

# R O S S I O

## S T A R T E R S

|  |                    |
|--|--------------------|
| <b>HOMEMADE BREAD</b>  | 4.75               |
| <i>with garlic butter, baba ganoush and pomegranate.</i>                 |                    |
| <b>"ROSSIO" DELICACIES (2 PERS)</b>                                      | 18.50              |
| <i>selection of small homemade delicacies.</i>                           |                    |
| <b>SPICED LAMB MEATBALLS</b>   | 9.00               |
| <i>with roasted bell pepper salsa and croutons.</i>                      |                    |
| <b>MUSSELS GRATIN</b>  | 11.00              |
| <i>Baked scallop with aiöli and stewed sepia<br/>With toasted bread.</i> |                    |
| <b>VEGETABLE AND GOAT CHEESE TORTILLA</b>                                | 9.50               |
| <i>with green salad and saffron yogurt.</i>                              |                    |
| <b>FRESH ZUCCHINI SOUP</b>   | 8.50               |
| <i>With red pepper oil, yogurt and almond.</i>                           |                    |
| <b>SPANISH COLDCUTS WITH PAN CON TOMATE</b>                              | 11.00              |
| <i>Sourdough bread with garlic and tomato</i>                            |                    |
| <b>ROASTED BEETROOT SALAD</b>  | 9.50               |
| <i>With chicory, orange and new potato chips.</i>                        |                    |
| <b>SOUP OF THE DAY</b>   | <b>DAILY PRICE</b> |



## S U P P L E M E N T S

|   |           |
|---|-----------|
| <b>HOMEMADE FRIES</b>   | 3.75      |
| <i>with mayonnaise.</i>                                       |           |
| <b>MIXED SALAD</b> <i>small or large.</i>                     | 5.00/7.00 |
| <b>CREAMY MASHED POTATOES</b> <i>with garlic crumb</i>        | 5.50      |
| <b>FATTOUSH SALAD</b>   | 8.00      |
| <i>mixed raw vegetables salad with mint, radish and pita.</i> |           |
| <b>CHICORY GRATIN</b>   | 6.50      |
| <i>with gorgonzola, walnuts and cream.</i>                    |           |

ONE SUPPLEMENT IS ENOUGH FOR TWO PEOPLE.

For children please ask for our special menu. €14.50.



# D I N N E R

## M A I N C O U R S E S

|   |       |
|---|-------|
| <b>GRILLED VEAL LOIN</b>  | 21.00 |
| <i>with tarragon sauce, green asparagus and hazelnut crumble. Wine suggestion: Vale Perdido, Rioja.</i> |       |
| <b>PAN FRIED COD FILLET</b>   | 19.50 |
| <i>with tomatoes, olives and parsley.<br/>Wine suggestion: Verdejo, Portal da Aqua.</i>                 |       |
| <b>STEWED LAMB SHANK</b>  | 19.50 |
| <i>with white beans, mint and lemon.<br/>Wine suggestion: Vinho Verde, Vale Perdido..</i>               |       |
| <b>FRIED SUPREME OF GUINEA FOWL</b>   | 21.00 |
| <i>with zucchini and langoustine in bisque.<br/>Wine suggestion: Vinho verde rosé, Pago de circus.</i>  |       |
| <b>RISOTTOBURGER</b>  | 18.50 |
| <i>with green beans, portobello and tomato coulis.<br/>Wine suggestion: Quinta da Alorno, Riso.</i>     |       |
| <b>FRIED PRAWNS</b>   | 18.50 |
| <i>with garlic, red pepper and parsley.<br/>Wine suggestion: Albariño, Quinta da Alorno.</i>            |       |
| <b>SEASONED SCOTTISH SALMON</b>   | 21.00 |
| <i>With lemon custard, Sherry/shallot vinaigrette.<br/>Wine suggestion: Portal da Aguia, Albariño.</i>  |       |

## D E S S E R T S

|  |      |
|--|------|
| <b>HOMEMADE ICE CREAM</b> 3 scoops.                    | 7.50 |
| <b>CHOCOLATE MOUSSE WITH PRALINE ICE CREAM</b>         | 8.50 |
| <i>with fruit coulis.</i>                              |      |
| <b>CREME BRULEE</b> <i>with rhubarb compote.</i>       | 8.50 |
| <b>CHEESES</b> <i>with red onion compote</i>           | 9.25 |
| <b>CHANGING DESSERT</b>                                | 8.50 |
| <b>LIMONCELLO, MIRTO</b>                               | 4.10 |
| <i>icecold Italian liqueur.</i>                        |      |
| <b>DESSERTWINE AUREO 1954</b> <i>really from 1954!</i> | 6.00 |



