

# ROSSIO



## STARTERS

HOMEMADE BREAD.....	4,50
<i>with romesco and hummus</i>	
"ROSSIO" DELICACIES (2 PERS).....	17,00
<i>selection of small homemade delicacies</i>	
STEAMED MUSSELS.....	10,00
<i>with garlic, cherry tomatoes and cream</i>	
SALAD OF ROASTED EGGPLANT.....	9,00
<i>with pommegranate, hazelnuts and saffron yogurt</i>	
GAZPACHO.....	9,00
<i>with roasted prawns and garlic croutons</i>	
SMOKED DUCKBREAST.....	10,00
<i>with green asparagus and marinated portobello's</i>	
OCTOPUS SALAD.....	10,00
<i>with roasted green peppers, tomatoes, parsley and lemon</i>	
SOUP OF THE DAY.....	DAILY PRICE

On Tuesdays and Wednesdays Rossio serves a "Plato del Dia" for 12,00 euros.



## MAIN COURSES

PLAICE FILLET.....	17,00
<i>with stewed peppers, basil and lemon</i>	
GRILLED STEAK.....	18,00
<i>with baba ganoush and herb yogurt</i>	
SAVORY TARTE TATIN.....	17,00
<i>with artichoke, feta and little gem</i>	
"DUROC" PORK NECK.....	18,00
<i>with vongole, garlic and coriander</i>	
FRIED PRAWNS.....	17,00
<i>with garlic, red pepper and parsley</i>	
LOIN OF VEAL.....	19,00
<i>with Cabrales and homemade dried tomatoes</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*

Main courses are served without supplements. Please order supplements seperately.



## SUPPLEMENTS

HOMEMADE FRIES.....	3,50
<i>with fresh mayonnaise</i>	
MIXED SALAD SMALL OR LARGE.....	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>	



## DESSERTS

HOMEMADE ICE CREAM.....	7,00
<i>3 scoops</i>	
DUTCH STRAWBERRIES.....	7,00
<i>with lemoncurd and sorbet</i>	
PANNA COTTA.....	7,00
<i>caramel, hazelnuts and orange</i>	
CHEESES WITH MUSTARDFRUIT.....	9,00
LIMONCELLO, MIRTO.....	4,10
<i>icecold Italian liqueur</i>	