

*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  
BLANCO RESERVA 7,50  
Godello

BODEGAS REY FERNANDO DE CASTILLA 7  
CLASSIC FINO DRY  
Palomina

ARCTIC BLUE GIN & TONIC 12  
Arctic Blue gin, Fever Tree  
Mediterranean Tonic

MEDITERRANEAN NEGRONI 11  
Gin Mare, Martini Rosso, Campari,  
Rosemary, Basil

## TAPAS PLANK 16€/27€

Spanish cheeses, cold cuts,  
orange 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

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

<b>HOUSE ROSEMARY FOCACCIA (D, V)</b>	2,5
Organic olive oil and balsamic	
<b>MARINATED OLIVES (D, V, G)</b>	5
And salted almonds	
<b>MANCHEGO (G)</b>	6
12 months aged sheep's milk cheese, honey and lime zest	
<b>SERRANO (D, V)</b>	6
12-14 months air dried ham	
<b>PIMIENTOS DE PADRON (D, V, G)</b>	5
Green peppers roasted in olive oil and sea salt	
<b>MINIBURGER</b>	6
Ground beef patty, mahon cheese, mustard mayonnaise and lettuce	
<b>SALT CURED LAMB (D, G)</b>	8
Thinly sliced lamb tenderloin, red wine- and balsamic dressing, dried cherry tomatoes and aioli	
<b>CAULIFLOWER SKEWER (D, V, G)</b>	6
Grilled cauliflower, salvitxada-sauce and cauliflower hummus	
<b>SALMON (D)</b>	8
Salmon tempura and jalapeño mayo	
<b>HALLOUMI FRITTERS (LL, G)</b>	6
Deep fried halloumi and orange jam	
<b>ARANCINI (L)</b>	7
Beetroot and goat cheese risotto balls and aioli	
<b>PATATAS BRAVAS (D, G)</b>	5
Deep fried potato wedges in salsa brava sauce and aioli	
<b>SCALLOPS (L)</b>	8
Gem lettuce-caesar salad, parmesan and crispy pizza bread	
<b>CHORIZO (D, G)</b>	7
Spicy Spanish chorizo sausage, roasted peppers and chickpeas	
<b>CRUSTACEANS (D)</b>	8
Scampi, scallops and calamari in a hot saffron and lime oil, fresh herbs and flakey salt	
<b>SNAILS</b>	7
Served with manchego and hollandaise	
<b>GOLDEN BEET (L, G)</b>	6
Golden beets with honey, goat cheese mousse and root vegetable chips	
<b>SOY (D, V)</b>	6
Deep fried soy sticks and sriracha mayo	
<b>CEVICHE (D, G)</b>	8
Lime-cured pike perch, chili, coriander, avocado and crispy corn biscuit	
<b>HOT DOG (L)</b>	6
Pulled beef in a hot dog bun, fresh slaw, lime and jalapeño mayo	
<b>CALAMARI (L)</b>	7
Deep fried calamari, lime and hollandaise sauce	

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# MAIN COURSE

<b>BEEF TENDERLOIN STEAK (L, G)</b>	<b>30</b>
Chorizo-potato cake, portwine sauce, broccolini and seasonal veggies	
<b>PIKE PERCH (L, G)</b>	<b>27</b>
Almond potato and parmesan purée, orange-hollandaise, golden beets and seasonal veggies	
<b>TREVI BURGER</b>	<b>18</b>
Ground beef patty, mahon cheese, bacon, tomato jam, mustard mayonnaise, lettuce and house-made french fries	
<b>RISOTTO (L, G)</b>	<b>18</b>
Beetroot risotto, root vegetable chips, goat cheese and rocket sprouts	
<b>SALAD (G)</b>	<b>18</b>
Warm Spanish soft-ripened cheese, golden beets, cantaloupe melon, blood orange, baby spinach and a nut crumble	
<b>SOY "TACO" (D, V, G)</b>	<b>17</b>
Deep fried soy, corn biscuit, fresh slaw, cauliflower hummus, sriracha mayo and house fries	

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# PIZZA

**SERRANO (LL)** 16  
Serrano ham, parmesan, dried cherry tomatoes, rocket sprouts and di Trevi's tomato sauce

**MARGHERITA** 14  
Buffalo mozzarella, basil and di Trevi's tomato sauce

**MEAT (LL)** 16  
Chorizo, pulled beef, roasted pepper, rocket sprouts and di Trevi's tomato sauce

## BLANKO

**FRUTTI DI MARE (LL)** 16  
Saffron-marinated crustaceans, salmon, hollandaise and rocket sprouts

**VEGETARIAN (LL)** 15  
Avocado, olives, dried cherry tomatoes, goat cheese mousse and rocket sprouts

**CAESAR** 15  
Cream cheese, gem lettuce-caesar salad and parmesan

# P O S T R E S

<b>ORANGE CHOCOLATE</b>	12
Orange cake, milk chocolate ganache, brittle and oranges	
<b>PANNACOTTA (D, V)</b>	11
Ginger pannacotta, nut granola and marinated berries	
<b>BAKED ALASKA (L, G)</b>	11
Fresh pineapple, passion fruit, vanilla ice cream and meringue	

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# AFTER DINNER

8cl

## SHERRY

Rey Fernando de Castilla

Classic Premium Cream - Spain 7,50

(Palomino, Pedro Ximenez)

## PORT

Martha's Porto Fine Ruby 7

Martha's Porto Special Reserve Tawny 10

## DESSERT WINE

Brown Brothers Orange Muscat &

Flora - Australia 10

(Orange Muscat, Flora)

Château Roumie 2014 - France 9

(Semillon, Sauvignon Blanc, Muscadelle)

KENTUCKY MARTINI 9

Bulleit Bourbon Whiskey, espresso,  
maple syrup, cream

CARAMEL POPCORN 9

Absolut Vanilla, butterscotch liqueur,  
cacao, popcorn

