

ROSSIO

STARTERS

HOMEMADE BREAD	4.75
<i>with piperade and olive tapenade</i>	
"ROSSIO" DELICACIES (2 PERS)	18.50
<i>selection of small homemade delicacies</i>	
SPANISH CHARCUTERIE	10.50
<i>with pickled vegetables and roasted sourdough</i>	
SALAD WITH RAW MARINATED SALMON	10.50
<i>sweet-sour cucumber and avocado dressing</i>	
MIXED SHELLFISH	12.00
<i>with fresh chorizo, garlic and coriander</i>	
QUESO IBRICO CURADO	9.50
<i>with grilled watermelon and mint</i>	
GAZPACHO	9.50
<i>with prawns, avocado and basil</i>	
OCTOPUSSALAD WITH CHERRY TOMATOES	10.50
<i>pepper, red onion and croutons</i>	
SOUP OF THE DAY	DAILY PRICE



SUPPLEMENTS

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>	
FATTOUSH SALAD	8.00
<i>with radish, pita and fresh herbs</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 34,50 euros.



DINNER

MAIN COURSES

GRILLED STEAK WITH BABA GANOUSH	21.00
<i>herb yoghurt and fried sweet potato.</i>	
<i>Wine suggestion: Rioja, Pago de Cirsus.</i>	
BREAMFILLET	19.50
<i>with stewed pepper and caper salsa.</i>	
<i>Wine suggestion: Verdejo, Quinta da Alorna.</i>	
DUCKBREAST	21.00
<i>with mushroom custard and ratatouille.</i>	
<i>Wine suggestion: Rioja, Riso.</i>	
FRIED PRAWNS	18.50
<i>with garlic, red pepper and parsley.</i>	
<i>Wine suggestion: Portal da Agua, Albariño</i>	
BRAISED RABBIT	19.50
<i>with artichoke, garlic and mint.</i>	
<i>Wine suggestion: Rosé Ventozela, Quinta da Alorna.</i>	
POACHED EGGPLANT	19.50
<i>with pearl barley, manchego and roasted hazelnuts.</i>	
<i>Wine suggestion: Verdejo, Portal da Agua.</i>	

CATAPLANA 29.00 P.P.
Portuguese classic fishstew with shellfish and crustaceans. Served with fresh fries or bread. Minimum of two people. Wine suggestion: Albariño!

DESSERTS

HOMEMADE ICE CREAM 3 scoops	7.50
CHOCOLATE MOUSSE <i>with raspberry coulis and white chocolate-hazelnutcrumble</i>	8.50
"ROMANOV" <i>with strawberries and fresh vanilla ice cream</i>	8.50
PIE OF THE DAY	...
CHEESES <i>with fig bread and mustardfruit</i>	9.25
LIMONCELLO, MIRTO <i>icecold Italian liqueur</i>	4.10
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.

"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.

VINHO VERDE

"CASAL DE VENTUZELA" 4.10/24.00

Vinho verde. Minho, Portugal. *Loureiro*. Flowery, crisp and a lovely aperitif.

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

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

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

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

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

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 BENEDECITINE	4.00

DRAFT BEERS

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

BOTTLED BEERS

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

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

DISTILLED

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