



**TAPAS BAR**





Hola, que bueno tenerte por aqui!  
Hello. Nice to see you!

In 2013 a young couple open a new bar in the up-and-coming Moabit neighbourhood. They call it “Sugar Tapas Bar”. In the crisis year of 2022 the bar is taken over by Marc, former head waiter of Sugar. In doing so he was able to fulfil a lifelong dream. With fresh motivation, a new team and a clear vision, Marc offers his guests a wonderful evening with culinary delights of authentic Spanish cuisine.

Sugar Tapas Bar has been reformed. A delicious variety of cold and warm tapas made with quality ingredients are prepared daily with thorough care and attention. Tapas originate from Andalusia, a beautiful region on the south coast of Spain. The word “tapa” itself comes from the Spanish for a “cover”. These tapas were used as a “cover” of wine to keep the full aroma in the glass.

Sugar Tapas Bar offers guests a chance to experience Spanish culture with refreshing drinks, and delicious tapas of fish and meat, as well as vegetarian and vegan options.

## TAPAS FRÍAS | COLD TAPAS

- 01** JAMÓN SERRANO GRAN RESERVA <sup>A,B,F</sup> 6,9€  
Cured Serrano Ham
- 02** 🌿 ENSALADA MIXTA CON MOZZARELLA DE BÚFALA <sup>A,B,C,F,I,7,2</sup> 8,9€  
Mixed salad with buffalo mozzarella, cherry tomatoes, red onions, olives and pimientos
- 03** 🌿 ENSALADA DE GARBANZOS 6,5€  
Salad with chickpeas in a chili, garlic & mint marinade, onions, baked rocket, cherry tomatoes and pickles
- 04** BOQUERONES EN VINAGRE <sup>4,11</sup> 7,8€  
Pickled anchovies beneath a homemade marinade
- 05** 🌿 ACEITUNAS NEGRAS Y VERDES <sup>A,B,C</sup> 4,6€  
Black and green Spanish olives self-pickled in Rosmario, garlic and orange
- 06** 🌿 QUESO MANCHEGO <sup>A,C,3,7</sup> 7,8€  
Aged spanish Manchego-Cheese
- 07** CHORIZO DE PAMPLONA <sup>A,B,F,K,7</sup> 5,2€  
Spanish paprika sausage from the Pamplona region
- 08** 🌿 BERENJENA A LA PLANCHA CON AJO 7€  
Grilled aubergine beneath a homemade garlic marinade





## TAPAS CALIENTES | WARM TAPAS

- 09**  QUESO DE CABRA CARAMELIZADO <sup>7</sup> 8,4€  
Caramelized goat cheese with plum jam
- 10**  PAN CON TOMATE, CEBOLLA Y AJO (4 Pcs.) <sup>1,11</sup> 5,9€  
Bread with tomato and caramelized onions and garlic
- 11**  PROVOLETA ARGENTINA <sup>A,B,7</sup> 7€  
Grilled cheese argentinian style
- 12**  PAPAS RÚSTICAS CON ALIOLI <sup>7</sup> 7,2€  
Fried potato pieces with a homemade Alioli
- 13** DÁTILES CON BACON (6 Pcs.) <sup>A,B,D</sup> 6,6€  
Bacon-wrapped dates
- 14**  PIMIENTOS DE PADRÓN 7,7€  
Small fried peppers with sea salt
- 15**  TORTILLA CASERA CON ALIOLI <sup>3,7</sup> 7,5€  
Homemade Spanish potato omelet with alioli
- 16**  QUESO A LA PLANCHA CON ARÁNDANO <sup>7</sup> 7,8€  
Grilled mixed cheese Manchego style with a fruity blueberry jam

