



COMIDA CASERA ROMANA - VINOS ITALIANOS

## BEBIDAS APERITIVAS ITALIANAS

Prosecco (vino blanco espumoso extra-dry 11°)	2.70
Bellini (prosecco con zumo de melocotón)	3.00
Campari soda (bitter italiano 10.5°)	3.40
Spritz (prosecco con aperol y naranja)	4.80
Negroni (Campari con Martini y ginebra)	5.30
Negroni sbagliato (Campari con Martini y prosecco)	5.00

## ENTRANTES

FOCACHA (base de pizza con sal, romero, orégano y aceite) 🍷	4.80
ESPINACAS HERVIDAS CON MANTEQUILLA Y PARMESANO 🍷🍷	7.30
CAPONATA (pisto de verdura italiano) 🌿	7.10
PROVOLONE (queso italiano al horno) 🍷	8.30
ENTRANTE MIXTO ALL'ITALIANA 🌿🍷	8.50
TABLA DE QUESOS ITALIANOS (parmigiano, mozzarella, gorgonzola...) 🍷🍷	10.50
CARPACHO de solomillo de buey con limón, parmesano y rúcula 🌿🍷	12.50

## ENSALADAS

	pequeña	grande
CAPRESE (mozzarella, tomate, albahaca y aceitunas) 🍷	6.30	9.30
VERDE (lechuga, cebolla y aceitunas)	4.70	6.90
MIXTA (verde con tomate, pepino, lombarda, pimiento verde y zanahoria)	6.10	8.90
DE PASTA con atún, tomate, pimiento, frankfurt, pepinillos y aceitunas 🍷🐟	7.30	10.80
ROQUEFORT (mixta con salsa al roquefort) 🍷	7.30	10.80
DE LA CASA (mixta con atún y huevo duro) 🍷🐟	7.30	10.80
DE ESPINACAS con piñones, tomate seco y parmesano 🍷🍷	7.60	11.10
DE RÚCULA con parmesano y champiñones 🍷	7.60	11.10
DE ACHICORIA MORADA con gorgonzola, pera y nueces 🍷🍷	7.60	11.10
DE POLLO (pollo, lechuga, zanahoria y mayonesa) 🍷	7.30	10.80

