

BIENVENIDOS - Welcome!

In Saarland, food is all about enjoyment – our motto says it all: “Hauptsach gudd gess!” (“The main thing is, it tastes good!”).

At Aioli am Markt, we bring you the flavors of Spain right to the heart of Saarbrücken. Join us for a culinary journey full of fiery flavors, sun-drenched wines, and top-quality ingredients. From authentic tapas to signature dishes, our menu brings you a slice of Spanish lifestyle – fresh, bold, and full of character.

MENÚ DEL DÍA - Daily Specials



To make sure you don't miss any delicacies, check out our daily specials or ask our service team for recommendations!

HORARIO DE COCINA - Kitchen Hours

Lunch Menu
Monday – Friday, 12:00 – 14:00

À la carte
Monday – Sunday, 12:00 – 22:30

Digital menu
in english,
german
and french:
Scan QR-Code



 = Vegetarian

Aioli
AM MARKT

ENSALADAS - Salads

Ensalada mixta 12,90 ✓

A refreshing house salad with seasonal vegetables and a homemade dressing

Ensalada con Falafel 14,90 ✓

Fresh salad with homemade falafel, juicy pomegranate seeds, and a touch of aromatic sumac

Ensalada con carne de pollo 16,90

Tender grilled chicken breast in a fine marinade with sesame seeds, served on fresh salad with house dressing

Ensalada con gambas a la plancha 20,90

Grilled king prawns with cherry tomatoes, garlic oil, and house-made dressing

Ensalada con tiras de ternera 20,90

Mixed greens with tender beef strips, crispy fried onions, and house dressing

PASTA - Noodle Dishes

Pasta Albondigas 17,50

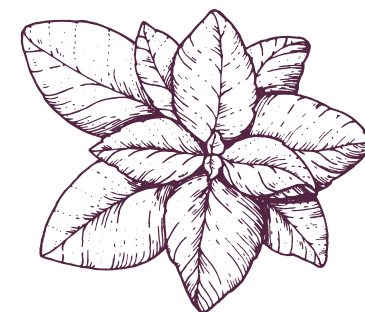
Homemade pasta with juicy beef meatballs, cherry tomatoes, herbs, and semi-cured cheese

Pasta Pesto 16,00 ✓

With pine nuts, sun-dried tomatoes, cherry tomatoes, and Manchego cheese

Pasta Marinara 21,00

Fresh seafood pasta with the best seasonal catch from the sea



TAPAS DE AUTOR - Signature Dishes

Our “Tapas de Autor” are far more than just traditional tapas – they are the chef’s personal creations, crafted with premium ingredients, imaginative combinations, and a unique culinary signature. Each dish is designed to surprise and delight, offering a perfect balance of Spanish tradition and modern gastronomy. These exclusive plates reflect creativity, passion, and attention to detail – turning every bite into a special experience.

Corn-fed poulard breast 17,50

Golden-seared and tender, paired with homemade kumquat marmalade

Chicken Wings with Lemon Sauce 12,50

Juicy wings in a light lemon sauce with pomegranate seeds and sesame

Burrata Cheese 14,50 ✓

Creamy burrata with mint pesto, mango chutney, chili oil, and roasted cashews

Tuna Skewers 14,50

Grilled and tender, topped with sesame seeds and pink pepper

Baked Feta 9,50 ✓

Served in warm olive oil with marinated olives and roasted tomatoes

Gratinated Scallop 7,50

Baked in its shell with white wine and aromatic herbs

Argentinian Rump Steak 24,50

Sliced and served with coarse black pepper and sea salt

New Zealand Lamb Loin 24,50

Finely seasoned with sea salt and topped with coarsely ground mixed pepper

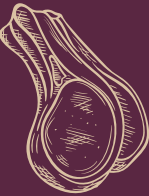
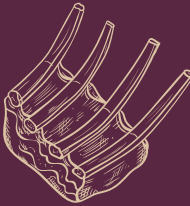
Fish of the Day 17,50

Freshly pan-seared and delicately seasoned

Side Dishes je 6,00 ✓

Grilled seasonal vegetables, Patatas Bravas, or side salad

Homemade Jus 3,00



TAPAS FRÍAS - cold Tapas

Pan con aioli 4,20 ✓

Bread with house-made garlic aioli^{a,c}

Pan con mojo rojo 4,20 ✓

Bread with red mojo sauce^a

Aceitunas mixtas 6,30 ✓

Marinated black and green olives with garlic, onion, and herbs

Queso Ibérico semicurado 8,90 ✓

Spanish cheese blend (aged 2–3 months) from cow, sheep, and goat milk^{c,g}

Queso de cabra 8,50 ✓

Goat cheese cubes marinated in fresh herbs^g

Queso Manchego 8,50 ✓

Traditional sheep's milk cheese from Spain^{c,g}

Jamón Serrano 8,20

12-month aged Serrano ham^{c,g}

Jamón Ibérico 15,60

Premium Ibérico ham aged 26–36 months (50g)

