

MALIBU
RESTAURANT

AÐALVALMYND

SMASH BURGERS

CRAZY MENU

VÍNLISTI

KOKTEILAR & DRYKKIR

EFTIRRÉTTIR



Brauð

- | | | |
|---|---|---------|
| 1 | Brauð með smjöri | 2,00 € |
| 2 | Brauð með alioli | 3,50 € |
| 3 | Hvítlauksbrauð | 3,50 € |
| 4 | Hvítlauksbrauð með osti | 3,95 € |
| 5 | Hvítlauksbrauð með osti og tómati | 4,50 € |
| 6 | Malibu Bruschetta (2 stykki) | 9,95 € |
| | Serrano-skinka, ferskur mozzarella, klettsalat og kryddaðir tómatar | |
| 7 | Viking Bruschetta (2 stykki) | 13,95 € |
| | Reyktur lax, avókadó, klettsalat og kirsuberjatómatur | |

Focaccia

- | | | |
|---|---|---------|
| 8 | Focaccia með rósmarín, ólífuolíu og sjávarsaltflögum | 9,95 € |
| 9 | Focaccia með geitaosti, Serrano-skinku, tómati og klettsalati | 14,95 € |

Súpur

- | | | |
|----|-----------------------------|--------|
| 10 | Tómatsúpa með brauðteningum | 6,95 € |
| 11 | Sveppasúpa | 6,95 € |

Salöt

- | | | |
|----|---|---------|
| 12 | Hússalat | 9,95 € |
| | blandað salat, tómatur, rauðlaukur, agúrka, gulrót og maís | |
| 13 | “Caesar”-salat | 13,95 € |
| | kjúklingur, blandað salat, parmesanostur og Caesar-sósa kokksins | |
| 14 | Salat með geitaosti | 13,95 € |
| | geitaostsrúlla, blandað salat, þurrkaðir ávextir og hnetur, kirsuberjatómatur og hunang | |
| 15 | “Grískt” salat | 13,95 € |
| | fetaostur, tómatur, agúrka, rauðlaukur, blandað salat, svartar ólífur og jógúrtsósa | |
| 16 | “Chef”-salat | 16,95 € |
| | blandað salat, kryddaðir tómatar, reyktur lax, beikon, rækjur, stökkur laukur, guacamole, cheddarostur og dressing kokksins | |
| 17 | Poke Bowl | 18,95 € |
| | með reyktum laxi, árstiðarbundnu grænmeti, volgum hrísgrjónum og sesamfræjum | |

Forréttir

- | | | |
|----|--|---------|
| 18 | Rækjukokteill | 12,95 € |
| 19 | Carpaccio úr Black Angus-nautilund með klettsalati og parmesanosti | 15,95 € |
| 20 | Carpaccio úr reyktum laxi með ástaraldin-vinaigrette | 15,95 € |
| 21 | Djúpsteiktur Camembert með trönuberjasósu | 11,95 € |
| 22 | Stökkir sveppir fylltir með bechamel og beikoni | 10,95 € |
| 23 | Laukhringir | 4,95 € |
| 24 | Kjúklingavængir með grillsósu | 9,95 € |
| 25 | Cajun-kjúklingabitar | 9,95 € |
| 26 | Mozzarellastangir með súrsætri sósu | 6,95 € |
| 27 | Hvítlauksrækjur | 11,95 € |
| 28 | Kræklingur Marinara | 10,95 € |
| 29 | Kræklingur í hvítvíni | 10,95 € |
| 30 | Steikt sjávarréttablanda | 12,95 € |
| | kræklingur, rækjur, samlokur og smokkfiskur að marinara-hætti | |



Ungnautakjöt

- | | |
|---|---------|
| 31 Entrecote 250 GRÖMM með sósu að eigin vali | 22,95 € |
| piparsósa, sveppasósa, mexíkósk sósa, bearnaisesósa, Roquefort-sósa | |
| 32 Nautalund 250 GRÖMM með sósu að eigin vali | 27,95 € |
| piparsósa, sveppasósa, mexíkósk sósa, bearnaisesósa, Roquefort-sósa | |
| 33 Nautalund 350 GRÖMM með sósu að eigin vali | 38,95 € |
| piparsósa, sveppasósa, mexíkósk sósa, bearnaisesósa, Roquefort-sósa | |

Úrvals kjöt

- | | |
|---|----------------|
| 34 T-Bone úr ungnauti (700 grömm) | 43,95 € |
| 35 Nautaríffjasteik (700 grömm) | 34,95 € |
| 36 Tomahawk (1 kg) með tveimur sósum að eigin vali | 80,00 € |
| 37 Chateaubriand með tveimur sósum að eigin vali (min. 2 pers.) | *p.p.: 33,95 € |