FACHOLI COR TONO (habichuelas con atún, cebolla y apio) 🌱🐟 7.10 10.50

## PASTA

ESPAGUETTI CON TOMATE (con parmesano) 🍝🧀 7.30

ESPAGUETTI QUESO Y PIMIENTA (con parmesano y queso pecorino) 🍝🧀🧀 7.70

ESPAGUETTI AJO, ACEITE Y GUINDILLA 🍝🌶️ 7.00

ESPAGUETTI AMATRICHANA (cebolla, panceta, tomate y queso pecorino) 🍝🧀🐷 8.90

ESPAGUETTI CARBONARA (panceta, huevo campero, pimienta, parmesano) 🍝🐷🧀🌶️ 8.30

ESPAGUETTI BOLOÑESA (con parmesano) 🌱🍝🧀 8.80

ESPAGUETTI MARINERA (tomate, almejas, mejillones, gambas y calamares) 🍝🐚🦪🦐🦑 9.70

PENNETTE ARRABIATA (ajo, tomate, aceitunas y guindilla) 🍝🌶️ 8.00

PENNETTE PUTTANESCA (ajo, tomate, anchoas y alcaparras) 🍝🐟🌶️ 8.50

PENNETTE A LA NORMA (tomate, berenjena frita y requesón seco) 🍝🧀 8.80

PENNETTE CUATRO QUESOS (con parmesano) 🍝🧀🧀 9.20

BAVETTE AL PESTO (ajo, albahaca y piñones) (con parmesano) 🍝🌶️🌿🧀 8.90

## PASTA FRESCA CASERA

FETTUCHINE a la BOLOÑESA con parmesano 🌱🍝🧀🐷 10.10

FETTUCHINE con FUNGUI PORCHINI (hongos boletus) y parmesano 🍝🧀🧀 10.70

FETTUCHINE MARINERA tomate, almejas, mejillones, gambas, calamares 🍝🐚🦪🦐🦑 11.00

FETTUCHINE con TRUFA y parmesano 🍝🧀🐷 11.10

ÑOQUI con TOMATE con parmesano 🍝🧀🧀 8.80

ÑOQUI a la BOLOÑESA con parmesano 🌱🍝🧀🐷 10.30

ÑOQUI a los CUATRO QUESOS horneados 🍝🧀🧀🧀 10.70

ÑOQUI MARINERA tomate, almejas, mejillones, gambas y calamares 🍝🐚🦪🦐🦑 11.20

RAVIOLI de RICOTTA y ESPINACAS con TOMATE y parmesano 🍝🧀🧀 8.90

RAVIOLI de ricotta y ESPINACAS con MANTEQUILLA, SALVIA y parm 🍝🧀🧀 8.80

RAVIOLI de RICOTTA y ESPINACAS a la BOLOÑESA con parmesano 🌱🍝🧀🐷 10.40

MEDIALUNAS de CARNE y MORTADELA italiana con tomate y parmesano 🍝🧀🧀🧀 9.50

GIRASOLES de QUESO Y NUECES con crema de pimientos y parmesano 🍝🧀🧀🧀 10.30

RAVIOLI de RICOTTA y PERA con jamón, cebolla, nata y parmesano 🍝🧀🧀🧀 10.20

RAVIOLI de RICOTTA y MANZANA con crema de limón 🍝🧀🧀🧀 9.90

MEDIALUNAS de CALABAZA con mantequilla, SALVIA y parmesano 🍝🧀🧀🧀 9.30

RAVIOLI de SALMÓN con crema y GAMBAS 🍝🧀🧀🦐🐟 11.60

GIRASOLES de ricotta, RÚCULA y ALMENDRA con TRUFA, setas, parm. 🍷🍷🍷🍷 13.00

## DE NUESTRO HORNO DE LEÑA

CREPE VEGETAL horneado 🍷🍷🍷 9.10

BERENJENA A LA PARMESANA 🍷🍷 9.60

LASAÑA BOLOÑESA 🍷🍷🍷🍷 11.00

~ PREGUNTEN POR NUESTRAS LASAÑAS O CANELONES DEL DÍA ~

### PIZZAS | Disponemos de masa sin gluten (+1€) y queso vegano

FOCACHA (sal, romero, orégano y aceite) 🍷 4.80

MARINARA (ajo, tomate y orégano) 🍷 6.20

MARGUERITA (mozzarella, tomate y orégano) 🍷🍷 7.40

RÚCULA (mozzarella, tomate rúcula y orégano) 🍷🍷 8.20

NÁPOLI (mozzarella, tomate, anchoas, alcaparras, aceitunas y orégano) 🍷🍷🍷 9.10

FUNGUI (mozzarella, tomate, champiñones y orégano) 🍷🍷 8.10

PROCIUTTO COTTO (mozzarella, tomate, jamón york y orégano) 🍷🍷 8.50

PROCIUTTO CRUDO (mozzarella, tomate, jamón serrano y orégano) 🍷🍷 8.90

CAPRICIOSA (mozz. tomate champiñ. huevo alcach. jamón serrano y orégano) 🍷🍷🍷🍷 10.00

CUATRO QUESOS (mozzarella, tomate, holandés, semicurado, roquefort) 🍷🍷 9.90

DIAVOLA (mozzarella, tomate, salami picante, cebolla y orégano) 🍷🍷 9.00

VEGETAL (mozzarella, tomate, cebolla, calabacín, pimiento verde y orégano) 🍷🍷 8.20

