

di Trevi

Wine bistro & Tapas bar

MENU

APERITIVES

IVETTE CLASSIC CUVÉE VINTAGE CAVA	7,50
Macabeo, Xarel-lo, Parellada	
MOËT & CHANDON IMPERIAL BRUT	10
Pinot Noir, Pinot Meunier, Chardonnay	
VIÑOS GUERRA VERMOUTH ROJO	7
Godello ja mencia	
BODEGAS REY FERNANDO DE CASTILLA FINO DRY	7
Palomina	
NEGRONI	9,5
Tanqueray Gin, Vermouth rosso, Campari	
HENDRICK'S TONIC	10,50
Hendrick's gin, Fever Tree Tonic	

TAPAS PLANK 16€/27€
Spanish cheeses, cold cuts,
cherry compote, biscuits
and marinated olives

WINE RECOMMENDATIONS
Francisco Gomez, Valencia 9€/16cl
Bobal, Cabernet Sauvignon

Parlez-vous Picpoul de Pinet,
Languedoc-Roussillon 8,50€/16cl
PicpoulUSA, colombar, chardonnay

GARLIC BREAD 9€
Buffalo mozzarella, flake salt,
basil, garlic-confit on
a pizza bread

L = Lactose Free, LL = Low Lactose, G = Gluten Free
D = Dairy Free, V = Vegan

The staff will give more information about food allergens.

TAPAS

We recommend 2 tapas per person as a starter

HOUSE ROSEMARY FOCCACIA (D,V)	2,50
Organic olive oil and balsamico	
MARINATED OLIVES (D,V,G)	5
With salted almonds	
PATATAS BRAVAS (D,G)	5
Deep-fried potato wedges with salsa brava sauce and aioli	
MANCHEGO (G)	6
12 months matured lamb milk cheese, lime zest and honey	
JAMON SERRANO (D,G)	6
12-14 months air dried ham and melon	
TUNA TATAKI (D)	8
Soy marinated tuna, lemon mayonnaise, sesame seeds, crispy chili and garlic	
RIBS (D)	6
Crispy pork ribs with teriyaki sauce, spring onion and chili	
ARANCINI (LL)	6
Deep fried goat cheese-risotto balls and lemon mayonnaise	
SNAILS	7
Blue cheese gratinated snails	
PIMIENTOS DE PADRON (D,V,G)	5
Green peppers roasted in olive oil and sea salt	
HALLOUMI FRITTERS (LL,G)	6
Deep fried halloumi cheese sticks and chili jam	
MINIBURGER	6
Beef burger steak, cheddar cheese, cucumber mayonnaise, marinated red onion and lettuce	
SHRIMP (D,G)	7
Marinated shrimps, sesame-cucumber salad, mango and lemon mayonnaise on top of a shiso leaf	
CHAMPIGNON (G)	5
Champignon mushrooms fried in garlic oil with manchego cheese	
BETROOT FALAFEL (D,V)	6
With tsatsiki	
HOT DOG (L)	6
Grilled chorizo sausage, cabbage-nut salad and aioli	
CARPACCIO (L,G)	8
Thin sliced beef, parmesan mayonnaise, rocket sprouts and pine nuts	
MOZZARELLA SALAD (G)	6
Cherry tomatoes, onion, pesto and pine nuts	
IBERICO SECRETO (D,G)	7
Fried iberico pork, fresh pineapple salsa and sea salt	
SALMON CEVICHE (D)	8
Slightly lime-cured atlantic salmon, red onion, cucumber, green chili, coriander, crisp bread made from seeds and avocado cream	
CALAMARES (D)	7
Deep-fried herb calamari, chili mayonnaise and lemon wedge	

MAIN COURSE

BEEF TENDERLOIN SKEWER (L,G)	29
Thyme potatoes, feta cheese-tomato salad and garlic butter	
TREVI BURGER	18
Beef burger steak, cheddar cheese, marinated red onion, cucumber mayonnaise, pickles, tomato and french fries	
BEETROOT SALAD (LL,G)	17
Quinoa, savoy cabbage, nut grumbling, vinegar sauce and goat cheese	
GRILLED CHICKEN SALAD (D,G)	18
Fresh pineapple salsa, cherry tomatoes, marinated red onion, avocado and chili mayonnaise	
HALLOUMI CHEESE- STRAWBERRY SALAD (LL,G)	17
Deep-fried halloumi cheese sticks, melon, mango, roasted pumpkin seeds and balsamico marinated strawberries	
TUNA PITA BREAD (L)	19
VEGAN VERSION (M,V)	16
Tataki tuna, mango, sesame-cucumber salad, soy mayonnaise and french fries	
WHITE FISH (L,G)	27
Fried early harvest potatoes, asparagus, carrot, fennel and shrimp sauce	
SHRIMP PASTA (L)	18
Shrimps in creamy chili and carlic sauce, parmesan and rocket sprouts	
MUSSELS (L,G)	18
Blue mussels, fennel and parsley in white wine-cream sauce, served with french fries and aioli	

PIZZA

MARGHERITA	12
Buffalo mozzarella, basil and di Trevi`s tomato sauce	
SERRANO (LL)	15
Serrano ham, parmesan, rocket sprouts and di Trevi`s tomato sauce	
MEAT (LL)	15
Chorizo, salami, pineapple salsa, rocket sprouts and di Trevi`s tomato sauce	
BLANKO	
VEGGIE (LL)	14
Beetroots, feta cheese, pine nuts and rocket sprouts	
FRUTTI DI MARE (LL)	15
Marinated shrimps, blue mussels, atlantic salmon and rocket sprouts	
QUATTRO FORMAGGIO	14
Crème fraiche, mozzarella, parmesan, manchego cheese, blue cheese and rocket sprouts	

POSTRES

CHOCOLATE	12
Chocolate fondant, cava marinated cherries, honeycomb-caramel and vanilla ice cream	
PANNACOTTA (G)	10
Lime pannacotta, white chocolate ganache, meringue and raspberries	
RHUBARB (D,V)	10
Marinated strawberries, rhubarb sorbet, fudge and crispy oat cookies	

AFTER DINNER

8cl

SHERRY

Rey Fernando de Castilla Classic 7,50
Premium Cream - DO Jerez, Spain
(Palomino, Pedro Ximenez)

PORT

Martha's Porto Fine Ruby 7
Martha's Porto Special Reserve Tawny 10

DESSERT WINE

Brown Brothers Orange 10
Muscat & Flora - Victoria
Australia (Orange Muscat, Flora)

Château Roumie 2014, 9
Dorthe Sauternes
(Sémillon, Sauvignon Blanc, Muscadelle)

COFFEE MARTINI 8
Cold brew coffee, 2 cl Kahlua,
2cl Baileys, cream

CAFFE CORRETTO 6
Espresso, 2cl Sambuca