Salchichón 8,20

Air-dried Spanish salami with black pepper

Fuet 8,20

Thin air-dried Catalan sausage in natural casing

Crema de atún 8,50

Homemade tuna spread^{c,d} with mayonnaise, potatoes, capers, and red onion

Boquerones en vinagre 9,50

Anchovy fillets marinated in vinegar with garlic and parsley^d



TAPAS CALIENTES - warm Tapas

Chipirones 9,90

Lightly battered and fried baby squid ^{a,r}

Calamares fritos 9,50

Homemade battered and fried calamari rings ^{a,r}

Boquerones fritos 9,50

Fried whole anchovies (cleaned) ^{a,d}

Gambas al ajillo 15,90

5 king prawns (16/20) in sizzling garlic oil ^b

Champiñones al Jérez 7,20 ✓

Whole mushrooms sautéed in rosemary-garlic-sherry broth

Papas arrugadas con mojo rojo 7,50 ✓

Canarian-style wrinkled potatoes with red mojo sauce

Pimientos de padrón 8,20 ✓

Pan-fried green mini peppers with sea salt

Ciruelas con bacon 8,50

7 prunes wrapped in crispy bacon

Dátiles con bacon 8,90

7 dates stuffed with feta cheese, wrapped in bacon

Croquetas vegetarianas 8,90 ✓

Homemade vegetable and potato croquettes

Chorizo Rosario en vino blanco 8,50

Garlic sausage baked in white wine

Albóndigas en salsa picante 8,90

Beef meatballs in a mildly spicy tomato sauce ^{c,m}

Pinchos de chistorra 8,50

Grilled Spanish sausages

Brochetas de pollo 11,30

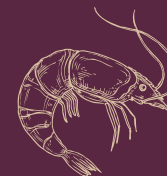
Grilled Moorish-style chicken skewers

Verduras asadas 6,00 ✓

Grilled seasonal vegetables

Patatas Bravas con mojo picón 6,00 ✓

Fried potatoes with spicy red sauce



TAPAS VARIADAS - Tapas Variationen

Plato de tapas variadas „San Sebastian“ 27,90
*2 dates wrapped in bacon with cheese, Boquerones fritos,
2 Gambas al ajillo, marinated olives, Serrano ham,
papas arrugadas*

Plato de tapas variadas „Barcelona“ 26,90
*Fuet, marinated olives, herbed goat cheese,
Pimientos de padrón, tuna spread, vegetarian croquettes*

Plato de tapas variadas 25,90
Chef's selection

Tapas vegetarianas 25,90 ✓
Vegetarian selection

Tapas Variadas from 2 people 27,90 per person – choose 9 bowls together

Queso Ibérico semicurado
Spanish mixed cheese aged 2–3 months

Queso de cabra ✓
Goat cheese cubes marinated in fresh herbs^g

Aceitunas mixtas ✓
Marinated green and purple olives

Jamón Serrano
12-month aged Serrano ham

Salchichón
*Air-dried salami-style pork sausage
with black pepper*

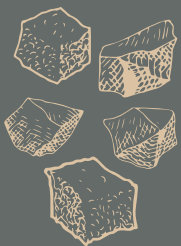
Fuet
*Thin, air-dried Catalan-style sausage
made from pork*

Dátiles con bacon
Dates stuffed with feta and wrapped in crispy bacon^g

Ciruelas con bacon
Prunes wrapped in bacon

Champiñones al Jerez ✓
Sautéed whole mushrooms in rosemary–garlic–sherry broth

Pimientos de padrón ✓
Fried green mini peppers in olive oil with sea salt



Plato de tapas variadas „Valencia“ 28,90

Boquerones en vinagre, 2 Gambas al ajillo, Chipirones, Queso Ibérico, 2 prunes wrapped in bacon, Salchichón & Fuet

Plato de tapas variadas „Aioli“ 29,90

Serrano ham, Ibérico ham, Salchichón, Fuet, Manchego cheese, Chorizo Rosario

Papas arrugadas 🌱

Canarian-style wrinkled salt potatoes

Croquetas vegetarianas 🌱

Homemade vegetable and potato croquettes^{a,c}

Albóndigas en salsa picante

Beef meatballs in a mildly spicy tomato sauce^{c,m}

Brochetas de pollo

Grilled chicken skewers

Pinchos de chistorras

Fried Spanish sausages

Chorizo Rosario en vino blanco

Garlic sausage baked in white wine

Boquerones fritos

Battered and fried whole anchovies (cleaned)^{a,d}

Boquerones en vinagre

Anchovy fillets marinated in vinegar^d

Gambas al ajillo

Prawns in garlic oil^b

Crema de atún

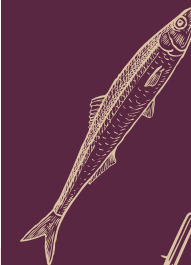
Homemade tuna spread with mayo, potato, and capers^{c,d}

Calamares fritos

Homemade battered and fried calamari rings^{a,r}

Verduras asadas

Grilled seasonal vegetables



BEBIDAS - Drinks

Sparkling Wines

Cava Rosé 6,50 (0,1l) | 38,90 (0,75l)

