

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,
buckthorn jam, 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, colombard, chardonnay

GARLIC BREAD 10€
Buffalo mozzarella, flake salt,
basil, garlic-confit on
a pizza bread

TAPAS

We recommend 2 tapas per person as a starter

HOUSE ROSEMARY FOCACCIA (D,V) organic olive oil and balsamic	2,5
MARINATED OLIVES (D,V,G) and salted almonds	5
MANCHEGO (G) 12 months aged sheep's milk cheese, honey and lime zest	5
SERRANO (D,G) 12-14 months air dried ham	6
PIMIENTOS (D,G,V) green peppers roasted in olive oil and sea salt	5
MINIBURGER ground beef patty, mahon cheese, mustard mayonnaise and lettuce	6
CARPACCIO (LL,G) thinly sliced beef, mustard mayonnaise, parmesan, pine nuts and rocket sprouts	8
SCALLOPS (L,G) pan-seared scallops, serrano ham, tomato salsa, smoked paprika-mayonnaise and gem lettuce	8
PITAKEBAB (L) ground beef kebab, yoghurt-dressing, tomato salsa and lettuce	6
SAVOY (D,V,G) grilled savoy cabbage, root vegetable cubes, marinated tofu and herb oil	6
HALLOUMI (LL,G) deep fried halloumi sticks and sea buckthorn jam	6
ARANCINI (L) deep fried chanterelle-parmesan-risottoballs and aioli	7
PATATAS BRAVAS (D,G) deep fried potato wedges in salsa brava sauce and aioli	5
PUMPKIN SALAD (L,G) baby spinach, pickled pumpkin, roasted pumpkin seeds, pomegranate and feta cheese	6
SNAILS (L) garlic-herb-butter and bacon crumbs	7
CALAMARI (D) herb-crusted calamari, lemon and smoked paprika-mayonnaise	7
SALMON (D) roasted arctic salmon, dill mayonnaise and sesame crispbread	8
SCAMPI (D) scampi in a hot chili-garlic oil	8
LAMB (L,G) grilled lamb chops, tomato jam and fresh mint	7
IBERICO (D) caramelized iberico pork and preserved apple	7
CARROT (L,G) honey-roasted baby carrots, walnuts and parmesan-butter sauce	6

L = Lactose Free, LL = Low Lactose, G = Gluten Free

D = Dairy Free, V = Vegan

The staff will give more information about food allergens.

MAIN COURSE

TREVI BURGER	18
ground beef patty, mahon cheese, bacon, tomato jam, mustard mayonnaise, lettuce and house-made french fries	
BEEF TENDERLOIN STEAK (L,G)	30
creamy pepper sauce, baby carrots, broccolini, bok choy and romesco-potatoes	
SALAD - CHOOSE BETWEEN GOAT CHEESE (LL,G)	17
OR A FISH SKEWER (L,G)	19
baby spinach, pomegranate, figs, walnuts, bok choy and lime-vinaigrette	
PUMPKIN RISOTTO (LL,G)	18
pickled pumpkin, walnuts, goat cheese and rocket sprouts	
WHITEFISH (L,G)	27
seared whitefish, parmesan-butter sauce, cubed seasonal root vegetables and potatoes	

PIZZA

SERRANO (LL)	16
serrano ham, figs, rocket sprouts and di Trevi's tomato sauce	
MARGHERITA	14
buffalo mozzarella, basil and di Trevi's tomato sauce	
MEAT (LL)	16
bacon, blue cheese, chorizo, rocket sprouts and di Trevi's tomato sauce	
BLANKO	
FRUTTI DI MARE (LL)	16
scallops, arctic salmon, scampi, dill mayonnaise and rocket sprouts	
VEGETARIAN (LL)	15
pumpkin, baby carrots, feta cheese, pine nuts and rocket sprouts	
QUATTRO FORMAGGIO	15
crème fraîche, mozzarella, parmesan, blue cheese, manchego and rocket sprouts	

POSTRES

SEA BUCKTHORN (D,V)	10
sea buckthorn pudding and coconut cookies	
CHOCOLATE	12
chocolate cake, white chocolate-mascarpone mousse and figs	
BAKED ALASKA (L,G)	10
preserved apple, vanilla ice cream and meringue	

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
Espresso, 2 cl Kahlua,
2cl Baileys

CAFFE CORRETTO 6
Espresso, 2cl Sambuca

