






ST. AMBROS

Trattoria
Pizzeria - Tapas
Café





APERITIF

 SPRITZ APEROL (APEROL, PROSECCO, SODA, SLICE OF ORANGE)	8,50
 SPRITZ CAMPARI (CAMPARI, PROSECCO, SODA, SLICE OF ORANGE)	8,50
 PROSECCO EXTRA DRY DOC	6,00
MARTINI WHITE OR RED	6,00
VERMUT " LA SIFONERIA" BENISSALEN (MALLORCA)	5,50
BELLINI (1/2 PROSECCO, 1/2 PEACH JUICE)	7,00
AMERICANO (1/3 CAMPARI, 1/3 MARTINI ROSSO, 1/3 SODA, SLICE OF ORANGE)	10,00
GARIBALDI (1/2 CAMPARI, 1/2 ZUMO DE NARANJA, SLICE OF ORANGE)	10,00
NEGRONI (1/3 MARTINI ROSSO, 1/3 GIN, 1/3 CAMPARI, SLICE OF ORANGE)	10,00



COCKTAIL

MOJITO	10,00
PINA COLADA	10,00
SEX ON THE BEACH	10,00
SAN FRANCISCO	10,00
GIN TONIC, CUBA LIBRE, VODKA LEMON	FROM 10,00

























COCKTAIL ALCOHOL FREE

VIRGIN MOJITO	10,00
PINA COLADA	10,00
SAN FRANCISCO	10,00

EXTRAS
































PAN, ACEITUNAS Y ALIOLI / BREAD, OLIVES AND ALIOLI SAUCE / BROT, OLIVEN UND ALIOLI	4,90
PAN / BREAD / BROT	1,50
ACEITUNAS / OLIVES / OLIVEN	1,50
ALIOLI / ALIOLI SAUCE / ALIOLI	2,00
EXTRA PARMIGIANO RALLADO / EXTRA PARMIGIANO	2,00
PATATA FRITAS / FRENCH FRIES / POMMES FRITES	6,50

Tapas

POTATOES WITH "BRAVA" SAUCE	8,00
CHICKEN OR SPINACH CROQUETTES 	7,50
CHORIZOS IN RED WINE SAUCE  	7,50
SMALL FRIED GREEN PEPPERS FROM "PADRÓN" (GALICIA)	8,50
HOMEMADE MEATBALLS WITH TOMATO SAUCE 	8,50
HOMEMADE SPANISH OMELET 	8,00
GARLIC AND PARSLEY CHAMPIGNON	8,50
 GARLIC PRAWNS 	16,50
SQUID ANDALUSIAN STYLE  	9,50
MARINATED AND BAKED CHICKEN WINGS	8,50
FRIED ANCHOVIES   	9,00
 OUR CHOICE OF 6 MIXED TAPAS (for 2 people)           	38,00
(THE FIRST 6 ON THE LIST)	



Paella

MIXTA        	23,50
CHICKEN, SQUID, MUSSELS, PRAWN, SWEET PEPPER, PEAS	
MARQUÉS       	26,00
PEELED SEAFOOD WITH FISH, PRAWNS, MUSSELS, SWEET PEPPER, PEAS	
VERDURAS    	21,00
ASSORTED VEGETABLES, SWEET PEPPERS, PEAS	
VALENCIANA     	22,50
CHICKEN "GARRAFÒ", GREEN BEANS, SWEET PEPPER, PEAS	
MARISCO       	25,00
PRAWN, SCAMPI, MUSSELS, SQUID, SWEET PEPPER, PEAS	

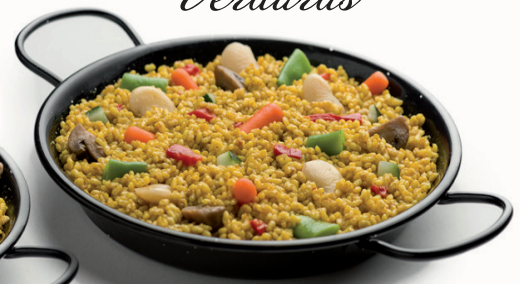
Marisco



Valenciana



Verduras





STARTER



"VITELLO TONNATO" - THIN SLICES OF BAKED VEAL COVERED WITH A CREAMY MAYONNAISE-LIKE TUNA-BASED SAUCE, WITH CAPERS AND ANCHOVIES     16,00

