

R O S S I O

S T A R T E R S

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| HOMEMADE BREAD | 4.50 |
| <i>with Romesco and tapenade of roasted beetroot</i> | |
| "ROSSIO" DELICACIES (2 PERS) | 17.00 |
| <i>selection of small homemade delicacies</i> | |
| IBERICO HAM | 11.00 |
| <i>with pickled vegetables and croutons</i> | |
| RAW MARINATED SALMON | 9.00 |
| <i>with creme fraiche and avocado-tomato concassé</i> | |
| LENTIL SALAD WITH CABRALES | 9.00 |
| <i>homemade dried tomatoes and basil</i> | |
| PORTUGUESE VEGETABLE SOUP | 8.00 |
| <i>with fresh chorizo, chickpeas and unfiltered olive oil</i> | |
| BRAISED OCTOPUS IN WHITE WINE | 11.00 |
| <i>with puffed pepper and roasted bread</i> | |
| SOUP OF THE DAY | DAILY PRICE |



ROSSIO serves every day a "Plato del Dia" for 12,00 euros. And a 3 course weekly menu for 29,00 euros.



S U P P L E M E N T S

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| HOMEMADE FRIES | 3.50 |
| <i>with fresh mayonnaise</i> | |
| MIXED SALAD <i>small or large</i> | 4.00/6.00 |
| DEEP FRIED SPANISH RICE BALLS | 6.50 |
| <i>with saffron and smoked pepper aioli</i> | |
| FATTOUSH SALAD | 6.00 |
| <i>with radish, pita and fresh herbs</i> | |
| CHICORY FROM THE OVEN | 5.50 |
| <i>with gorgonzola, walnuts and cream</i> | |

ONE SUPPLEMENT IS ENOUGH FOR TWO PEOPLE.

D I N N E R

M A I N C O U R S E S

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| GRILLED STEAK | 18.00 |
| <i>with Piperade, green beans and shallot.</i> <i>Wine suggestion: Pago de Cirsus, Rioja</i> | |
| COD FILLET OUT OF THE OVEN | 17.00 |
| <i>with ansjovies, tomato, basil and garlic.</i> <i>Wine suggestion: Verdejo, Chardonnay</i> | |
| DUCK BREAST | 18.00 |
| <i>with sweet potato mousseline, wild mushrooms and tyme.</i> <i>Wine suggestion: Vale Perdido, Douro</i> | |
| BRAISED BEEF IN RED WINE | 17.00 |
| <i>with black olives and celeriac.</i> <i>Wine suggestion: Pago de Cirsus, Rioja</i> | |
| FRIED PRAWNS | 17.00 |
| <i>with garlic, red pepper and parsley.</i> <i>Wine suggestion: Portal da Aguia, Albariño</i> | |
| HUEVOS A LA FLAMENCA | 17.00 |
| <i>Vegetables out of the oven "Spanish style" with free-range egg, roasted bread and buffalo ricotta.</i> <i>Wine suggestion: Portal da Aguia, Rioja</i> | |



CATAPLANA 24,50 P.P.
Portuguese classic fishstew with shellfish and crustaceans. Served with fresh fries or bread. Minimum of two people. Wine suggestion: Albariño

D E S S E R T S

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| HOMEMADE ICE CREAM | 7.00 |
| <i>3 scoops</i> | |
| HOMEMADE CHOCOLATEMOUSSE | 7.00 |
| <i>with coulis of red fruit and</i> | |
| MOCHA ICE CREAM | 7.00 |
| <i>with hazelnuts, caramel and whipped</i> | |
| CHEESES WITH FIG BREAD AND MUSTARDFRUIT | 9.00 |
| LIMONCELLO, MIRTO | 4.10 |
| <i>icecold Italian liqueur</i> | |



WHITE WINE

"POEMA" VERDEJO 3.80/22.00

Rueda, Spain. *Verdejo*. Peach, raspberry and white blossom

"PORTAL DA AGUIA" 3.80/22.00

Tejo, Portugal. *Fernão Pires, Arinto, Sauvignon Blanc, Marsanne*. Floral aroma's. Soft and full. Slight acidity.

"QUINTA DA ALORNA" 4.60/27.00

Tejo, Portugal. The ripening of *Chardonnay* and the acidity and freshness of *Arinto*.

"LA CARMINA" ALBARINO 5.80/34.00

Rias Baixas, Spanje. *Albariño*. Mineral tones, crisp and dry.

RED WINE

"VALE PERDIDO" 3.80/22.00

Lisboa, Portugal. *Castelão, Camarate, Touriga nacional, Syrah*. Ripe fruit, oak and vanilla.