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- 17** CARNE DE VACA CON PAPAS Y PIMIENTOS 13,5€  
Beef (160gr) with fried potato pieces and small fried peppers
- 18** CHORIZO BORRACHO <sup>A,B,C,F,6,7</sup> 7,7€  
Roasted paprika sausage cooked in laurel and red wine stock
- 19** CROQUETAS DE POLLO O ESPINACAS (4 Pcs.) <sup>1,2,3,4,6,7,8</sup> 7,7€  
Croquettes filled with chicken or spinach
- 20** GAMBAS AL AJILLO (7 Pcs.) <sup>F,2</sup> 9,5€  
Prawns in an aromatic garlic broth

## PLATO COMBINADO | MIXED TAPAS PLATE

- 21** TAPAS VARIADAS (For Two) 29€  
Mixed tapas plate served with a tapas mix of numbers **5 7 11 12 13 18**
- 22** 🌿 TAPAS VARIADAS VEGETARIANAS (For Two) 29€  
Mixed vegetarian tapas plate served with a tapas mix of numbers **5 6 8 11 12 14**
- 23** 🌿 TAPAS VARIADAS VEGANA (For Two) 29€  
Mixed vegan tapas plate served with a tapas mix of numbers **3 5 8 10 12 14**

🌿 : Vegetarian

🌿 : Vegan



## POSTRES | DESSERTS

¿Te apetece un final dulce? Pregunte a nuestro personal sobre los postres caseros que se actualizan a diario.

Fancy a sweet ending? Ask our staff about the daily, homemade desserts.

## EXTRAS

**Puede acompañar cualquiera de nuestros platos con:**

|                                  |      |
|----------------------------------|------|
| Pan <sup>1, 11</sup>             | 1,5€ |
| Alioli Casera <sup>7</sup>       | 2,5€ |
| Vegan Alioli Casera <sup>6</sup> | 3,5€ |

**Upon request we will serve you happily:**

|                                    |      |
|------------------------------------|------|
| Bread <sup>1, 11</sup>             | 1,5€ |
| Homemade Alioli <sup>7</sup>       | 2,5€ |
| Homemade vegan Alioli <sup>6</sup> | 3,5€ |

## VINOS | WINES

Spritzer de vino (0,3l)<sup>11</sup> 5,5€  
White, red or rosé wine spritzer

Sangria Casera / Rojo, blanco o rosado (0,4l)<sup>11</sup> 6,9€  
Homemade sangria in red, white or rosé.  
Served in balloon glass with fresh fruit.

Cava (0,1l / 0,75l)<sup>11</sup> 3,7€ / 24€  
Spanish sparkling wine

### VINO TINTO | RED WINE

Quebrada Rioja - Tempranillo - D.O.Ca<sup>11</sup> - Housewine 5,3€ 13€ 25,5€  
Young, fresh, red berry Tempranillo

Protocolo - Tempranillo<sup>11</sup> 5,3€ 13€ 25,5€  
Briefly aged in barrels, aromatic, dark berries, full-bodied

### ROSADO | ROSÉ WINE

Vino Rosado - Tempranillo<sup>11</sup> - Housewine 5,3€ 13€ 25,5€  
Fruity and aromatic, fine acidity

### VINO BLANCO | WHITE WINE

Mesta<sup>11</sup> - Housewine 5,3€ 13€ 25,5€  
A Verdejo from southern Spain.  
Lemon and grass aromas, strong acidity

Murada – D.O. La Mancha<sup>11</sup> 5,3€ 13€ 25,5€  
Light and fresh white wine with subtle  
aromas and delicate acidity





## BOTELLAS DE VINO | BOTTLES OF WINE

Olmedillo de Matanegra - D.O. del Duero (0,75l)<sup>11</sup> 37€

Type of grape: 100% Tinta Fina

Small family winery at 850 m - all handmade.

Dark crimson in the glass with a black rim. Densely staggered aromas of ripe black berries and forest fruits on the nose, accompanied by a hint of tobacco and chocolate. Delicate notes of wood. Powerful on the palate, rich in tannins, wonderfully integrated fine acidity.