Meðfæti

- | | |
|--|--------|
| 38 Laukhringir | 5,95 € |
| 39 Mozzarella tangir með hot chilli | 5,95 € |
| 40 Franskar kartöflur | 3,50 € |
| 41 Steiktar kartöflur með hvítlauk | 3,50 € |
| 42 Bökuð kartafla með alioli-sósu | 3,50 € |
| 43 Kanorískar hrukkukartöflur með mojo | 3,50 € |
| 44 Steikt árstíðarbundið grænmeti | 6,95 € |
| 45 Auka sósa | 3,50 € |
| piparsósa, sveppasósa, mexíkósk sósa, bearnaisesósa, Roquefort-sósa, rauðvínssósa, BBQ, alioli | |

Tillögur kokksins

- | | |
|--|----------------|
| 46 Jack Daniel's nautalund | 30,95 € |
| með steiktum lauk, sveppum og flambé með Jack Daniel's viskii, borin fram með hvítlaukskartöflum | |
| 47 Nautalund karamelliserað með púðursykri og sinnepssósu | 30,95 € |
| borin fram með frönskum kartöflum | |
| 48 "Gypsy" nautalund | 30,95 € |
| með rauðvínssósu, sveppum, papriku og lauk, borin fram með frönskum kartöflum | |
| 49 Nautalund "Tagliata" | 30,95 € |
| strimlar af nautalund á klettsalatsbeði með parmesanflögum | |
| 50 Mexíkósk nautalund | 30,95 € |
| með guacamole, mexíkóskri sósu og jalapeños, borin fram með hvítlaukskartöflum | |
| 51 Blandaður teinn með nautakjöti, kjúklingi og svínakjöti | 20,95 € |
| borinn fram með frönskum kartöflum | |
| 52 Svínaríf með grillsósu | 20,95 € |
| borinn fram með frönskum kartöflum | |
| 53 Svínasnitset Milanese að napólískum hætti | 19,95 € |
| tómatur, mozzarella og pepperoni, borinn fram með frönskum kartöflum | |
| 54 Djúpstektur kolkrabbi með piquillo-piparsultu, borinn fram með kanarískum hrukkukartöflum | 26,95 € |
| 55 Blönduð paella (min. 2 pers.) | *p.p.: 20,95 € |

IGIC EKKI INNIFALIÐ

*p.p. = verð á mann





Kjúklingur

- | | | |
|----|---|---------|
| 56 | Kjúklingabringa með sósu að eigin vali
piparsósa, sveppasósa, mexíkósk sósa,
bearnaisesósa, Roquefort-sósa | 14,95 € |
| 57 | Paneraður kjúklingasnitsel með sósu að eigin vali
piparsósa, sveppasósa, mexíkósk sósa,
bearnaisesósa, Roquefort-sósa | 14,95 € |
| 58 | Kjúklingur Saté (mælt með)
kjúklingateinn með hnetusósu | 17,95 € |
| 59 | Kjúklingakarrý með hrísgrjónum
með ananas, blönduðu grænmeti og
karrysósu | 17,95 € |

Fiskur og sjávarréttir

- | | | |
|----|--|---------|
| 60 | Lax með grænni piparsósu | 20,95 € |
| 61 | Grillaður barra | 19,95 € |
| 62 | Barri í salti | 20,95 € |
| 63 | Fish and chips | 16,95 € |
| 64 | Grillaður kolkrabbi | 23,95 € |
| 65 | Kolkrabbi að kanarískum hætti | 23,95 € |
| 66 | Smokkfiskur að andalúsískum hætti með
alioli-sósu | 14,95 € |
| 67 | Blönduð grilluð fiskplata (min. 2 pers.) *p.p.: | 26,95 € |
| | blanda af fiski og sjávarréttum | |
| 68 | Sjávarréttapaella (min. 2 pers.) *p.p.: | 21,95 € |
| | fiskur og sjávarréttir | |

