

	€
Long Rose Four Rose's, Cherry Heering, Roses Lime and Orange Juice	8,00
Mississippi Dream Jack Daniel's, Southern Comfort, Grenadine, Lemon and Pineapple Juice <sup>1</sup>	8,00

## With Wodka

Flying Kangaroo Wodka, Bacardi, Galliano, Cream, Coconut Cream, Pineapple and Orange Juice <sup>1</sup>	8,00
Sex on the Beach Wodka, Peach Tree, Cointreau, Strawberry Syrup, Lemon and Pineapple Juice <sup>1</sup>	8,00
Touch Down Wodka, Apricot Brandy, Passion Fruit Syrup, Grenadine, Orange and Lemon Juice <sup>1</sup>	8,00

**All prices include service and statutory value added tax.**

Additives subject to labeling:

1 = Dye	6 = With Sweeteners
2 = Contains Chinin	7 = With Preservatives or Preserved
3 = Contains Caffeine	8 = With Flavor Enhancers
4 = Contains Phenylalanine	10 = Blackened
5 = With Antioxidant	11 = Sulfur Dioxide / Sulfites

Our staff will provide you with an allergy menu in which ingredients that can trigger allergies and intolerances are marked. Dishes may contain traces of allergens despite everything.



**Owner Hans Sobotta, Stadtplatz 4, 84347 Pfarrkirchen, Phone: 08561 / 98 32 98,  
Opening Hours: Wednesday to Sunday from 6pm**