ZUQUINE (mozzarella, calabacín, cebolla, aceitunas y orégano) 🍷🍷 7.80

TONNO (mozzarella, tomate, atún, cebolla y orégano) 9.10

FRUTTI di MARE (mozzarella tomate almejas mejillones gambas calamares) 🍷🍷🍷🍷 9.90

SALMÓN (mozzarella, tomate, salmón, gambas, rúcula) 🍷🍷🍷🍷 9.80

TRATTORÍA (mozzarella fresca, tomate rallado y orégano) 🍷🍷 8.90

PARMESANA (mozzarella, tomate, berenjena frita, parmesano) 🍷🍷 9.90

AVENTINO (mozzarella, tomate, cebolla, salchicha, orégano y guindilla) 🍷🍷 8.90

CAMPIDOGLIO (mozzarella, tomate, champiñones, salchicha y orégano) 🍷🍷 9.30

CELIO (mozzarella, tomate, champiñones, jamón york y orégano) 🍷🍷 9.30

ESQUİLINO (mozzarella, tomate, salchicha, pimiento asado y orégano) 🍷🍷 9.30

PALATINO (mozzarella, tomate, bacon, pimiento verde, y orégano) 🍷🍷 9.30

QÙIRINALE (mozzarella, tomate, champiñones, jamón serrano y orégano) 🍷🍷	9.70
VIMINALE (mozzarella, tomate en rodajas, ajo, orégano y guindilla) 🍷🍷	8.00
CALZONE (mozzarella, champiñones y jamón york) 🍷🍷	9.30
CALZONE DE ESPINACAS (mozzarella, champiñones y espinacas) 🍷🍷	8.60
CALZONE TARANTINA (mozz. tomate alcaparras anchoas y queso pecorino) 🍷🍷🐟	9.60
CALZONE ROMANO (mozzarella, champiñones, jamón serrano) 🍷🍷	9.70

## CARNES

SALTIMBOCA (filetes de ternera con jamón y salvia) 🍷	11.70
INVOLTINI (rollitos de ternera con relleno de espinacas y jamón york) 🍷	11.90
TERNERA A LA PIZZAIOLA (ajo, tomate y orégano)	11.10
ESCALOPE DE TERNERA AL MARSALA (con vino dulce italiano) 🍷🍷	11.40
ESCALOPE DE TERNERA AL LIMÔN 🍷🍷	11.10
ENTRECOT A LA PLANCHA	15.30
ENTRECOT A LA PIMIENTA 🍷	16.50

## POSTRES

TIRAMISÙ CASERO 🍷🍷🍷	4.40
CREPE con nata y chocolate o fruta de bosque 🍷🍷🍷	4.30
PANNA COTTA (nata cocida) con piñones y frutas del bosque o chocolate 🍷🍷	4.30
FLAN DE QUESO (con nata) 🍷🍷	4.30
CROSTATA base de pastafrola con mermelada 🍷🍷🍷	4.30

## LICORES ITALIANOS

Amaretto di Saronno (20° Lombardia) de almendra amarga	2.70
Amaro Montenegro (25° Emilia Romagna) licor de hierbas	2.70
Amaro Nerone (28° Lazio) licor de hierbas	2.50
Brancamenta (38° Lombardia) de menta	2.90
Caffè sport Borghetti (31° Lombardia) de café	2.70
Centerba Toro (70° Abruzzo) destilado de hierbas	3.10
Grappa Bianca Candolini (40° Lombardia) orujo	2.60
Limonchello (28° Campania) de limón	2.50
Liquerizia (26° Liguria) de regaliz	2.80
Mirto Zedda e Piras (32° Cerdeña) de bayas	2.90

Sambuca Romana (40° Lazio) anís dulce	2.70
Brandy Stock (36° Friuli Venezia Giulia)	2.60
Brandy Vecchia Romagna etichetta nera (38° Emilia Romagna)	3.50

## VINOS ESPAÑOLES

### TINTOS

Vino tinto de la casa Cepa Bosquet	¼ lt	3.50
	½ lt	5.80
	1 lt	10.50
Cepa Bosquet (Almería uva shiraz)		14.40
D.O. Rioja Heraclio Alfaro (crianza)		14.40
D.O. Rioja Izadi (crianza)		19.10
D.O. Rioja Izadi (crianza) botella de ¾		10.70
D.O. Ribera del Duero Oak (roble)		15.90
D.O. Ribera del Duero Pruno (crianza)		20.00
D.O. Ribera del Duero Protos (crianza)		22.90