Allir kjöt- og fiskréttir eru bornir fram með: frönskum kartöflum, kanarískum kartöflum eða hvítlaukssteiktum kartöflum

meðexti

- | | | |
|----|--|--------|
| 38 | Laukhringir | 5,95 € |
| 39 | Mozzarellastangir með hot chilli | 5,95 € |
| 40 | Franskar kartöflur | 3,50 € |
| 41 | Steiktar kartöflur með hvítlauk | 3,50 € |
| 42 | Bökuð kartafla með alioli-sósu | 3,50 € |
| 43 | Kanarískar hrukkukartöflur með mojo | 3,50 € |
| 44 | Steikt árstíðarbundið grænmeti | 6,95 € |
| 45 | Auka sósa
piparsósa, sveppasósa, mexíkósk sósa, bearnaisesósa, Roquefort-sósa, rauðvínssósa,
BBQ, alioli | 3,50 € |

*p.p. = verð á mann



Pasta

69	Spaghetti Bolognese	10,95 €
70	Spaghetti Carbonara	12,95 €
71	Spaghetti "Frutti di Mare" kræklingur, smokkfiskur, rækjur, sjávarréttir	16,95 €
72	Tagliatelle Alfredo með kjúklingi (mælt með) rjómi, laukur, parmesan	14,95 €
73	Tagliatelle "Tenerife" (mælt með) strimlar af nautalund, sveppir, kjötsósa	16,95 €
74	Tagliatelle með laxi og rækjum ferskur lax, rækjur, brandy, rjómi, kirsuberjatómatur	16,95 €
75	Penne "All'Arrabbiata" (sterkt) tómatsósa, hvítlaukur, chili	11,95 €
76	Lasagne Bolognese	15,95 €

Pizzur

77	Margherita tómatur, mozzarella	10,50 €
78	Prosciutto tómatur, mozzarella og skinka	11,95 €
79	Malibu tómatur, mozzarella, klettsalat, kirsuberjatómatur, Serrano-skinka og parmesan	15,95 €
80	Pepperoni tómatur, mozzarella, pepperoni	13,95 €
81	Barbecue tómatur, mozzarella, kjúklingur, grillsósa	13,95 €

Smash Burgers

82	La Crazy double smash, cheddar, stökkur laukur, karamelluseraður laukur og majónes	18,95 €
83	La Chikis Mikis stökkur kjúklingamedaljón, bráðinn cheddar, stökkt beikon, rauðlaukur, ferskt salat, tómatur, steikt egg og Caesar-sósa	18,95 €
84	La Bella double smash, York-skinka, bráðinn Manchego-ostur, gljáður ananas, karamelluseraður laukur, stökkur laukur og Gorgonzola-ostasósa	18,95 €
85	La Bestia double smash, rifið svínaríf með BBQ-sósu, beikon- og guanciale-sulta, bráðinn Manchego-ostur og baconesa	18,95 €
86	Dýfur baconesa, BBQ, hunang og sinnep, sósa kokksins	3,00 €

Mexikóskir séréttir

87	Gratínerað chili con carne, borið fram með hrísgrjónum	15,95 €
88	Chicken Burrito Supremo	16,95 €
89	Nachos með osti	10,95 €
90	Nachos með kjúklingi	12,95 €
91	Nachos með nautakjöti	13,95 €
92	Fajitas með nautakjöti	17,95 €
93	Fajitas með kjúklingi	16,95 €
94	Veggie fajita	16,95 €
95	Mixed fajita	17,95 €
96	Malibu Mexican Mix - min. 2 pers. *p.p.:	19,95 €
	nachos með nautakjöti og kjúklingi, burritos, mexikóskar empanadas, quesadillas, baunir, guacamole, cheddarostakrem og grillsósa (svipað og tapas)	

MAIN MENU





MAIN MENU



Verð:

18,95 €



82 La Crazy

Tvöfaldur smashborgari, cheddarostur, karamelluseraður og stökkur laukur og majónes
Reyktur, kremkenndur, stökkur... Ógleymanlegur...

83 La Chikis Mikis

Stökkur kjúklingur, cheddarostur, beikon, rauðlaukur, salat, tómatur, steikt egg og Caesar-sósa
Stökkur, ferskur og kremkenndur... Á næsta stigi...



84 La Bella

Tvöfaldur smashborgari, skinka, Manchego-ostur, gljáður ananas, karamelluseraður laukur, stökkur laukur og gorgonzolaostasósa
Hin fullkomna blanda af sætu og söltu...

85 La Bestia

Tvöfaldur smashborgari, pulled pork í Malibu BBQ-sósu, beikon, skinka, Manchego-ostur og baconnaise
Sætur, reyktur og villtur... Þú munt ekki geta hætt...



