

ROSSIO

STARTERS

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| HOMEMADE BREAD | 4.75 |
| <i>with dried tomato butter and hummus</i> | |
| "ROSSIO" DELICACIES (2 PERS) | 18.00 |
| <i>selection of small homemade delicacies</i> | |
| STEAK TARTARE | 10.50 |
| <i>with Manchego and smoked garlic mayonnaise</i> | |
| COQUILLE, MUSSELS AND PRAWNS | 11.50 |
| <i>with lime aioli, crostada and tomato salsa</i> | |
| CROSTADA WITH SPANISH GOATCHEESE | 9.50 |
| <i>roasted pepper and basil</i> | |
| RAW MARINATED SALMON | 9.50 |
| <i>with avocado and radish</i> | |
| FRESH FISHSOUP | 9.50 |
| <i>with crustaceans and prawns</i> | |
| SOUP OF THE DAY | DAILY PRICE |



SUPPLEMENTS

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| HOMEMADE FRIES | 3.75 |
| <i>with fresh mayonnaise</i> | |
| MIXED SALAD <i>small or large</i> | 4.50/6.50 |
| FRIED SPANISH RICE BALLS | 6.50 |
| <i>with smoked pepper aioli</i> | |
| CHICORY FROM THE OVEN | 6.50 |
| <i>with gorgonzola, walnuts and cream</i> | |
| LAMB'S LETTUCE SALAD WITH FETA | 7.50 |
| <i>tomato, cucumber and pomegranate</i> | |

ONE SUPPLEMENT IS ENOUGH FOR TWO PEOPLE.

ROSSIO serves every day a "Plato del Dia" for 12,50 euros. And a 3 course weekly menu for 32,00 euros.



DINNER

MAIN COURSES

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| GRILLED LOIN OF VEAL WITH CABRALES | 18.50 |
| <i>hazelnutcrumble and green asparagus.</i> | |
| <i>Wine suggestion: Verdejo, Rioja, Quinta da Alorna</i> | |
| MONKFISH WITH COCKLES | 21.00 |
| <i>saffron and parsley.</i> | |
| <i>Wine suggestion: Albariño, Quinta da Alorna</i> | |
| BAVETTE | 21.00 |
| <i>with celeriac mousseline and sjalot gravy.</i> | |
| <i>Wine suggestion: Pago de Cirsus, Rioja</i> | |
| WHOLE SEABASS FROM THE OVEN | 18.50 |
| <i>with garlic, thyme and braised tomatoes.</i> | |
| <i>Wine suggestion: Verdejo, Quinta da Alorna, Albariño</i> | |
| CREPINETTE OF LAMB | 19.50 |
| <i>with spring vegetables and rosemary.</i> | |
| <i>Wine suggestion: Rioja, Grandes Quintas</i> | |
| FRIED CAULIFLOWER TARTARE | 17.50 |
| <i>with romesco, Manchego, rucola and pita.</i> | |
| <i>Wine suggestion: Verdejo, Portal da Aguia, Albariño</i> | |
| FRIED PRAWNS | 17.50 |
| <i>with garlic, red pepper and parsley.</i> | |
| <i>Wine suggestion: Portal da Aguia, Albariño</i> | |

DESSERTS

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| HOMEMADE ICE CREAM 3 scoops | 7.50 |
| PUDIM FLAN <i>with caramel, vanilla and orange</i> | 7.50 |
| RAISIN GANACHE | 8.50 |
| <i>with crumble and coconut icecream</i> | |
| PIE OF THE DAY | ... |
| CHEESES <i>with fig bread and mustardfruit</i> | 9.25 |
| LIMONCELLO, MIRTO | 4.10 |
| <i>icecold Italian liqueur</i> | |
| DESSERTWINE AUREO 1954 <i>really from 1954!</i> | 6.00 |



WHITE WINE

"POEMA" VERDEJO 3.80/22.00

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

"PORTAL DA AGUIA" 4.00/23.00

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" 5.80/34.00

Alentejo, Southern 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 |
| TINTO DE VERANO: RED WINE, SPRITE, ICE, LEMON | 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 | 3.50 |
| PELLEGRINO ARANCIATA ROSSA | 3.50 |
| PELLEGRINO CHINOTTO | 3.50 |
| PELLEGRINO LIMONATA | 3.50 |
| FRESH ORANGE JUICE | 3.30 |
| OTHER SOFT DRINKS | 2.60 |

MINERAL WATER

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| MARIE-STELLA-MARIS SPARKLING/STILL 750 ML | 5.50 |
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COFFEE

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| COFFEE, ESPRESSO | 2.30 |
| DOUBLE ESPRESSO | 3.20 |
| LATTE MACCHIATO | 3.30 |
| CAFE MACCHIATO | 2.60 |
| CORTADO | 2.60 |
| CAPPUCCINO, LATTE | 2.70 |
| CARAJILLO: espresso, brandy star anise and orange | 5.00 |
| TEA | 2.50 |
| FRESH MINT TEA, GINGER TEA | 3.35 |
| IRISH COFFEE E.D. | 6.60 |

LIQUEUR

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

DRAFT BEERS

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

BOTTLED BEERS

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| LEFFE BLOND | 4.30 |
| LEFFE BROWN | 4.30 |
| LEFFE TRIPEL | 4.80 |
| DUVEL | 4.50 |
| VEDETT BLOND | 4.10 |
| VEDETT EXTRA WHITE | 4.20 |
| VEDETT IPA | 4.20 |
| JUPILER (0.0 %) | 2.70 |
| CHANGING BOTTLES | ... |

WHISKY

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| 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 | 3.90 |
| GRAPPA PROSECCO | 5.50 |
| GRAPPA MOSCATO | 5.50 |
| CALVADOS | 4.50 |
| COGNAC CAMPAGNERE | 4.70 |
| COGNAC VSOP | 5.50 |