### BLANCOS

Glárima		12.80
Protos (Verdejo)		15.40

## VINOS ITALIANOS

### TINTOS

Lambrusco (Emilia Romagna) vino espumoso		11.00
Fragolino (Emilia Romagna) vino espumoso con fresas		13.70
Chianti Castello Banfi (Toscana)		14.70
Chianti Castello Banfi (Toscana) botella de ¾		8.90
Aglianico (Puglia)		14.00
Cannonau (Cerdeña)		15.00
Morellino di Scansano (Toscana)		16.50
Rosso di Montalcino (Toscana)		20.00
Barolo (Piamonte)		27.00
Brunello di Montalcino (Toscana)		28.00
Amarone (Véneto)		29.00

## ROSADOS

Lambrusco (Emilia Romagna) vino espumoso 11.00

## BLANCOS

Prosecco vino espumoso (Véneto) 15.40

Moscato vino espumoso 6° (Piamonte) 14.90

Est ! Est !! Est !!! (Lazio) 13.30

Verdicchio dei Castelli di Jesi (Marche) 14.90

## BEBIDAS

Caña de cerveza 0.20 lt 2.10

Tubo de cerveza o tinto de verano 0.31 lt 2.70

Copa de cerveza o tinto de verano 0,42 lt 3.50

Jarra de cerveza o tinto de verano 1,30 lt 9.50

Alhambra especial 1/3 2.90

Mahou 5 estrellas 1/3 3.10

Moretti 1/3 3.00

Alhambra 1925 1/3 3.10

Origen 1/3 (artesanal Almería) 3.20

Mahou 0,0 tostada 1/3 3.10

Mahou sin alcohol 1/3 3.00

Mosto 2.00

Refrescos y zumos 2.50

Chinotto (refresco italiano) 2.50

Bitter Mare rosso 2.60

Aquarius o Nестea (300 ml) 2.80

Agua 1 litro 2.50

Agua 1/2 litro 1.80

Agua con gas 250 ml 2.10

Copa Lambrusco o vino blanco Glárima 2.40

Copa Cepa Bosquet tinto 2.60

Copa Rioja crianza 2.80

Copa Ribera del Duero roble 2.80

## CAFÉS

Café solo 1.30

Café cortado o con leche 1.40

Café bombón o con hielo	1.50
Capuchino	1.80
Carajillo	2.30
Copa coñac, pacharán o anís	3.10
Combinado	5.50
Combinado especial	6.30

Todos los precios con IVA 10% incluido

### LISTADO DE ALERGENOS



APIO



FRUTOS SECOS



GLUTEN



HUEVOS



LACTEOS



CRUSTACEOS



MOLUSCOS



PESCADO



ROMAN HOMEMADE FOOD – ITALIAN WINES

### ITALIAN DRINKS

Prosecco (extra-dry sparkling white wine)	2.70
Bellini (prosecco with peach juice)	3.00
Campari soda (alcoholic bitter)	3.40
Spritz (prosecco with Aperol, soda and orange)	4.80

Negroni sbagliato (Campari with Martini and prosecco)	5.00
Negroni (Campari with Martini and gin)	5.30

## STARTERS

FOCACHA (pizza base with salt, rosemary and oregano and olive oil)	4.80
BOILED SPINACH WITH BUTTER AND PARMESAN	7.30
CAPONATA (Italian pisto with vegetables)	7.10
PROVOLONE (baked Italian cheese)	8.30
MIXED STARTER ALL'ITALIANA	8.50
ITALIAN CHEESE BOARD (parmigiano, pecorino, mozzarella, gorgonzola)	10.50
CARPACHO beef sirloin with lemon, parmesan and rucola	12.50