BRESAOLA CARPACCIO, FRESH ROCKET SALAD, ITALIAN PARMESAN-CHEESE AND LEMON  16,00

DRY-CURED ITALIAN PARMA HAM AND ITALIAN "BUFALA" MOZZARELLA D.O.P.  18,00

BRUSCHETTE

"GARLIC BREAD" - HOMEMADE BREAD RUBBED WITH GARLIC AND A GENEROUS AMOUNT OF EXTRA VIRGIN OLIVE OIL  7,00

 **"OUR BRUSCHETTA OF THE HOUSE"** - TOASTED BREAD RUBBED WITH GARLIC AND TOPPED WITH CHOPPED FRESH TOMATOES, BASIL AND A GENEROUS AMOUNT OF EXTRA VIRGIN OLIVE OIL  9,00

BRUSCHETTA WITH FRESH TOMATOES AND ANCHOVIES   10,00

SALADS





GREEN SALAD  7,00



MIXED SALAD 8,50
LATTUCE, TOMATOES AND RED ONIONS

 **"CAPRESE DE BUFALA" (125 GR.)**  15,00
TOMATOES, ITALIAN BUFFALO MOZZARELLA D.O.P. AND BASIL

CAPRI   13,00
MIXED SALAD, OLIVES, TUNA FISH AND TOMATOES

CESAR SALAD    17,00
BACKED CHICKEN, ROMAN LATTUCE, ANCHOVIES, PARMESAN DRESSING, BACON E CROUTONS

 **SPINACH SALAD**    17,00
WITH PEARS, WALNUTS, ITALIAN PARMESAN-CHEESE, CRUNCHY SPECK HAM AND CHAMPIGNON












































FRANCESCA   17,00
MIXED SALAD, BLACK OLIVES, TOMATOES, ROASTED PEPPERS, GOAT CHEESE AND CRANBERRY VINAIGRETTE

TOMATO SALAD  8,50






























PIZZE

























0. FOCACCIA AL ROSMARINO, SAL Y ACEITE 	7,50
ITALIAN BREAD FOCACCIA WITH SALT, ROSEMARY AND OLIVE OIL	
1. MARINARA 	8,00
TOMATO SAUCE, OIL, GARLIC AND OREGANO	
2. MARGHERITA  	9,50
TOMATO SAUCE, MOZZARELLA AND OREGANO	
3. PROSCIUTTO  	11,00
TOMATO SAUCE, MOZZARELLA AND YORK HAM	
4. PROSCIUTTO E FUNGHI  	13,00
TOMATO SAUCE, MOZZARELLA, YORK HAM AND CHAMPIGNON MUSHROOMS	
5. QUATTRO STAGIONI  	14,00
TOMATO SAUCE, MOZZARELLA, YORK HAM, CHAMPIGNON MUSHROOMS, ARTICHOKE AND OREGANO	
6. PUGLIESE  	10,00
TOMATO SAUCE, MOZZARELLA AND ONIONS	
7. TONNO   	11,00
TOMATO SAUCE, MOZZARELLA AND TUNA FISH	
8. CALABRESE   	11,50
TOMATO SAUCE, MOZZARELLA AND SPICY SALAMI	
9. NAPOLETANA   	11,50
TOMATO SAUCE, MOZZARELLA, ANCHOVIES, GARLIC AND OREGANO	
10. TONNO E CIPOLLE   	11,50
TOMATO SAUCE, MOZZARELLA, ONIONS AND TUNA FISH	
11. BUFALA  	14,00
TOMATO SAUCE, BUFFALO MOZZARELLA D.O.P. AND BASIL	
12. ROMANA   	12,30
TOMATO SAUCE, MOZZARELLA, ANCHOVIES, CAPERS AND OREGANO	
13. QUATTRO FORMAGGI  	15,00
TOMATE SOUCE, MOZZARELLA, ITALIAN GORGONZOLA-CHEESE, ITALIEN BREE-CHEESE AND ITALIEN PARMESAN-CHEESE	
14. VEGETARIANA  	12,00
TOMATO SAUCE, MOZZARELLA AND CHOPPED VEGETABLES	
15. RIPARO  	15,50
TOMATO SAUCE, MOZZARELLA, ITALIAN SCAMORZA-CHEESE AND ITALIAN PARMA-HAM	
16. ROMAGNOLA  	14,50
TOMATO SAUCE, MOZZARELLA AND ITALIAN CURED PARMA-HAM	
17. DIAVOLA   	15,00
TOMATO SAUCE, MOZZARELLA, PEPPERS AND SPICY SALAMI	
18. CAPRICCIOSA   	15,00
TOMATO SAUCE, MOZZARELLA, YORK HAM, CHAMPIGNON MUSHROOMS, ARTICHOKE, OLIVES, ANCHOVIES, CAPERS AND OREGANO	