86 Dýfur:

Baconnaise, BBQ, hunang og sinnep, sósa kokksins

3 €

ALLIR SMASHBORGARAR ERU BORNIR FRAM MEÐ SKAMMTI AF FRÖNSKUM KARTÖFLUM OG 1 DÝFU

MAIN MENU



CRAZY MENU

FROM 1 PM
TO 4 PM

MALIBU
RESTAURANT

3-COURSE MENU WITH DRINK

16,95€

TO BEGIN...

- Garlic Bread with Cheese & Tomato
- Bruschetta with Tomato & Serrano Ham
- Creamy Tomato Soup
- Garlic Mushrooms
- Chicken Croquettes (2 pcs)
- Fried Camembert
- Mussels in White Wine
- Padron Peppers

SODA
SMALL BEER
GLASS OF
WINE

MAIN COURSE...

- Caesar Salad with Chicken or Tuna
- Poke Bowl with Salmon
- Spaghetti Carbonara
- Spaghetti Bolognese
- White Fish with Marinera Sauce
- Entrecote Steak with Sauce & Side
- Grilled Chicken Breast
- Hearty Stew

BON APPETIT!

DESSERT

- Ice Cream Cake



MAIN MENU



Wine List

Weinkarte

Blancos - White - Weiss

301	House wine	17,95 €	309	Rioja Marqués de Cáceres	22,95 €
302	House wine ½ bot.	10,50 €	310	Marqués de Riscal - Sauvignon	26,95 €
303	Rioja Malibu (recommended)	18,95 €	311	Flor de Chasna - Tenerife fruity or dry	23,95 €
304	Torres Viña Sol (dry)	19,95 €	312	Echo Falls Sauvignon California	20,95 €
305	Torres Viña Sol (dry) ½ bot.	11,50 €	313	Echo Falls Chardonnay California fruity	20,95 €
306	Torres Gran Viña Sol Chardonnay	23,95 €	314	Pinot Grigio - Italy	20,95 €
307	Torres San Valentín (medium dry)	19,95 €	315	Santa Digna - Sauvignon - Chile	24,95 €
308	Torres San Valentín ½ bot. (medium dry)	11,50 €	316	Lolo - Albariño	23,95 €

Rosados - Rosé

317	House wine	17,95 €	324	Mateus Rosé - Portugal	19,95 €
318	House wine ½ bot.	10,50 €	325	Mateus Rosé ½ bot.	11,50 €
319	Rioja Malibu (recommended)	18,95 €	326	Echo Falls W. Grenache California	20,95 €
320	Torres de Casta (recomm.)	19,95 €	327	Echo Falls W. Zinfandel California	20,95 €
321	Torres de Casta ½ bot.	11,50 €	328	Pinot Grigio - Italy	20,95 €
322	Rioja Marqués de Cáceres	22,95 €			
323	Rioja Marqués Cáceres ½ bot.	11,50 €			

Tintos - Red - Rot

329	House wine	17,95 €	341	Torres Gran Coronas Cabernet	28,95 €
330	House wine ½ bot.	10,50 €	342	Rioja Faustino I Reserva	47,00 €
331	Rioja Malibu (recommended)	18,95 €	343	Rioja Faustino VII	20,95 €
332	"Special Malibu" (recomm.)	19,95 €	344	Rioja Faustino VII ½ bot.	11,95 €
333	Fincas Resalso Ribera del Duero	21,95 €	345	Rioja Faustino V Reserva	25,95 €
334	Protos Roble Ribera del Duero	21,95 €	346	Rioja Faustino V ½ bot.	14,95 €
335	Torres Sangre de Toro	19,95 €	347	Azpilicueta Crianza - Rioja	21,95 €
336	Torres Sangre de Toro ½ bot.	11,50 €	348	Ramón Bilbao - Rioja	23,95 €
337	Torres Gran Sangre de Toro Reserva	26,95 €	349	Marqués de Cáceres	24,95 €
338	Torres Celeste (recomm.)	23,95 €	350	Marqués de Cáceres ½ bot.	12,95 €
339	Torres Coronas Crianza	24,95 €	351	Marqués de Riscal (recomm.)	30,95 €
340	Coronas Crianza ½ bot.	12,95 €	352	Chiquita Locura - Tenerife wine	23,95 €
			353	Echo Falls Merlot - California	20,95 €
			354	Santa Digna Cabernet - Chile	25,95 €

Glass of Wine

355	House wine	4,50 €	360	Torres Sangre de Toro	4,75 €
356	Rioja "Malibu" house wine	4,75 €	361	Torres Coronas	4,75 €
357	Torres Viña Sol (dry white)	4,75 €	362	Sauvignon Blanc	4,75 €
358	Torres San Valentín medium white	4,75 €	363	Pinot Grigio	4,75 €
359	Torres de Casta (rosé)	4,75 €	364	Chardonnay	4,75 €
			365	Merlot	4,75 €