"PAGO DE CIRSUS" 4.00/23.00

Navara, Spain. *Tempranillo, Merlot, Syrah*. Oaked, full bodied and wonderfully Spanish.

"GRANDES QUINTAS" 4.60/27.00

Douro vallei, Portugal. *Touriga Nacional, Tinto Cão, Touriga Franca, Tinta Roriz*. Ripe berries, spicy and yet crisp.

"LAN" RIOJA 5.80/34.00

Rioja, Spain. *Tempranillo*. Elegant, oaked, a taste of the sun.

"RISO" 5.40/32.00

Alentejo, Portugal. *Touriga Nacional, Syrah, Alfrocheiro, Sousão*. Delightful balanced. Woody aromas and ripe fruit.

ROSE WINE

"CASAL DE VENTUZELA" 4.10/24.00

Vinho verde *Rosé*. Minho, Portugal. *Espadeiro*. Crisp and fruity.

CAVA

"CASTILLO PERELADA" 4.50/26.00

Brut Reserva. Spain. *Macabeo, Xarel-Lo, Parellada*. Delicious as an aperitif.

D R I N K S

APERITIF

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| GLASS OF CAVA | 4.50 |
| APEROL SPRITZ / LIMONCELLO SPRITZ | 6.00 |
| REBUJITO: sherry, sprite, mint and ice | 6.00 |
| AGUA DE VALENCIA: cava, fresh orange juice and ice | 6.00 |
| PORT TAWNY "QUINTA DE MARROCOS" | 3.80 |
| AVERNA AMARO SICILIANO, CAMPARI, RICARD | 3.70 |
| CRODINO, SPARKLING WATER, ORANGE AND ICE (0.0 %) | 3.50 |

SOFT DRINKS

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|----------------------------|------|
| PELLEGRINO ARANCIATA | 2.85 |
| PELLEGRINO ARANCIATA ROSSA | 2.85 |
| PELLEGRINO CHINOTTO | 2.85 |
| PELLEGRINO LIMONATA | 2.85 |
| FRESH ORANGE JUICE | 3.00 |
| OTHER SOFT DRINKS | 2.30 |

MINERAL WATER

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|----------------------------|------|
| PELLEGRINO BRUISEND 750 ML | 4.50 |
| ACQUA PANNA PLAT 750 ML | 4.50 |

COFFEE

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| COFFEE, ESPRESSO | 2.20 |
| DOUBLE ESPRESSO | 3.10 |
| LATTE MACCHIATO | 3.20 |
| CAFE MACCHIATO | 2.50 |
| CORTADO | 2.50 |
| CAPPUCCINO, LATTE | 2.60 |
| CARAJILLO: espresso, brandy star anise and orange | 5.00 |
| TEA | 2.40 |
| FRESH MINT TEA, GINGER TEA | 3.25 |
| IRISH COFFEE E.D. | 6.50 |

LIQUEUR

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|-----------------------------|------|
| BAILEY'S, AMARETTO, SAMBUCA | 3.60 |
| AMARGUINHA, LICOR BEIRAO | 3.60 |
| COINTREAU, TIA MARIA | 3.90 |
| FRANGELICO, LICOR 43 | 4.00 |
| GRAND MARNIER | 4.00 |
| DRAMBUIE, DOM BENEDECTINE | 4.00 |

DRAFT BEERS

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| JUPLIER PILSNER | 2.60 |
| HERTOG JAN PILSNER | 2.80 |
| CHANGING DRAFT BEERS | ... |

BOTTLED BEERS

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|--------------------|------|
| LEFFE BLOND | 4.00 |
| LEFFE BROWN | 4.20 |
| LEFFE TRIPEL | 4.50 |
| DUVEL | 4.50 |
| VEDETT BLOND | 4.10 |
| VEDETT EXTRA WHITE | 4.20 |
| VEDETT IPA | 4.20 |
| JUPLIER (0.0 %) | 2.50 |
| CHANGING BOTTLES | ... |

WHISKY

| | |
|--------------------------|------|
| JAMESON, FOUR ROSES | 4.10 |
| JACK DANIELS, GLEN GRANT | 4.50 |
| CHIVAS REGAL, LAPHROAIG | 5.20 |

DISTILLED

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|---------------------|------|
| YOUNG JENEVER | 2.30 |
| VODKA, BACARDI, GIN | 3.70 |
| GRAPPA PROSECCO | 4.10 |
| GRAPPA MOSCATO | 5.20 |
| CALVADOS | 4.50 |
| COGNAC CAMPAGNERE | 4.50 |
| COGNAC VSOP | 5.20 |