Cava white 6,50 (0,1l) | 38,90 (0,75l)

Aperitifs

Aperol Spritz 8,50 (0,2l)

Hugo 8,50 (0,2l)

Lillet Wild Berry 8,50 (0,2l)

Campari Orange 8,50 (0,2l)

Sherry (Sandeman) 5,50 (4 cl)

Alcohol-Free Aperitifs

Hugo (with Bitter Lemon) 6,50 (0,2l)

Sanbitter Orange 6,50 (0,2l)

Soft Drinks

Tainacher	2,90 (0,25l)	7,00 (0,75l)
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Iced tea Fuze Pfirsich	3,00 (0,2l)	4,00 (0,4l)
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Iced tea Fuze Zitrone	3,00 (0,2l)	4,00 (0,4l)
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Coca Cola	3,00 (0,2l)	4,00 (0,4l)
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Coca Cola Light	3,00 (0,2l)	4,00 (0,4l)
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Fanta, Sprite	3,00 (0,2l)	4,00 (0,4l)
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Karlsberg Brauerlimonade	3,30 (0,33l)	
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Bitter Lemon, Tonic Water, Ginger Ale, Wild Berry	3,00 (0,2l)	
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Juices (Apple, Orange, Cranberry, Maracuja, Rhubarb)	3,00 (0,2l)	5,00 (0,4l)
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Fruit spritzers	2,90 (0,2l)	4,60 (0,4l)
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Orangina yellow/red	3,00 (0,25l)	
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Red Bull	3,50 (0,25l)	
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Draff Beer

Karlsberg Urpils 3,50 (0,3l)

Karlsberg Urpils Weizen 4,80 (0,5l)

Karlsberg Kellerbier 3,50 (0,3l)

Bottled Beer

Estrella Galicia 4,00 (0,33l)

Karlsberg Weizen (Hell, alcohol free) 4,80 (0,5l)

Gründels Fresh (Classic, Grapefruit) 3,50 (0,33l)

Malzbier Karlsberg 3,50 (0,33l)

Longdrinks

Milch 43 8,00

Gin Tonic 8,00

Bacardi Cola 7,50

Cocktails

Mojito 8,50

Wodka Lemon 7,50

Moscow Mule 9,00

Caipirinha 8,50

Whisky

Jack Daniels 6,50 (4 cl)

Nomad Outland Whisky 7,00 (4 cl)

Chivas Regal 8,00 (4 cl)

Brandy

Veterano Osborne 5,00 (2 cl)

Carlos I 7,00 (2 cl)

Cardenal Mendoza 7,50 (2 cl)



Rum

Bacardi 5,00 (4 cl)
Havana Club 3 Años 5,50 (4 cl)

Gin

Bombay Sapphire 5,70 (4 cl)
Tanqueray 6,50 (4 cl)
Hendricks 6,80 (4 cl)

Grappa

Nonino 5,50 (2 cl)

Fruit brandy

Williams pear 5,40 (2 cl)
Plum 5,50 (2 cl)
Walnut 5,30 (2 cl)

Wodka

Smirnoff 4,50 (4 cl)
Absolut 5,50 (4 cl)
Grey Goose 7,50 (4 cl)

Liqueurs

Sambucca 4,00 (2 cl)
Likör 43 5,00 (4 cl)
Baileys 5,00 (4 cl)
Tunel 4,00 (2 cl)
Ramazotti 5,00 (4 cl)
Martini Bianco 5,00 (4 cl)
Ricard 5,00 (4 cl)

Hot Drinks

Coffee 2,90
Caffè latte 3,90
Latte Macchiato 3,90
Espresso / Macchiato 2,60
Double Espresso 3,90
Carajillo 4,50
espresso with brandy
Barraquito 4,50
espresso, Licor 43, milk foam, lime zest
Kakao 3,20
Keo Wild Berry Tea 3,00
Keo Orancuja 3,00
Keo Kapmary Tea 3,00
Keo Green Tea 3,00
Keo Frisian Tee 3,00
Fresh Mint Tea 3,40
Fresh Ginger Tea 3,40

ALLERGENE

a.) Cereals containing gluten and products thereof
a1.) Wheat and wheat-based products
a2.) Rye and rye-based products
a3.) Barley and barley-based products
a4.) Oats and oat-based products
b.) Crustaceans and products thereof
c.) Eggs and products thereof
d.) Fish and products thereof
e.) Peanuts and products thereof
f.) Soybeans and products thereof
g.) Milk and dairy products (including lactose)

h.) Nuts and products thereof
h1.) Almonds
h2.) Hazelnuts
h3.) Walnuts
h4.) Cashew nuts
h5.) Pecans
h6.) Brazil nuts
h7.) Pistachios
h8.) Macadamia nuts or Queensland nuts
l.) Celery and products thereof
m.) Mustard and products thereof
n.) Sesame seeds and products thereof
o.) Sulphur dioxide and sulphites >10 mg/kg or >10 ml/l (as SO₂)
p.) Lupin and products thereof
r.) Molluscs and products thereof
z.) Others