19. APPIANO  	14,50
TOMATO SAUCE, MOZZARELLA, BACON AND ITALIAN GORGONZOLA-CHEESE	
20. GAMBERETTI E ZUCCHINE   	16,50
TOMATO SAUCE, MOZZARELLA, COURGETTES, PRAWNS	
21. ITALIA  	15,50
TOMATO SAUCE, MOZZARELLA, FRESH ROCKET SALAD, ITALIAN PARMESAN-CHEESE, OLIVE OIL AND ITALIEN PARMA-HAM	
22. VIGEVANO  	15,50
TOMATO SAUCE, MOZZARELLA , PORCINI MUSHROOMS, SPECK HAM AND TRUFFLE PASTE	
23. MALLORQUINA  	15,00
TOMATOES SAUCE, MOZZARELLA CHEESE, GOATCHEESE, "SOBRASADA" AND HONEY	
24. CALZONE  	14,00
TOMATO SAUCE, MOZZARELLA AND YORK HAM	
25. CALZONE FARCITO  	15,00
TOMATO SAUCE, MOZZARELLA, YORK HAM AND MUSHROOM	
26. PIZZA "BLANCA"  	14,50
MOZZARELLA, ITALIAN GORGONZOLA-CHEESE, ITALIEN BREE-CHEESE AND ITALIEN PARMESAN-CHEESE	
27. JAMES COOK  	15,00
MOZZARELLA, TOMATOES SAUCE, YORK HAM AND PINEAPPLE	
28. "ST. AMBROS"  	15,50
MOZZARELLA, TOMATOES SAUCE, FRIED AUBERGINE, PARMESAN BURRATA, SALAME MILANO	
29. BARBECUE  	15,50
TOMATOES SAUCE, MOZZARELLA CHEESE, CHAMPYGNON, ROASTED CHICKEN AND HOMEMADE BARBECUE SAUCE	
30. PIZZA "AI FUNGHI"  	12,50
TOMATO SAUCE, MOZZARELLA AND CHAMPIGNON MUSHROOMS	













PASTA

HOMEMADE BEEF-LASAGNE    	16,50
RAVIOLI "ALLA SORRENTINA"   	16,50
WITH SPINACH AND BUFALA MOZZARELLA WITH TOMATO SAUCE	
"SPAGHETTI" WITH FRESH CLAMS, WHITE WINE AND PARSLEY   	18,50
"FETTUCCINE" WITH PORCINI MUSHROOMS IN A LIGHT PARMESAN-CHEESE SAUCE   	16,50
"SPAGHETTI" WITH HOMEMADE FRESH BASIL GENOVESE PESTO   	15,00
"SPAGHETTI" WITH 4 HOURS COOKED HOMEMADE "BOLOGNESE" SAUCE   	15,00
"SPAGHETTI ALLA CARBONARA" WITH "PANCETTA", EGGS, PARSLEY, PARMIGIANO AND BLACK PEPPER   	16,00
"SPAGHETTI AGLIO, OLIO E PEPERONCINO", WITH GARLIC, PARSLEY, DRIED CHILI FLAKES AND A GENEROUS AMOUNT OF EXTRA VIRGIN OLIVE OIL  	10,00











PASTA

PENNE WITH "ARRABBIATA SAUCE", A HOMEMADE SPICY SAUCE MADE WITH TOMATOES AND RED CHILI PEPPERS	 	12,50
HOMEMADE GNOCCHI 4 CHEESES	  	16,50
PENNE AT "NORMA" STYLE WITH EGG PLANTS, TOMATOES, CURED CHEESE AND BASIL		15,00
SPAGHETTI "AGLIO E OLIO" WITH PRAWNS AND CHERRY TOMATOES	   	17,00
SPAGHETTI "CACIO E PEPE"	 	16,50

GLUTEN FREE...








