

# Tapas

EUR

Bread, olives & aioli	5.00
Pimientos de Padrón	4.50
Pan Cristal with tomato & stracciatella of burrata	9.50
Beet root tartare <i>Green apple / blue cheese / watercress</i>	8.50
Spanish scrambled eggs & peppers <i>Black pudding / Onion / pine nuts</i>	7.50
Chicken skewers & gremolata	8.50
Chorizos à la sidra	12.50
“Pa amb Oli” Sansibar Style 2.0” <i>In our own way!</i>	9.50
“Pica Pica” of sepia	11.50
Calamari à la romana & lime dip	12.50
“Sansibar Scampifanne” <i>Sautéed prawns / garlic / cherry tomatoes</i>	22.50
Mussels with white wine <i>Coriander / garlic / chili</i>	11.50
Octopus à la Gallega “Sansibar Style” <i>Potatoes / peppers / olive oil</i>	12.50

## Salads

Caesar's Salad with parmesan	12.50
Caesar's Salad with parmesan & chicken	17.50
"Escalibada" with cod & basil <i>Eggplant / onion / baked bell pepper</i>	10.50

## Main courses

Pluma Ibérica & canarian red sauce	16.50
"Schnitzel" with french fries <i>Breaded veal tenderloin</i>	24.50
"Sansibar" Currywurst	12.00
Tenderloin (200 gr.)	26.50

## Side dishes

French fries	4.50
French fries with truffled mayonnaise	5.50
Sweet potato fries	6.50
Green salad	4.50
Sautéed vegetables	4.50

Some dishes may contain allergens. In case of doubt, our service staff will be delighted to advise you. Children menus on request.

## Desserts

Crème brûlée	9.50
Brownie	8.50
Panna Cotta of almond & apricot	9.50
Tiramisu of white chocolate	10.50