Viuda Negra – Nunca Jamás - D.O. Ca Rioja (0,75l)<sup>11</sup> 36€

Type of grape: 100% Tempranillo

Small family winery in the Rioja Alavesa - a real local wine. Strictly limited! Strong dark red in the glass with a shiny rim. Complex, red fruity and youthful aromas on the nose, intense reflection of the nose on the palate, velvety, dense. Long Finale

## CERVEZAS | BEER

0,3l 0,33l 0,5l

Estrella Damm de barril 3,9€ 5,4€

Estrella Damm on tap - Spanish import beer

Cerveza con limonada 3,9€ 5,4€

Beer with lemonade

Allgäuer Büble Edelweissbier (Bottle) 4,5€

Allgäuer Büble Non-alcoholic (Bottle)<sup>B,1</sup> 4,5€

Radeberger Pils Non-alcoholic (Bottle)<sup>1</sup> 3,5€

# BEBIDAS FRÍAS | COLD DRINKS

## AGUA | WATER

0,25L 0,75L

Selters with or without gas

2,9€ 5,9€

## REFRESCOS | SOFTDRINKS

0,2L

Coca-Cola<sup>C,G</sup>

2,9€

Coca-Cola Zero<sup>C,D,G,L</sup>

2,9€

Lemonade

2,9€

Fever-Tree - Elderflower Tonic<sup>H</sup>

3,5€

Fever-Tree - Mediterranean Tonic<sup>H</sup>

3,5€

Fever-Tree - Premium Indian Tonic<sup>H</sup>

3,5€

Fever-Tree - Premium Ginger Ale

3,5€

Fever-Tree - Premium Ginger Beer

3,5€

Fever-Tree - Premium Wild Berry<sup>H</sup>

3,5€

Fever-Tree - Sicilian Bitter Lemon<sup>H</sup>

3,5€

## ZUMOS | JUICES AND SPRITZERS

0,2L 0,4L

Dietz - apple juice / Apple juice spritzer

3,2€ 5,2€

Dietz - Orange juice / Orange juice spritzer

3,2€ 5,2€

0,3L

VIO - Naturally cloudy apple juice spritzer

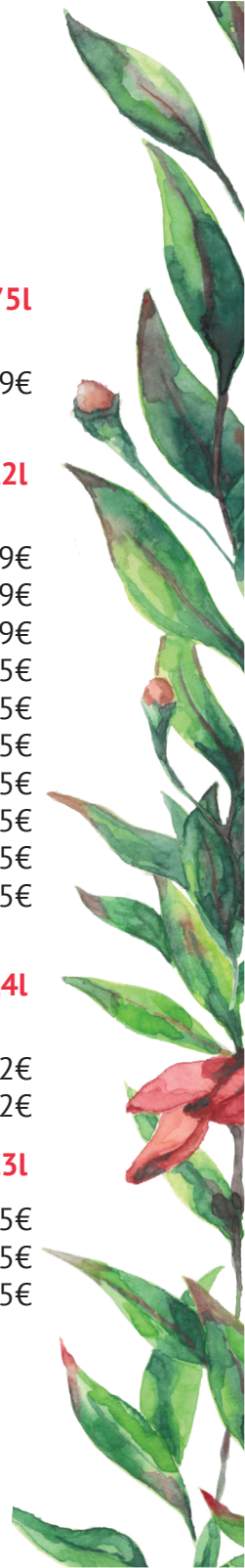
3,5€

VIO - Currant spritzer

3,5€

VIO - Rhubarb juice spritzer

3,5€





## BEBIDAS CALIENTES | WARM DRINKS

|                                                |      |
|------------------------------------------------|------|
| Americano                                      | 2,7€ |
| Cappucino                                      | 3,0€ |
| Carajillo (Espresso with Brandy or Licor43)    | 4,0€ |
| Cortado                                        | 2,9€ |
| Espresso                                       | 2,5€ |
| Espresso Double                                | 3,2€ |
| Latte Macchiato                                | 3,5€ |
| Milk Coffee                                    | 3,5€ |
| Shaken Espresso 43 (Licor43 & Espresso on Ice) | 4,0€ |
| Earl Grey Tea                                  | 2,9€ |
| Green Tea                                      | 2,9€ |
| Tee Pepe (Fresh mint, ginger and orange)       | 3,9€ |
| Surcharge for oat milk or soy milk             | 0,5€ |

## POSTRES | DESSERTS

¿Te apetece un final dulce? Pregunte a nuestro personal sobre los postres caseros que se actualizan a diario.