Champagne

366	Benjamin	6,95 €	370	Freixenet Carta Nevada semi or dry	21,95 €
367	Glass of Champagne semi or dry	4,95 €	371	Freixenet Cordon Negro semi or dry	24,95 €
368	House Champagne semi or dry	18,95 €	372	Prosecco (white/rose)	25,95 €
369	Codorniu (semi or dry)	24,95 €	373	Moët Chandon	95,00 €

Sangria

374	Sangría of wine	17,95 €	376	Sangría of Chamagne	18,95 €
375	Sangría of wine ½ litre	10,95 €	377	Sangría of Champagne ½ litre	11,95 €

MALIBU
SINCE 1988

MAIN MENU



APERITIVES

Aperol Spritz	7.50
Martini	6.00
Campari	6.00
Fernet Branca	6.00
Pernod	6.00
Aquavit	6.00
Gammel Dansk	6.00

BEER

Half pint	2.50
Pint	3.75
Heineken	3.50
Budweiser	3.50
Corona	3.50
Dorada	3.00
San Miguel	3.00
Non-Alcoholic	2.50
Stella Artois	3.50
Peroni	3.50
Guinness	4.00
John Smith	4.00
Desperados	4.50

SOFT DRINKS

Small Cola, Fanta	2.50
Pint Cola, Fanta, Sprite	3.75
Aquarius (lemon, orange)	3.00
Red Bull	4.00
Fresh orange juice	5.00
Assorted Juices (orange, peach, apple, tomato, pineapple)	3.50
Appletiser	3.00
Mineral water	2.00
Ice Tea (lemon, peach, mango/pineapple)	3.50
Milkshake (vanilla, chocolate, banana, strawberry)	4.95

CIDERS

Strongbow	4.50
Magners	4.50
Kopparbergs (strawberry-lime / wildberries / pear)	4.50

ALCOPOPS

Smirnoff ice	4.50
Bacardi breezer (orange,watermelon / lime / Passion fruit)	4.50
WDK blue	4.50

GIN

Gordon's	6.00
Gordon's pink	7.50
Beefeater	7.00
Bombay Sapphire	8.00
Hendrick's	9.00
Bombay original	7.00
Brockman's	9.00
Gin Mare	9.00

(With mixers / Con combinado) +1.50

RUM

Bacardi	6.00
Arehucas	6.00
Havana 3 years	6.00
Havana 7 years	6.50
Captain Morgan (dark/white/spiced)	6.50
Malibu	6.50

(With mixers / Con combinado) +1.50



VODKA

Smirnoff Red Label	6.00
Absolut	6.50
Grey Goose	8.50
(With mixers / Con combinado)	+1.50

WHISKY

Ballantines	6.50
J&B	6.50
Famous Grouse	6.50
Bell's	6.50
Jameson	7.00
Jack Daniels	7.50
Chivas 12 years	9.50
Cardhu 12 years Malt	9.00
Johnnie Walker Red label	9.00
Johnnie Walker Black label	9.50

(With mixers / Con combinado) +1.50



LIQUEURS

Grappa	6.50
Sambuca	6.50
Baileys	7.00
Tia Maria	7.00
Licor 43	7.00
Frangelico	7.00
Drambuie	7.50
Cointreau	7.50
Amaretto	7.00
Jägermeister	7.50
Grand Marnier	8.00
Southern Comfort	7.50
Montenegro	6.50



BRANDY & COGNAC

Veterano	6.00
103	6.00
Magno	6.50
Martell	9.50
Remy Martin	9.50
Carlos I	8.50
Courvoissier	9.50
Hennessy	9.50
Calvados	9.50

(With mixers / Con combinado) +1.50



GLASS OF HOUSE WINE (red, white and rose)

Glass of house wine (red, white or rose)	4.50	Glass of Torres De Casta (rose)	4.75
Glass of house Rioja "Malibu"	4.75	Glass of Torres Sangre de toro	4.75
Glass of Torres Vifia Sol (dry white)	4.75	Glass of Torres Coronas	4.75
Glass of Torres San Valentín (medium)	4.75	Glass of Merlot	4.75
Glass of Sauvignon Blanc	4.75	Glass of Pinot Grigio	4.75
Glass of Chardonnay	4.75		

SANGRIA

Glass of Sangria	5.50
½ litre of Red Wine Sangria	10.95
1 litre of Red Wine Sangria	17.95
½ litre of Champagne Sangria	11.95
1 litre of Champagne Sangria	18.95