ALL PASTAS COULD BE ORDERED WITH PASTA "GLUTEN FREE" (EXTRA 2,00 € + 20 MIN TIME)

MEAT

CHICKEN CUTLET "ALLA MILANESE" (BREADED AND PAN FRIED) WITH MIXED SALAD OR FRIES	 	20,00
ANGUS ENTRECOTE WITH FRIES AND MIXED SALAD		25,00
 SAUTÉED CHICKEN WITH SOYA SAUCE AND SEASONAL VEGETABLES		17,00
BEEF BURGER WITH FRIES AND SALAD	 	15,50












FISH

 LARGE MIXED FRIED FISH: SQUIDS, PRAWNS AND ANCHOVIES	 	25,00
SEA BASS BAKED IN TINFOIL WITH POTATOES, CHERRY TOMATOES AND BLACK OLIVES		24,00
 GARLIC PRAWNS (TAPAS)		16,50
FRESH GRILLED SALMON FILET WITH SALAD		24,00





DESSERT

-  **THE GENUIN TIRAMISÙ FROM ITALY**   
(POPULAR COFFEE-FLAVORED ITALIAN DESSERT) 7,50
- CHOCOLATE MOUSSE**   6,00
- "PANNACOTTA" (ITALIAN DESSERT OF SWEETENED CREAM THICKENED** 
WITH GELATIN AND MOLDED) WHIT LEMON 6,00
- ORDER OUR DESSERT OF THE DAY**   7,50



PRICES IN EUROS, VAT INCLUDED



Best Seller



Gluten Free



Vegan



Vegetarian

Advertising: Customers who have any type of allergy please inform our waiter

ALLERGEN TABLE



GLUTEN



EGG



CRUSTACEANS



FISH



MILK



CELERY



MUSTARD



SOY



PEANUTS



SULPHITES



LUPINI



CLAMS





BEBIDAS/DRINKS



REFRESCOS (400 CL.) CHILLED SOFT DRINKS GEKÜHLTE ERFRISCHUNGSGETRÄNKE	4,00
ZUMO DE FRUTA FRUIT JUICE FRUCHTSAFT	4,00
ZUMO DE NARANJA NATURAL FRESH NATURAL ORANGE JUICE FRISCHER GEPRESSTER ORANGENSAFT	5,80
AGUA (500 CL.) STILL WATER STILLES WASSER	3,00
AGUA CON GAS (500 CL.) SPARKLING WATER WASSER MIT KOHLENSÄURE	3,00
€ SANGRIA 1 LT	17,50
€ SANGRIA DE CAVA 1 LT	19,50
COPA DE SANGRÍA GLASS OF SANGRÍA EIN GLAS SANGRÍA	5,50
COPA DE SANGRIA DE CAVA GLASS OF CAVA SANGRIA EIN GLASS SANGRIA CAVA	6,50
COPA DE SANGRIA SIN ALCOOL GLASS OF SANGRIA WITHOUT ALCOHOL GLAS SANGRIA OHNE ALKOHOL	6,00
COPA DE VINO DELLA CASA TINTO, BLANCO, ROSADO GLASS OF VINE RED, WHITE, ROSÉ EIN GLAS ROT - WEISS - ROSÉ	5,00
COPA DE TINTO DE VERANO GLASS OF "TINTO DE VERANO" EIN GLASS "TINTO DE VERANO"	5,00
VASO DE LIMONADA CASERA CON LIMONES DE SOLLER GLASS OF HOMEMADE LEMONADE WITH SOLLER LEMONS GLAS HAUSGEMACHTE LIMONADE MIT SOLLER-ZITRONEN	5,00
JARRA DE LIMONADA CASERA CON LIMONES DE SOLLER PITCHER OF HOMEMADE LEMONADE WITH SOLLER LEMONS KRUG MIT HAUSGEMACHTER LIMONADE MIT SOLLER-ZITRONEN	17,00





VINOS/WINES/WEINE

VINOS TINTOS | RED WINES | ROTWEINE

		
PEDRA DE BINISSALEM ECOLÒGIC (PUGLIA)	5,50	25,00
ARNEGUI CRIANZA (RIOJA)	5,00	23,00
PONTORNO CHIANTI (CHIANTI D.O.C.G.)	5,50	25,00
CONDADO ORIZA CRIANZA (D.O. RIBERA DEL DUERO)		30,00
PRIMITIVO DI PUGLIA "SANTORO" (I.G.T. PUGLIA)		25,00
BELVENTO SIRENO (I.G.T. TOSCANA)		30,00
AMARONE DELLA VALPOLICELLA (I.G.T. VENETO)		67,00