## SALADS



























	Small	Large
CAPRESE (mozzarella, tomato, basil and olives)	6.30	9.30
VERDE (lettuce, onions and olives)	4.70	6.90
MIXED (verde salad with tomato, cucumber, green peppers and carrot)	6.10	8.90
PASTA SALAD (tuna fish, tomato, pepper, olive, sausage, gherkin)	7.30	10.80
ROQUEFORT (mixed salad topped with a blue cheese sauce)	7.30	10.80
HOUSE SALAD (mixed salad with tuna fish and hard-boiled eggs)	7.30	10.80
SPINACH with pine nuts, sun-dried tomatoes and parmesan	7.60	11.10
RUCOLA with parmesan cheese and mushrooms	7.60	11.10
RADICCHIO with gorgonzola, pear and walnuts	7.60	11.10
CHICKEN SALAD (chicken, lettuce, carrot and mayonnaise)	7.30	10.80
FACHOLI COR TONO (beans with tuna fish, onion and celery)	7.10	10.50

## PASTA

SPAGUETTI WITH TOMATO (with parmesan cheese)	7.30
SPAGUETTI CHEESE and black PEPPER (with parmesan and pecorino cheese)	7.70
SPAGUETTI GARLIC, OLIVE OIL AND CHILI	7.00
SPAGUETTI AMATRICHANA (onion, bacon, tomato and pecorino cheese)	8.90
SPAGUETTI CARBONARA (bacon, egg, black pepper and parmesan cheese)	8.30
SPAGUETTI WITH BOLOGNESE SAUCE (and parmesan cheese)	8.80
SPAGUETTI WITH SEAFOOD (tomato, clams, mussels, prawns and squid)	9.70
PENNETTE ARABIATA (garlic, tomato, olives and chili)	8.00
PENNETTE PUTTANESCA (garlic, tomato, anchovies and capers)	8.50
FOUR CHEESE PENNETTE (with parmesan cheese)	9.20
PENNETTE ALLA NORMA (tomato, fried aubergines and dry cottage cheese)	8.80
BAVETTE WITH PESTO (garlic, basil and pine nuts) (with parmesan cheese)	8.90



## HOMEMADE FRESH PASTA

FETTUCCHINE BOLOGNESE with parmesan cheese	   	10.10
FETTUCCHINE with FUNGI PORCINI porcini mushrooms, with parmesan cheese	  	10.70
FETTUCCHINE with SEAFOOD tomato, clams, mussels, prawns and squids	   	11.00
FETTUCCHINE with TRUFFLE with parmesan cheese	  	11.10
GNOCCHI with TOMATO with parmesan cheese	  	8.80
GNOCCHI BOLOGNESE with parmesan cheese	   	10.30
BAKED FOUR CHEESE GNOCCHI	  	10.70
GNOCCHI with SEAFOOD tomato, clams, mussels, prawns and squids	   	11.20
RAVIOLI with tomato stuffed with cottage cheese and spinach, parmesan	  	8.90
RAVIOLI with BUTTER and SAGE LEAVES stuffed with cottage cheese and spinach, with parmesan	  	8.80
RAVIOLI BOLOGNESE stuffed with cottage cheese and spinach, parmesan	   	9.80
HALF MOONS WITH TOMATO stuffed with meat, with parmesan cheese	  	9.50
SUNFLOWERS stuffed cheese and walnuts with red pepper pate parmesan	   	10.30
RAVIOLI stuffed with pear and cottage cheese with ham, onion and cream with parmesan cheese	  	10.20
HALF MOONS with BUTTER and SAGE LEAVES stuffed with cottage cheese and pumpkin, with parmesan cheese	  	9.30
RAVIOLI stuffed with, rucola, almonds and cottage cheese with truffle, porcini mushrooms, parmesan cheese	   	13.00
RAVIOLI stuffed with SALMON with vegetable cream and SHRIMPS	    	11,60
RAVIOLI stuffed with apple and cottage cheese with lemon cream, parmesan	  	10.20