CHAMPAGNE

Glass of Champagne (semi or dry)	4.95
Benjamin	6.95
House champagne (semi or dry)	18.95
Codorniu (semi or dry)	24.95
Freixenet Carta Nevada (semi or dry)	21.95
Freixenet Cordón Negro (semi or dry)	24.95
Prosecco (white / italian rose)	25.95
Möet Chandon	95.00



MAIN MENU



DRY & BITTER COCKTAILS

7.50€

Aperol Spritz Aperol, cava and soda

Limoncello Spritz limoncello liqueur l, prosecco and soda

Negroni The big Italian classic: campari and red vermouth stirred with gin

Dry Martini Simply the most famous cocktail in the world:

Gin with dry vermouth now would you like an olive or a twist

CAVA FAMILY

7.50€

Bellini

This classic cocktail features peach nectar, peach schnapps and cava

Kir Royal

Richly flavored cassis liqueur served with cava

Rossini

The strawberry twist of Bellini, strawberry liqueur, strawberry pure and cava

FASHION AND SEXY COCKTAILS

7.50€

Cosmopolitan

vodka, cointreau, fresh lime and cranberry juice

Electric

Exotic mix of vodka, blue curaçao, melon liqueur and passion fruit syrup

Summer fresh

Vodka, passoa, strawberry syrup, top apple juice and piece of lemon & orange

Blue lagoon

Vodka, blue curaçao, pineapple juice, peach tree and soda

Mai Tai

A fruity potent rum cocktail shaken with cointreau, fresh lime juice, grenadine and pineapple juice

Porn Star Martini

Vodka, passion fruit liqueur, lime juice, vanilla syrup and cava

Gin Hass

Gin, mango syrup, lemon soda & lime



CLASSICS

7.50€

Tequila Sunrise

A tequila cocktail shaken with orange juice and finished grenadine

Bloody Mary

The classic morning... After drink tastes just as good the night before

Espresso Martini

Vodka, Tia Maria, coffee and sugar

White Russian

The Russian favorite: vodka, coffee liqueur and cream

Black Russian

Vodka and coffee liqueur, ask your waiter if you want coke

Caramel white Russian

Caramel vodka, kahlua, cream and caramel

Margarita Classic

Tequila and Cointreau shaken with fresh lime juice and sugar syrup

Whisky Sours

Bourbon whisky, egg, brown sugar and lime

Gin Fizz

Gin, lemon juice and sugar syrup

Classic Daiquiri

Rum shaken with sugar and fresh lime juice

Piña Colada

White rum, coconut liqueur and Pineapple juice

Fresa colada

White Rum, Strawberry and Coconut liqueur

Amaretto Sour

Amaretto liqueur, lemon juice and sugar syrup



LONG & COOL DRINKS

7.50€

Long Island Ice Tea

a prohibition drink, this cocktail looks like iced tea, disguising its contents-hence the name

Sex On The Beach

The one we all like... mix of: vodka, peach schnapps, orange juice, cranberry juice and a kiss of grenadine.

Teide

Orange juice, banana liqueur, blue curaçao, rum and banana

Lady Killer

A passionate mix of: gin, passoa, cointreau, apricot brandy and pineapple juice

Celtic Six

vodka, gin, rum, tequila, melon liqueur, fresh lemon and sprite

Dream Green

A very tropical mix of: rum, pisang ambon, kiwi and Malibu shaken with pineapple juice

Purple Rain

Vodka, gin, rum, peach schnapps, blue curaçao and fresh lemon shaken with sugar syrup topped with sprite and finished with grenadine



CRUSHED ICE

7.50€

Mojito classico

The Cuban classic made with rum and muddled mint leaves on sugar topped up with soda

Caipirinha

A traditional Brazilian cocktail on their national spirit Cachaça, muddled with fresh limes and sugar.

Caipiroska

a caipirinha made with vodka

FROZEN

7.50€

Flavored Daiquiris

Blend of rum fruit liquor, fruit, sweet and sour mix and crushed ice. Available in: strawberry, mango

Flavored Margaritas

The Mexican blend of tequila fruit liquor, fruit, sweet and sour mix and crushed ice. Available in: strawberry, mango

SHOTS DRINKS

3.75€

Limoncello

Jägermeister

Vodka Absolut

Tequila (lemon & salt)

Rose tequila

Fernet branca

Sambuca

Honey rum

Vodka Caramel



NON-ALCOHOLIC COCKTAILS

5.50€

San Francisco

Orange, pineapple, peach and grenadine juice

Safe Sex

Orange juice, pineapple juice and peach juice shaken with grenadine

Virgin Mojito

A sober twist to the Cuban classic. Instead of rum, sprite.