Lust auf einen süßen Abschluss? Frag unsere Mitarbeiter nach den tagesaktuellen, hausgemachten Desserts.

## APERITIVOS | APERITIF

Aperol Spritz <sup>C,H</sup> 7,9€  
Aperol, Prosecco, Soda, Orange

Campari Amalfi <sup>C,H</sup> 7,9€  
Campari, Fever-Tree Silician Bitter Lemon, Orange zest

Dejavu Tonic <sup>11</sup> 7,9€  
Dejavu, Fever-Tree Mediterranean Tonic, Orange, Rosemary

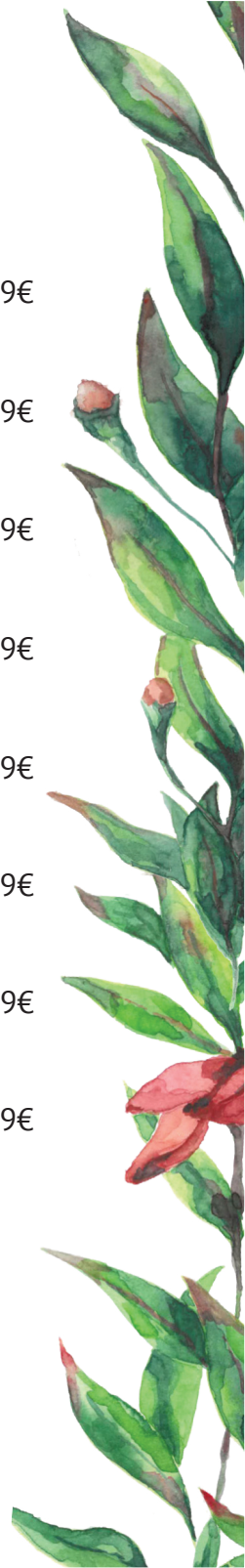
Hugo <sup>11</sup> 7,9€  
Prosecco, Elderflower syrup, Lime and Mint

Lillet Vive <sup>11</sup> 7,9€  
Lillet Blanc, Fever-Tree Premium Indian Tonic, Berries, Mint

Lillet Wildberry <sup>11</sup> 7,9€  
Lillet Blanc, Fever-Tree Premium Wild Berry, Berries

Rosé Tonic <sup>11</sup> 7,9€  
Belsazar Rosé, Fever-Tree Mediterranean Tonic, Lime

Sarti Spritz <sup>11</sup> 7,9€  
Sarti Rosa, Prosecco, Soda, Lime





## COCTELES | COCKTAILS

|                                                                                                   |       |
|---------------------------------------------------------------------------------------------------|-------|
| Adios Motherf***er <sup>11</sup>                                                                  | 11,9€ |
| 42 Below Vodka, Bacardi Añejo 4 Rum, Gin, Tequila, TripleSec, Blue Curacao, Lemon juice, Lemonade |       |
| Boulevardier <sup>C,H</sup>                                                                       | 9,5€  |
| Bourbon, Campari, Red Vermouth, Orange                                                            |       |
| Cable Car                                                                                         | 9,5€  |
| Bacardi Añejo 4 Rum, TripleSec, Lemon Juice, Cane sugar syrup                                     |       |
| Caipirinha                                                                                        | 9,5€  |
| Cachaça, Lime, Cane sugar                                                                         |       |
| Cuba Libre <sup>C,G</sup>                                                                         | 9,5€  |
| Bacardi Añejo 4 Rum, Coca Cola, Lime                                                              |       |
| Dark & Stormy <sup>11</sup>                                                                       | 9,5€  |
| Bacardi Añejo 4 Rum, Fever-Tree Premium Ginger Beer, Lime                                         |       |
| Espresso Martini                                                                                  | 9,5€  |
| 42 Below Vodka, Coffeellicor, Espresso shot, Caramel                                              |       |
| Gin Basil Smash                                                                                   | 9,9€  |
| Gin, Lemon juice, Sugar, Fresh basil                                                              |       |
| Gin Buck                                                                                          | 9,5€  |
| Larios Dry Gin, Fever-Tree Premium Ginger Ale, Lemon                                              |       |