## FROM OUR WOOD OVEN

BAKED VEGETABLE CREPES	  	9.10
PARMESAN AUBERGINES	 	9.60
LASAGNA BOLOGNESE	   	11.00

~ ASK FOR OUR DAY'S OVEN DISHES ~

## PIZZAS | Free gluten mass (+1€) Vegan cheese

MARINARA (garlic, tomato and oregano)		6.20
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MARGUERITA (mozzarella, tomato and oregano)		7.40
RÚCOLA (mozzarella, tomato ,rucola and oregano)		8.20
NÁPOLI (mozzarella, tomato, anchovies, capers, olives and oregano)		9.10
FUNGI (mozzarella, tomato, mushrooms and oregano)		8.10
PROCIUTTO COTTO (mozzarella, tomato, cooked ham and oregano)		8.50
PROCIUTTO CRUDO (mozzarella, tomato, serrano ham and oregano)		8.90
CAPRICHOSA (moz., tomato, mushrooms, egg, artichoke, ham and oregano)		10.00
FOUR CHEESES (mozzarella, tomato, Dutch cheese, medium mature, Roquefort)		9.90
VEGETABLE (mozzarella, tomato, onion, zucchini, green pepper and oregano)		8.20
ZUQUINE (mozzarella, zucchini, onion, olives and oregano)		7.80
SALMÓN (mozzarella, tomato, salmon, prawns, rúcola)		9.80
TONNO (mozzarella, tomato, tuna fish, onion and oregano)		9.10
DIAVOLA (mozzarella, tomato, spicy pepperoni, onion and oregano)		9.00
TRATTORÍA (fresh mozzarella, grated tomato and oregano)		8.90
PARMESANA (mozzarella, tomato, parmesan cheese, fried aubergines)		9.90
AVENTINO (mozzarella, tomato, onion, sausage, oregano and chili)		8.90
CAMPIDOGLIO (mozzarella, tomato, mushrooms, sausage and oregano)		9.30
CELIO (mozzarella, tomato, mushrooms, cooked ham and oregano)		9.30
ESQUİLINO (mozzarella, tomato, sausage, roasted peppers and oregano)		9.30
PALATINO (mozzarella, tomato, bacon, red peppers and oregano)		9.30
QUÏRINALE (mozzarella, tomato, mushrooms, serrano ham and oregano)		9.70
VIMINALE (mozzarella, tomato in slices, garlic, oregano and chili)		8.00
CALZONE (mozzarella, mushrooms and cooked ham)		9.30
SPINACH CALZONE (mozzarella, mushrooms and spinach)		8.60
CALZONE TARANTINA (moz., tomato, capers, anchovies and cheese pecorino)		9.60
CALZONE ROMANO (mozzarella, mushrooms, serrano ham)		9.70

## MEAT

SALTIMBOCA (beef steaks with ham and sage leaves)		11.70
INVOLTINI (beef rolls stuffed with spinach and cooked ham)		11.90
BEEF ALLA PIZZAIOLA (garlic, tomato and oregano)		11.10
BEEF ESCALOPE AL MARSALA (with sweet Italian wine)		11.40

BEEF ESCALOPE LEMON DIPPED  	11.10
GRILLED ENTRECÔTE	15.30
ENTRECÔTE WITH GREEN PEPPER 	16.50

## HOMEMADE DESSERTS

TIRAMISÚ   	4.40
CREPES with cream and chocolate or berry syrup   	4.30
PANNA COTTA cooked cream with pine nuts and berry or chocolate  	4.30
CHEESE FLAN (with cream)  	4.30
JAM CROSTATA (strawberry or apricot)   	4.30