Tropical Blue

Pineapple juice, orange juice, blue curaçao sirup & soda

Virgin Summer fresh

Passion fruit, strawberry syrup & apple juice



MAIN MENU



ICE CREAM COCKTAILS

8.50€

FBI

Baileys, Kahlua, vodka, vanilla ice cream

Baileys Dream

Baileys, vanilla ice cream, half and half
(milk and cream) chocolate
syrup

Straberry shortcake

Amaretto, strawberry, vanilla ice cream, cream



SMOOTHIES

5.95€

Mango paradise:

mango, pineapple, passion fruit and lemon

Berry Passion:

banana, blueberry and raspberry

Strawberry Split:

strawberry, cherry, banana and papaya

Tropi colada:

banana, coconut and pineapple



ICE CREAM MILKSHAKES

4.95€

Strawberry / Vanilla / Banana / Chocolate



GIN TONICS

Gordon's served with lemon 7.50

Gordon's pink 9.00

Beefeater served with grapefruit, parsley 8.50

Tanqueray served with grapefruit, lime, orange 8.50

The London n°1 with lemon, cinnamon 10.50

Bombay original with lemon 8.50

Bombay saphire with wild berries 9.50

Hendrick's with cucumber 10.50

Gin Mare served with basil and lemon 10.50

Brockman's served with blackberry, raspberry 10.50



HOT DRINKS / COFFEE MENU

Hot Chocolate 3.75

Tea 1.95

Lumumba (hot chocolate and brandy) 6.50

Espresso 1.95

Cortado 1.95

White Coffee/Café con leche 2.50

Caffé Latte 3.95

Café Americano 1.95

Cappuccino 3.75

Carajillo (coffee and brandy) 3.75

Barraquito (liqueur 43, coffee, condensed and fresh milk) 4.75

Iced Caffé (with vanilla ice cream) 4.95

Parisien Coffee (with Cointreau & cream) 6.75

Irish Coffee (with whisky and cream) 6.75

French Coffee (with Grand Marnier and cream) 6.75

Calypso Coffee (with Tia Maria and cream) 6.75

Praline Coffee (with Frangelico, cacao liqueur and cream) 6.75

Italian Coffee (with Amaretto and cream) 6.75

Jamaican Coffee (with Captain Morgan and cream) 6.75



French Coffee Iced Coffee Cappuccino Barraquito Irish Coffee

CARTA DE VINOS - WINE LIST - WEINKARTE

Blancos - White - Weiss

301 House wine -Huiswijn-Husets vin	17,95
302 House wine ½ bot.	10,50
303 Rioja Malibu -recommended-	18,95
304 Torres Viña Sol (dry)	19,95
305 Torres Viña Sol (dry) ½ bot.	11,50
306 Torres Gran Viña Sol -Chardonnay-	23,95
307 Torres San Valentín (medium dry)	19,95
308 Torres San Valentín (medium dry) ½ bot.	11,50
309 Rioja Marqués de Cáceres	22,95
310 Marqués de Riscal -Sauvignon-	26,95
311 Flor de Chasna -fruity or dry-Tenerife-	23,95
312 Echo Falls Sauvignon-California-	20,95
313 Echo Falls Chardonnay -fruit-California-	20,95
314 Pinot Grigio -Italy-	20,95
315 Santa Digna -Sauvignon-Chile	24,95
316 Lolo -Albariño-	23,95

Rosados - Rosé

317 House wine -Huiswijn-Husets vin	17,95
318 House wine ½ bot.	10,50
319 Rioja Malibu -recommended-	18,95
320 Torres de Casta -recommended-	19,95
321 Torres de Casta ½ bot.	11,50
322 Rioja Marqués de Cáceres	22,95
323 Rioja Marqués de Cáceres ½ bot.	11,95
324 Mateus Rosé -Portugal-	19,95
325 Mateus Rosé ½ bot.	11,50
326 Echo Falls W.Grenache -California-	20,95
327 Echo Falls W.Zinfandel -California-	20,95
328 Pinot Grigio -Italy-	20,95