Horse's Neck 9,5€  
Bourbon, Fever-Tree Premium Ginger Ale, Lemon Juice, Maple

Licor43 Sour 11,9€  
Licor43, Fresh Lime Juice, Passion Fruit, Sugar, Egg White

London Mule <sup>11</sup> 9,5€  
Larios Dry Gin, Fever-Tree Premium Ginger Beer, Cucumber

Long Island Ice Tea <sup>C,G</sup> 11,9€  
42 Below vodka, Bacardi Añejo 4 Rum, Tequila, Gin, TripleSec, Lemon Juice, Coca Cola

Mojito 9,9€  
Bacardi Añejo 4 Rum, Lime, Mint, Cane sugar, Soda

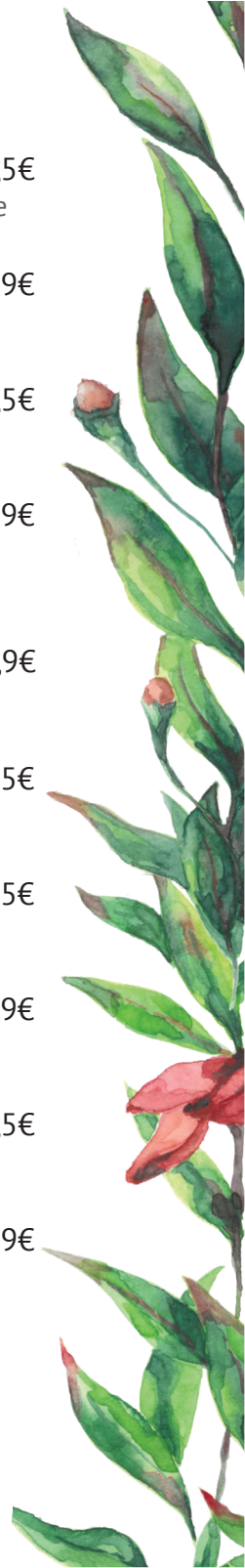
Moscow Mule 9,5€  
42 Below Vodka, Fever-Tree Premium Ginger Beer, Cucumber

Negroni <sup>C,H</sup> 9,5€  
Gin, Campari, Red Vermouth, Orange zest

Old Cuban 9,9€  
Bacardi Añejo 4 Rum, Lime, Mint, Cane Sugar, Cava

Old Fashioned 9,5€  
Bourbon, Bitters, Sugar, Orange zest

Pisco Sour 11,9€  
Malpaso Pisco, Fresh Lime Juice, Sugar, Egg White, Angostura





Pimm's Cup 9,5€  
Pimm's No. 1 cup, Fever-Tree Premium Ginger Ale,  
Orange, Cucumber, Lime, Mint

Pornstar Martini 9,5€  
42 Below vodka, Vanilla, Passion fruit

Whiskey Sour 9,9€  
Bourbon, Lemon, Sugar, Egg White

Pornstar (Shot / 2cl) 2,9€  
42 Below vodka, Vanilla, Passion fruit

Liquid Cocaine (Shot / 2cl) 2,9€  
42 Below vodka, Espresso shot, Caramel

### COCTELES SIN ALCOHOL | VIRGIN COCKTAILS

„Gin & Tonic“<sup>11,H</sup> 8,5€  
Gordon's Non-Alcoholic, Fever-Tree Premium Indian Tonic, Lime

