



Vivaldi

menu

browse the menu by sliding
pages from the corners



3 COURSE MENU

Starters

Soup

Carpaccio

Mushrooms in warm creamy garlic sauce

Bruschetta from the oven

Tomato with crab salad

Melon with serrano ham

Main courses

Steak 150gr.

Steak 250gr. + € 4,00

Breaded pork escalopes

Fish cookies with tartar sauce

Salmon fillet from the oven + € 3.50

Pasta with chicken and mushrooms in a creamy pesto sauce

served with fresh fries or mashed potatoes

* fried mushrooms, pepper sauce, cream sauce,
mushroom cream sauce or stroganoff sauce € 1.50

Desserts

Brownie with ice cream and whipped cream

Ice cream with strawberry sauce

Sorbet ice cream with whipped cream

Whipped cream profiteroles (5 pieces)

Coffee with a liqueur

€ 14,95

STARTERS

Soup of the day
daily price

Tomato soup or chicken soup
€ 3,75

Bread with allioli
€ 2,95

Bruschetta
Toasted bread with tomato, onions, garlic
and parmesan cheese from the oven
€ 4,50

Tomato with crab salad
Turret of tomato and crab salad on a bed of arugula
€ 4,95

Toast with smoked salmon
Toasted bread with slices of smoked salmon and guacamole
€ 6,95

Carpaccio
beef carpaccio with arugula, pine nuts, parmesan
cheese and a dressing of truffle mayonnaise or pesto
€ 5,95

Mushrooms
Fried mushrooms in a warm creamy garlic sauce
€ 4,95

Chef's appetizer
Trio Vivaldi: carpaccio, small cup of soup and smoked salmon
€ 6,25

Melon with serrano ham
€ 5,95

Dutch shrimps cocktail
€ 9,95

Quartet of cheese from our own home in filo pastry
€ 6,95

Gamba's Vivaldi
in a creamy, slightly spicy sauce
€ 9,95

Duo of shrimp croquette and cheese croquette
7,95

MEAT DISHES

Steak 150 gr

Dutch steak fried in the pan

€ 10,25

Steak 250 gr

Dutch steak fried in the pan

€ 15,50

Entrecôte 250 gr

Super tender prime rib baked in the pan

€ 15,95

Tenderloin

Tenderloin of 175 grams

€ 10,25

Pork tenderloin saté

Marinated pork tenderloin from the grill with saté sauce, fried onions and prawn crackers

€ 11,50

Chicken saté

Marinated chicken from the grill with saté sauce, fried onions and prawn crackers

€ 8,95

Chicken schnitzel

Breaded chicken schnitzel baked in the pan

8,95

Schnitzel

Breaded pork cutlets fried in the pan

8,95

Mixed grill

Steak 100gr, chicken fillet 100gr and pork tenderloin 100gr

€ 14,95

Spareribs

Marinated spare ribs from the oven

€ 14,95

Pasta With Chicken

Pasta with chicken and mushrooms in a creamy pesto sauce

€ 9,95

All the above dishes are served with fresh fries or mashed potatoes

* fried mushrooms, pepper sauce, cream sauce,
mushroom cream sauce or stroganoff sauce € 1.50

FISH DISHES

Salmon fillet

Fillet of salmon from the oven with a mustard sauce

€ 14,95

Tuna

Grilled tuna steak with basil butter

€ 8,95

Merluza

Merluza (hake) fillet baked in the pan with mustard-dill butter

€ 8,95

fish cakes

Homemade fishcakes with tartar sauce

€ 9,95

Gamba's

Unpeeled prawns fried in garlic

€ 11,95

Served with fresh fries or potato croquettes

BELGIAN SPECIALTIES

Belgian Meat Stew

Belgian stewed beef

€ 9,95

Vol au vent

Pastry with chicken ragout in Belgian style

€ 9,95

Steak tartare

Beef tartare with capers, onions, pickles, mustard, Worcestershire sauce and an egg yolk

€ 9,95

Steak prepare

Beef tartare with preparation sauce and onions

€ 9,95

VEGETARIAN

Fried brie

with compote and fresh vegetables

€ 9,95

DESSERTS

Brownie

Chocolate brownie with vanilla ice cream and whipped cream
€ 4,25

Dame Blanche

Vanilla ice cream with hot chocolate sauce
€ 3,95

Ice with eggnog

Ice cream with eggnog
€ 4,25

Vanilla ice cream

Vanilla ice cream with strawberry sauce and whipped cream
€ 3,50

Sorbet

Sorbet ice cream with whipped cream
€ 3,75

SPECIAL COFFEE

Irish coffee (whiskey)
Italian coffee (Amaretto)
Spanish coffee (Licor 43)
French coffee (Cointreau)
Bailey's coffee (Bailey's)

€ 4,25

CHILDREN'S MENU

Choose from:
Frikadel,
croquette,
Chicken nuggets,
Fish sticks

This is served with French fries and apple sauce
and a children's ice cream for dessert

€ 5,95

WINES

Glass of house wine red / white / rosé	€ 2,00
Bottle of house wine	€ 8,50

Our house wines come from the winery *Andrés Iniesta*, the winery of the (former) star soccer player of Barcelona. The grapes come from our own vineyards in Fuentealbilla in La Manchuela, in the province of Albacete.

For other wines ask for the wine list.

Tinto de verano	€ 1,75
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DISTILLED

Tia Maria	€ 3,25
Amaretto	€ 3,25
Licor 43	€ 3,25
Cointreau	€ 3,25
Bailey's	€ 3,25
Malibu	€ 3,25
Campari	€ 3,25
Veterano	€ 2,00
Anis	€ 2,00
Young Dutch gin	€ 2,00
Bacardi	€ 2,75
Brown rum	€ 2,75
Smirnoff	€ 2,75
Ricard	€ 2,75
William Lawson's	€ 2,75
Port	€ 2,25
Martini Bianco	€ 2,25
Jack Daniels	€ 4,00

Bistro Vivaldi

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OPENING HOURS

Vivaldi Lunch:

Monday until Friday 9.30 – 16.00
Tuesday Bingo om 15.00 h

Restaurant:

Monday, Tuesday, Thursday until Sunday
from 17.30 until ...

Wednesday evening closed!