Tintos - Red - Rot

329 House wine - Huiswijn - Husets vin	17,95
330 House wine ½ bot.	10,50
331 Rioja Malibu	18,95
332 "Special Malibu" -recommended-	19,95
333 Fincas Resalso -Ribera del Duero-	21,95
334 Protos Roble -Ribera del Duero-	21,95
335 Torres Sangre de Toro	19,95
336 Torres Sangre de Toro ½ bot.	11,50
337 Torres Gran Sangre de Toro - reserva	26,95
338 Torres Celeste -recommended-	23,95
339 Torres Coronas - crianza-	24,95
340 Torres Coronas - crianza- ½ bot.	12,95
341 Torres Gran Coronas - Cabernet	28,95
342 Rioja Faustino I - reserva	47,00
343 Rioja Faustino VII.	20,95
344 Rioja Faustino VII. ½ bot.	11,95
345 Rioja Faustino V. -reserva-	25,95
346 Rioja Faustino V. ½ bot.	14,95
347 Azpilicueta crianza -Rioja-	21,95
348 Ramón Bilbao - Rioja-	23,95
349 Marqués de Cáceres	24,95
350 Marqués de Cáceres ½ bot.	12,95
351 Marqués de Riscal-recommended-	30,95
352 Chiquita Locura-Tenerife wine-	23,95
353 Echo Falls -Merlot-California-	20,95
354 Santa Digna -Cabernet-Chile-	25,95

VAT NOT INCLUDED

MAIN MENU



Copa Nougat 6.50€

Nougat and chocolate ice cream and whipped cream



Fresas con nata 6.95€

Strawberries with whipped cream



Copa Mixta 6.50€

Mixed ice cream & whipped cream



Copa Ilusión 6.50€

Lemon, peach and raspberry ice cream and whipped cream



Tarta Vienetta 5.95€



Tarta Canadá 6.95€



Banana Split 6.95€

Mixed ice cream, banana and whipped cream



Trufito 6.95€



Coco ice cream 6.95€



Copa frutos del bosque 6.95€



Toffee crunch daim pie 6.95€

A chocolate cake with caramel & chocolate



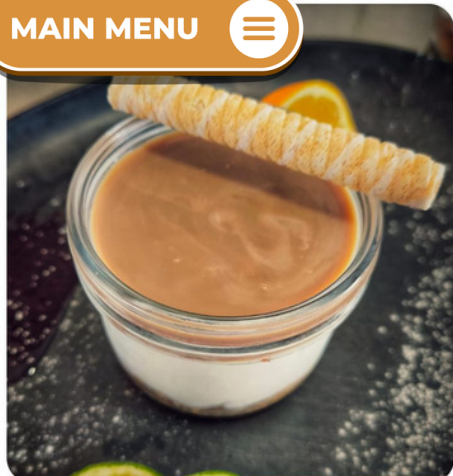
Banoffee 6.95€

A biscuit base topped with sticky toffee, banana, fresh dairy cream and caramel curls



Funny ice cream 5.95€

MAIN MENU



Baileys cake

6.95€



Tiramisú

6.95€



Tiramisú nutella

6.95€



Lemon cheesecake

6.95€



Raspberry cheesecake

6.95€



Lotus cheesecake

6.95€



Crema catalana

6.95€



Coulant

6.95€

option with ice cream +1,50€



Brownie

6.95€

option with ice cream +1,50€



Crepes Nutella

5.95€

option with ice cream +1,50€



Crepes

6.95€

with strawberries or banana
option with ice cream + 1,50€



Profiteroles

6.95€



Hot Chocolate
Tea
Lumumba (hot chocolate and brandy)
Espresso
Cortado
White Coffee/Café con leche
Caffe Latte
Café Americano
Cappuccino
Carajillo (coffee and brandy)
Barraquito
(liqueur 43, coffee, condensed and fresh milk)

3.75	Iced Caffe (with vanilla ice cream)	4.95
1.95	Parisien Coffee (with Cointreau & cream)	6.75
6.50	Irish Coffee (with whisky and cream)	6.75
1.95	French Coffee (with Grand Marnier and cream)	6.75
1.95	Calypso Coffee (with Tia Maria and cream)	6.75
2.50	Praline Coffee (with Frangelico, cacao liqueur and cream)	6.75
3.95	Italian Coffee (with Amaretto and cream)	6.75
3.75	Jamaican Coffee	6.75
4.75	(with Captain Morgan and cream)	



Capuccino 3.75€



Barraquito 4.75€



Irish Coffee 6.75€



Iced Caffe 4.95€



Calypso coffee 6.75€



French coffee 6.75€



4.95€

Milkshakes
(vainilla, strawberry,
chocolate or banana)



5.95€

**Lemon Sorbet
with cava**



5.95€

**Mango Sorbet
with rum**

VAT NOT INCLUDED