

Tapas

EUR

Bread, olives & aioli	5.00
Pimientos de Padrón	4.50
Pan Cristal with tomato & straciatella of burrata	9.50
Beet root tartare <i>Green apple / blue cheese / watercress</i>	8.50
Quinoa Salad <i>Yogurt / cucumber / tomato / dill</i>	8.50
Chicken skewers & gremolata	8.50
Chorizos à la sidra	12.50
“Pa amb Oli” Sansibar Style <i>Camaiot / tomato / brown bread</i>	9.50
“Pica Pica” of sepia	11.50
Calamari à la romana & lime dip	12.50
“Sansibar Scampifanne” <i>Sauteed 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 & Rices

Caesar's Salad with parmesan	12.50
Caesar's Salad with parmesan & chicken	17.50
Creamy rice <i>Truffle oil / parmesan</i>	17.50
Dry seafood rice <i>Argentine prawn / squid</i>	22.50

Main courses

Cod & coriander pesto <i>Sauteed vegetables / red bell pepper cream</i>	25.50
Grilled meagre <i>Sauteed vegetables</i>	24.50
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

Desserts

Crème brûlée	9.50
Brownie	8.50
Apple tart	14.50
Tiramisu of white chocolate	10.50