

TAPAS

• Our "patatas bravas"	4,90
• Gratinated mushrooms with mozzarella	4,90
• Andalusian style fried calamari	6,50
• Plate of cured Manchego cheese	5,00
• Italian bruschetta: toasted bread with olive oil, fresh tomato, garlic and basil	4,90
• Roasted vegetables skewer	4,50
• Gravlax-style marinated salmon with ponzu sauce and orange slices	9,00
• Garlic prawns	6,50
• Padron peppers	5,00
• Andalusian small fried fish	5,50
• Galician style octopus	10,50
• Steamed mussels	9,50
• Beef tenderloin carpaccio with rucola, parmesan and mustard ice-cream	9,90
• Spanish cold cuts: Iberian ham, loin of pork and Iberian chorizo accompanied by Manchego cheese and bread with tomato	19,00
• Plate of Iberian ham from Jabugo and bread with tomato	16,90

SALADS

• Caprese salad: <i>tomato, mozzarella and homemade pesto sauce</i>	8,50
• Mixed salad: <i>selection of lettuces, tomato, onion, carrot, green and red pepper</i>	7,50
• Goat cheese and mixed green salad with apple	8,00
• Caesar salad: <i>romaine lettuce, chicken, parmesan, tomato, croûton and Caesar sauce</i>	8,90

SOUPS

• Tomato broth with vegetables and beans	5,90
• Tuscan seafood stew "Cacciucco"	8,50
• Andalusian gazpacho	6,50

PAELLA

(Minimum two people / Price per person)

• Mixed paella - chicken and seafood	19,50
• Seasonal vegetable paella	15,00
• Seafood paella	21,50
• Chicken paella	17,00

PASTA

• Spaghetti with homemade tomato sauce	11,00
• Spaghetti aglio e olio with cayenne pepper	12,00
• Tagliatelle pesto (basil, olive oil, garlic, parmesan, pine nuts, walnuts)	13,00
• Penne all'arrabbiata (tomato, red chilli, garlic)	11,50
• Spaghetti with carbonara sauce (bacon, cream, eggs, parmesan)	13,50
• Tagliatelle with vegetables	12,00
• Spaghetti with bolognese sauce (tomato and minced beef)	14,00
• Tagliatelle with mushroom sauce	14,00
• Tagliatelle with zucchini and prawns	16,00

OTHER PASTA, STUFFED PASTA, BAKED PASTA

• Homemade minced beef lasagna	16,00
• Homemade vegetable lasagna	14,00
• Ricotta cheese and spinach ravioloni with sage butter and tomato cherry	16,00
• Foie gras ravioli with wild mushrooms, truffle jus and apples	18,90

RISOTTO

• Seasonal vegetable risotto with mascarpone	15,00
• Shrimp risotto	16,50
• Wild mushroom risotto	15,00

In Rossini we look for
top quality ingredients
and all our dishes
are prepared by us

BREAD*- fresh bread baked daily by us -*

• Homemade bread	2,00
• Tomato bread	2,50
• Garlic bread	2,50
• Rosemary focaccia	7,00

**PIZZA***- we prepare our own pizza dough -*

· MARGHERITA (tomato, mozzarella, basil, oregano)	12,50
· PROSCIUTTO (tomato, mozzarella, ham)	13,50
· PROSCIUTTO E FUNGHI (tomato, mozzarella, ham, mushrooms)	14,00
· HAWAIANA (tomato, mozzarella, ham and pineapple)	13,50
· DIAVOLA (tomato, mozzarella, ham, spicy sausage)	14,50
· 4 STAGIONI (tomato, mozzarella, ham, mushrooms, artichokes, olives)	14,00
· TONNATA (tomato, mozzarella, onion, tuna)	14,00
· 4 FORMAGGI with or without tomato sauce (tomato, mozzarella, gorgonzola, Emmental, Grana Padano cheese)	14,50
· POMODORINI (cherry tomatoes, mozzarella, rucola, Grana Padano)	14,00
· BARBACOA (mozzarella, minced meat, bacon, onion, bbq sauce)	14,00
· CALZONE CLASSICO (tomato sauce, mozzarella, ricotta cheese, ham, mushrooms)	15,50
· CALZONE FANTASIA (tomato sauce, mozzarella, ham, bacon, mushrooms, spicy sausage)	16,00

FISH

· Grilled prawns with salt Maldon	16,00
· Grilled octopus with truffled parmentier	17,00
· Grilled salmon with broccoli, carrot and yuca citrus mayonnaise	18,90
· Grilled red tuna loin with zucchini and green asparagus	23,90

CHILDREN'S MENU**12,90****(for children up to 12 years of age)**

To choose: 1 dish + 1 dessert + 1 soft drink

- Tomato spaghetti or Bolognese or Mini pizza prosciutto or margherita or Beef burger (100% beef)
- Ice-cream or Chocolate walnut brownie
- Soft drink

MEATS

· Beef burger (200 gr.) with tomato, lettuce, onion, cheese and French fries	15,00
· Beef burger (200 gr.) with rucola, goat cheese, caramelized onions and French fries	16,00
· Beef Burger (200gr.) with lettuce, tomato, fried onion, crispy bacon, cheddar, mayonnaise and barbecue sauce with French fries	16,00
· Sirloin steak Gold with foie ravioli, wild mushrooms and truffle jus	28,00
· Sirloin steak Gold (200 gr.) with charcoal potatoes	26,50
· Nebraska entrecôte (300 gr.) with charcoal potatoes	29,00
· Ox entrecôte (400 gr.) with charcoal potatoes	26,00
· Lamb ribs with sweet potato purée, almonds and sage jus	24,00

EXTRA SAUCES AND GARNITURES

· Green pepper	1,50
· Mushrooms	1,50
· Demi-glace (meat sauce)	1,50
· Homemade French fries	3,50
· Sauteed vegetables	4,50

DESSERT

· Sorbets: lemon or raspberry or mango	2,50
· Ice-cream (one scoop): chocolate or vanilla or strawberry	2,50
· Catalan cream (crème brûlée)	6,50
· Homemade tiramisu	7,00
· White chocolate panna cotta with fruits of the forest	6,50
· Chocolate walnut brownie with vanilla ice-cream and whipped cream	7,00
· Profiteroles with chocolate sauce	5,00
· Banana split	7,50
· Pineapple "ravioli" stuffed with vegan coconut sorbet and passion fruit sauce	6,00

COFFEE

· Espresso	2,00
· Cappuccino	3,00
· Irish coffee	5,50
· Coffee amaretto	5,00