Martini Berry<sup>11,H</sup> 7,9€  
Martini Floreale, Fever-Tree Premium Wild Berry, Mint

Pink Beast 7,9€  
Martini Vibrante, Lemon, Fever-Tree Premium Wild Berry

Virgin Caipi 7,9€  
Fever-Tree Premium Ginger Ale, Cane Sugar, Lime

Virgin Hugo 7,9€  
Fever-Tree Premium Ginger Ale, Elderflower Syrup,  
Lime, Mint

Zero Mule 7,9€  
Fever-Tree Premium Ginger Beer, Soda, Cucumber

# GIN & TONIC

Nuestra oferta de Gin & Tonic es un pequeño viaje para descubrir los sabores tradicionales de España, en este caso a través de la amplia gama del trago largo. Experimenta nuevas variaciones: clásica española, como aperitivo, o al final de una comida. Ambas en copa de Balón con 6 cl de ginebra cada una. Salud;

Our Gin & Tonic offer gives a little insight into the culture of Spain and is intended to bring the wide range of flavors of the long drink closer. Discover new variations, classic Spanish as an aperitif or at the end of a meal in a balloon glass with 6cl gin each. Salud;

¡Gin Tonic de la Casa!<sup>11,H</sup> 9,5€  
Larios gin, Fever-Tree Premium Indian Tonic, Cucumber, Juniper

Galician Tonic (Galician / intense, floral)<sup>11,H</sup> 10,9€  
Nordés Galician Gin, Fever-Tree Premium Indian Tonic, Lime, Bay leaf

Hendrick's G&T (Scotland / citrus, floral)<sup>11,H</sup> 10,9€  
Hendrick's Gin, Fever-Tree Premium Indian Tonic, Cucumber, Juniper

Larios G&T (Madrid / harmonious, rich)<sup>11,H</sup> 9,9€  
Larios Dry Gin, Fever-Tree Premium Indian Tonic, Rosemary, Orange

Magellan Tonic (France / intense, citrus)<sup>11,H</sup> 10,9€  
French Blue Gin, Fever-Tree Premium Indian Tonic, Basil

MAGIC G&T (Germany / exotic, floral)<sup>11,H</sup> 14,9€  
The Illusionist Dry Gin, Fever Tree Mediterranean Tonic, Orange





Mahón Tonic (Menorca / rich, juniper)<sup>11,H</sup> 10,9€  
Mahón Gin, Fever-Tree Premium Indian Tonic, Thyme, Tangerine

Pink G&T (England / intense, berries)<sup>11,H</sup> 9,9€  
Gordon's Pink Gin, Fever-Tree Mediterranean Tonic, Berries

Roku Tonic (Japan / sweet, floral)<sup>11,H</sup> 10,9€  
Roku Gin, Fever-Tree Premium Indian Tonic, Sweet Pink Pepper, Ginger

Sevilla G&T (Scotland / fruity, bitter)<sup>11,H</sup> 10,9€  
Tanqueray Sevilla Gin, Fever-Tree Mediterranean Tonic, Orange

Strawberry Fields (England / floral, fruity)<sup>11,H</sup> 9,9€  
Larios Dry Gin, Fever-Tree Elderflower Tonic, Berries

Sugar's Tonic (England / floral, mild)<sup>11,H</sup> 11,9€  
Martin Miller's Gin, Fever-Tree Premium Indian Tonic

Tann's Tonic (Barcelona / fruity, aromatic)<sup>11,H</sup> 9,9€  
Barcelona Gin, Fever-Tree Premium Indian Tonic, Hibiscus

# CHUPITOS | SHOTS

2cl

## VODKA

|            |      |
|------------|------|
| 42 Below   | 2,9€ |
| Grey Goose | 3,9€ |

## BRANDY

|                                  |       |
|----------------------------------|-------|
| Veterano Osborne                 | 3,0€  |
| Carlos 1                         | 4,0€  |
| Luis Felipe Gran Reserva 60 Años | 10,0€ |