## ITALIAN LIQUORS

Amaretto di Saronno (20° Lombardia) bitter almond	2.70
Amaro Montenegro (25° Emilia Romagna) herbs	2.70
Amaro Nerone (28° Lazio) herbs	2.50
Brancamenta (38° Lombardia) mint	2.90
Caffè sport Borghetti (31° Lombardia) coffee	2.70
Centerba Toro (70° Abruzzo) herb distilled	3.10
Fernet Branca (40° Lombardia) bitter	2.90
Frangelico (20° Piamonte) hazelnut	2.60
Grappa Bianca Candolini (40° Lombardia) distilled from grapes	2.60
Grappa Nonino riserva(43° Friuli Venezia Giulia) distilled from grapes	3.50
Limonchello (28° Campania) lemon	2.50
Liquerizia (26° Liguria) licorice	2.80
Mandarinetto Isolabella (30° Lombardia) mandarin	2.90
Mirto Zedda e Piras (32° Cerdeña) berries	2.90
Sambuca Romana (40° Lazio) sweet anise	2.70
Brandy Stock (36° Friuli Venezia Giulia)	2.60
Brandy Vecchia Romagna etichetta nera (38° Emilia Romagna)	3.50

## SPANISH WINES

### RED WINES

House red wine Cepa Bosquet in bulk	¼ lt	3.50
	½ lt	5.80

	1 lt	10.50
Cepa Bosquet (shiraz grapes from Almería)		14.40
D.O. Rioja Heraclio Alfaro (aged crianza)		14.40
D.O. Rioja Izadi (aged crianza)		19.10
D.O. Rioja Izadi (aged crianza) ¾ - bottle		10.70
D.O. Ribera del Duero Oak (roble)		
D.O. Ribera del Duero Protos (aged crianza)		22.90

### **WHITE WINES**

Glárima (Somontano)		12.80
Protos verdejo (Rueda)		15.40

### **ITALIAN WINES**

#### **RED WINES**

Lambrusco (Emilia Romagna) sparkling wine		11.00
Fragolino (Emilia Romagna) sparkling wine with strawberries		13.70
Chianti Castello Banfi (Toscana)		14.70
Chianti Castello Banfi (Toscana) ¾ - bottle		8.90
Aglianico (Puglia)		14.00
Cannonau (Cerdeña)		15.00
Morellino di Scansano (Toscana)		16.50
Rosso di Montalcino (Toscana)		20.00
Barolo (Piamonte)		27.00
Brunello di Montalcino (Toscana)		28.00
Amarone (Véneto)		29.00

#### **ROSÉ**

Lambrusco (Emilia Romagna) sparkly wine		11.00
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#### **WHITE**

Prosecco extra-dry sparkling (Véneto)		15.40
Moscato sparkling 6° (Piamonte)		14.90
Est ! Est !! Est !!! (Lazio)		13.30
Verdicchio dei Castelli di Jesi (Marche)		14.90

### **DRINKS**

Small beer 0.2 lt		2.10
Medium beer or tinto de verano (summer wine) 0,31 lt		2.70

Big beer or tinto de verano (summer wine) 0,42 lt	3.50
Mug of beer or tinto de verano 1,3 lt	9.50
Alhambra especial beer ⅓	2.90
Mahou 5 estrellas beer ⅓	3.10
Moretti beer ⅓	3.00
Alhambra 1925 beer ⅓	3.10
Origen handcrafted pale ale beer (Almería) ⅓	3.20
Mahou 0,0 toasted beer ⅓	3.10
Mahou without alcohol beer ⅓	3.00
Grape juice	2.00
Soft drinks (237 ml)and juices	2.50
Bitter or Chinotto (Italian soft drink)	2.60
Aquarius or Nestea (300 ml)	2.80
Water 1 liter	2.50
Water ½ liter	1.80
Sparkling water 250 ml	2.10
Glass of Lambrusco or white wine	2.40
Glass of Cepa Bosquet red wine from Almería	2.60
Glass of Rioja crianza or Ribera del Duero roble	2.80

## **COFFEE**

Espresso	1.30
Latte macchiato , coffee with milk or tea	1.40
Espresso with condensed milk or with ice cubes	1.50
Cappuccino	1.80
Carajillo (liquor coffee)	2.30
Glass of brandy, sloe brandy or anise	3.10
Mixed spirits	5.50
Special mixed spirit	6.30

10%-VAT is already included in all prices

## **ALERGEN LIST**



CELERY



TREE NUTS



GLUTEN



EGG



MILK



CRUSTACEAN



SHELLFISH



FISH