VINOS BLANCOS | WHITE WINES | WEIBWEINE

PEDRA DE BINISSALEM ECOLÒGIC (MALLORCA)	5,50	25,00
FERRERET MOLL (MALLORCA)		35,00
LA CAMIONETA (D.O. RUEDA)	5,00	22,00
ANALIVIA (SAUVIGNON BLANC)		27,00
PUERTA SANTA (D.O. RIAS BAIXAS)	6,00	28,00
GIÒ PINOT GRIGIO (VENEZIE DOC)	5,50	26,00
LUGANA BULGARINI (POZZOLENGO - BRESCIA)		35,00


VINOS ROSADOS | ROSE WINES | ROSÉWEINE

PEDRA DE BINISSALEM ECOLÒGIC (MALLORCA)	5,50	25,00
MUCHO MÁS (VINO DE LA TIERRA)	5,00	22,00
BARDOLINO CHIARETTO (VALPOLICELLA - VENETO)	5,50	26,00

VINOS ESPUMOSOS | SPARKLING WINES | SEKT

RIGOL BRUT NATURE (D.O. CAVA)	5,50	25,00
PROSECCO MARSURET (D.O. PROSECCO)	6,00	27,00

CERVEZAS/BEER

CERVEZA PEQUEÑA SMALL BEER KLEINES BIER VOM FASS	3,50
 CERVEZA GRANDE 0,5L PINT OF BEER GROBES BIER VOM FASS	6,00
MEDIANA - BOTTLE 33 CL. BOTTLE BIER 33 CL. FLASCHENBIER 33 CL.	5,00
CERVEZA 0/0 - FREE ALCHOOL BEER - ALKOHOLFREIE ALCOHOL-FREE BEER ALKOHOLFREIES BIER	4,00
CERVEZA ITALIANA ITALIAN BOTTLE BIER 33 CL. ITALIENISCHES FLASCHENBIER 33 CL.	6,00





CAFÉS Y INFUSIONES/COFFEE AND TEA

CAFÉ SOLO ESPRESSO	2,00
CAFÉ DOUBLE DUBBLE COFFE	4,00
CAFÉ CORTADO/MACCHIATO ESPRESSO WITH MILK FOAM ESPRESSO MIT MILCHSCHAUM	2,50
CAFÉ CON LECHE MILK WITH COFFEE MILCH MIT KAFFEE	3,00
CAPPUCCINO ITALIANO ITALIAN CAPPUCCINO ITALIENISCHER CAPPUCCINO	3,00
CARAJILLO ESPRESSO WITH LICOR ESPRESSO MIT LICOR	3,50
CAFÉ AMERICANO BLACK COFFEE SCHWARZER KAFFEE	4,00
TÉS E INFUSIONES TEAS & INFUSIONS SCHWARZER + AROMATISIERTER TEE	3,00

LICORES/LIQUORS

LICORES NACIONALES ESPAÑOLES	
BRANDY (NACIONAL)	6,50
BRANDY SUAU (MALLORCA) 15 AÑOS	9,00
BRANDY CARDENAL MENDOZA	9,00
HIERBAS DE MALLORCA/DULCE, MESCLADA, SECA	4,50
PALO DE MALLORCA	4,50
PACHARÁN	4,50
LICORES ITALIANOS	
SAMBUCA "MOLINARI"	6,00
RAMAZZOTTI	6,00
AVERNA	6,00
FERNET BRANCA	6,00
CYNAR (DE ALCACHOFAS)	6,00
AMARETTO DI SARONNO "ORIGINALE"	6,00
LIMONCELLO	5,00
WHISKEY	
J&B	7,00
JONNY WALKER RED LABEL	7,00
SINGLE MALT (SCOTCH)	8,00
BAILEYS (CREMA AL CAFFÈ)	6,50
NUESTRA SELECTION DE GRAPPA	
GRAPPA BIANCA DE LA CASA	6,50
GRAPPA AMARILLA DE LA CASA	7,00
COCKTAIL/COMBINADOS	10,00

ST. AMBROS



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