
APPETIZERS | SALADS

WINE PLATE

FOR TWO PERSONS

15

GAMBAS PILPIL

SHRIMP, CHILI, CILANTRO

16

BEEF TARTARE

BEEF, MUSTARD SAUCE, QUAIL EGG

14

SEARED TUNA

WITH STRAWBERRY SALSA

14

LEAF SALAD WITH GOAT CHEESE

GOAT CHEESE, LEAF SALAD, WALNUTS, MARMALADE

13

CAESAR SALAD

8

WITH BACON

14

WITH SHRIMP AND SALMON

16

MAIN DISH

LAMB CHOPS

WITH GRILLED VEGETABLES AND RED WINE SAUCE

25

BEEF FILLET STEAK

WITH GREEN PEPPER SAUCE AND
BAKED POTATO WITH BACON

22

BEEF STEAK RIBEYE

WITH GRILLED VEGETABLES AND
GREEN PEPPER SAUCE

25

BEEF BURGER

WITH HOMEMADE POTATO WEDGES AND
DIJON MUSTARD MAYONNAISE

15

CHICKEN BURGER

WITH HOMEMADE POTATO WEDGES AND
DIJON MUSTARD MAYONNAISE

14

MAIN DISH

GRILLED PORK RIBS

WITH CARAMELIZED ONIONS AND HOMEMADE
POTATO WEDGES AND DIJON MUSTARD
MAYONNAISE

16

MUSSELS

IN CREAM AND WHITE WINE SAUCE, 0.5 KG

13

GRILLED SALMON

WITH WALNUTS, PAKCHOJ FOR HOT SALAD
AND CHERRY TOMATOES

20

GRILLED HALLOUMI CHEESE

WITH FRESH BERRIES AND FIG JAM

15

CHICKEN

WITH GRILLED SWEET POTATO, CARAMELIZED
CHARLOTTE ONION AND ORANGE

17

TUNA STEAK

WITH KALE CHIPS, HOT GREEN BEAN SALAD
AND CHIMICHURRI SAUCE

22

SIDES

GRILLED VEGETABLES

5

HOMEMADE POTATO WEDGES

4

GRILLED SWEET POTATO

5

BAKED POTATO WITH BACON

5

SOUP

SOUP OF THE DAY

ASK THE WAITER

7

DESSERT

CHEF'S DESSERT

ASK THE WAITER

8

CHILDREN'S MENU

PASTA WITH CHEESE

5

CHICKEN NUGGETS

WITH FRIED POTATOES

6.5