## WHITE WINE

"POEMA" VERDEJO 4.20/25.00

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

"PORTAL DA AGUIA" 4.50/27.00

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

"QUINTA DA ALORNA" 5.20/31.00

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

"LA CARMINA" ALBARINO 6.20/37.00

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

## RED WINE

"VALE PERDIDO" 4.20/25.00

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

"PAGO DE CIRSUS" 4.50/27.00

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

"LAN" RIOJA 6.20/37.00

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

"RISO" 6.20/37.00

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

## VINHO VERDE

"CASAL DE VENTUZELA" 4.70/28.00

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

## ROSE WINE

"CASAL DE VENTUZELA" 4.50/27.00

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

## CAVA

"CASTILLO PERELADA" 5.00/29.50

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

# D R I N K S

## APERITIF

|   |      |
|---|------|
| GLASS OF CAVA                                       | 5.00 |
| APEROL SPRITZ / LIMONCELLO SPRITZ                   | 7.00 |
| REBUJITO: sherry, sprite, mint and ice              | 6.50 |
| AGUA DE VALENCIA: cava, fresh orange juice and ice  | 6.50 |
| TINTO DE VERANO: red wine, sprite, ice, lemon       | 6.50 |
| PORT TAWNY "QUINTA DE MARROCOS"                     | 4.10 |
| AVERNA AMARO SICILIANO, CAMPARI, RICARD             | 4.00 |
| CRODINO with sparkling water, orange and ice (0.0%) | 3.70 |

## SOFT DRINKS

|                            |      |
|----------------------------|------|
| PELLEGRINO ARANCIATA       | 3.60 |
| PELLEGRINO ARANCIATA ROSSA | 3.60 |
| PELLEGRINO CHINOTTO        | 3.60 |
| PELLEGRINO LIMONATA        | 3.60 |
| FRESH ORANGE JUICE         | 3.40 |
| OTHER SOFT DRINKS          | 2.70 |

## MINERAL WATER

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

## COFFEE

|   |      |
|---|------|
| COFFEE, ESPRESSO                                  | 2.30 |
| DOUBLE ESPRESSO                                   | 3.20 |
| LATTE MACCHIATO                                   | 3.50 |
| CAFE MACCHIATO                                    | 2.60 |
| CORTADO   | 2.90 |
| CAPPUCCINO, LATTE                                 | 3.00 |
| CARAJILLO: espresso, brandy star anise and orange | 5.00 |
| TEA   | 2.60 |
| FRESH MINT TEA, GINGER TEA                        | 3.35 |
| IRISH COFFEE E.D.                                 | 7.00 |

## LIQUEUR

|                             |      |
|-----------------------------|------|
| BAILEY'S, AMARETTO, SAMBUCA | 4.20 |
| AMARGUINHA, LICOR BEIRAO    | 4.20 |
| COINTREAU, TIA MARIA        | 4.20 |
| FRANGELICO, LICOR 43        | 4.20 |
| GRAND MARNIER               | 4.20 |
| DRAMBUIE, DOM BENEDICTINE   | 4.20 |

## DRAFT BEERS

|                      |      |
|----------------------|------|
| JUPILER PILSNER      | 2.75 |
| HERTOG JAN PILSNER   | 2.95 |
| CHANGING DRAFT BEERS | ...  |

## BOTTLED BEERS

|                    |      |
|--------------------|------|
| LEFFE BLOND        | 4.50 |
| LEFFE BROWN        | 4.80 |
| LEFFE TRIPEL       | 5.50 |
| DUVEL              | 4.80 |
| VEDETT BLOND       | 4.10 |
| VEDETT EXTRA WHITE | 4.20 |
| VEDETT IPA         | 4.20 |
| JUPILER (0.0 %)    | 2.70 |
| CHANGING BOTTLES   | ...  |

## WHISKY

|                          |      |
|--------------------------|------|
| JAMESON, FOUR ROSES      | 4.30 |
| JACK DANIELS, GLEN GRANT | 4.70 |
| CHIVAS REGAL, LAPHROAIG  | 5.50 |

## DISTILLED

|                     |      |
|---------------------|------|
| YOUNG JENEVER       | 2.60 |
| VODKA, BACARDI, GIN | 4.20 |
| GRAPPA PROSECCO     | 5.70 |
| GRAPPA MOSCATO      | 5.70 |
| CALVADOS            | 5.10 |
| COGNAC CAMPAGNERE   | 5.00 |
| COGNAC VSOP         | 5.90 |