## RON | RUM

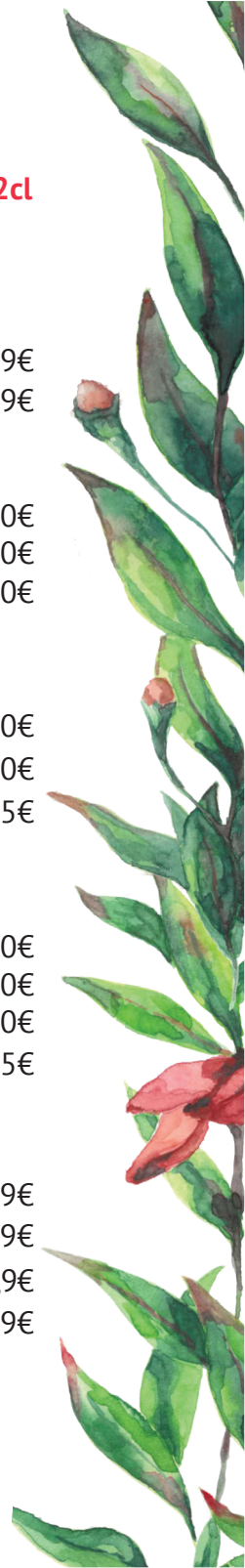
|                                    |      |
|------------------------------------|------|
| Bacardi Reserva Ocho (Puerto Rico) | 4,0€ |
| Arehucas 7 Años (Spanien)          | 4,0€ |
| Botucal Gran Reserva (Venezuela)   | 5,5€ |

## WHISKY | WHISKEY

|                                            |      |
|--------------------------------------------|------|
| Jameson Blended Irish Whiskey              | 3,0€ |
| Johnnie Walker Black 12 Blended Scotch     | 4,0€ |
| Auchentoshan Three Wood Single Malt Scotch | 5,0€ |
| Oban 14 Single Malt Scotch                 | 6,5€ |

## TEQUILA

|                              |      |
|------------------------------|------|
| Jose Cuervo Tequila Silver   | 2,9€ |
| Jose Cuervo Tequila Reposado | 2,9€ |
| Patrón Tequila Silver        | 4,9€ |
| Patrón Tequila Reposado      | 4,9€ |





## LICOR | LIQUEUR

2cl

Jägermeister  
Herbal Liqueur

2,9€

Hierbas de Ibiza  
Herbal Liqueur

2,9€

Licor43 Baristo  
Licor43 with coffee from the Canary Islandsln

2,9€

Licor43 Chocolate  
Fusion of Licor43 and 100% sustainably produced cocoa

2,9€

Licor43 Horchata  
Creamy Liqueur made from tiger nut milk

2,9€

Licor43 Original  
Spanish Liqueur made from herbs

2,9€

Pacharan Navarra  
Sloe Liqueur

2,9€

## VERMOUTH, JEREZ | SHERRY, WERMUT

5cl

Jerrez Sherry (medium)  
Yzaguirre Vermouth rojo

5,3€

5,3€

## MEZCAL

2 cl

Demócrata Mezcal (Oaxaca)  
Handcrafted Mezcal from Espadin-Agaven

4,9€



**TAPAS BAR**

Allergens:

1. Gluten-containing grains 2. Crustaceans 3. Egg 4. Fish  
5. Peanut 6. Soy 7. Milk or lactose 8. Edible Nuts  
9. Mustard 10. Sesame 11. Sulphites  
12. Lupines 13. Molluscs 14. Celery

- A. Preservatives B. Anti-oxidiser C. Colouring  
D. Sweeteners E. Flavour Enhancers F. Phosphate  
G. Caffeine H. Quinine I. Sulphurated J. Waxed  
K. Nitrite Curing Salt L. Phenylalanine

All prices are given in Euro and include value added tax.  
Subject to change.