

COCKTAILS

HUGO SPRITZ 9.00
Prosecco, elderflower, fresh mint

ALBERTS WILD 9.00
Gin, hibiscus infusion, maraschino cherry, rhubarb bitters, raspberry puree, lemonade

ITALIAN MAI TAI 9.00
White rum, Aperol, Amaretto, lemon juice, orgeat, orange and pineapple juice, Angostura bitters, granadina

LILIKO VERDE 9.00
Vodka, Midori, lychee syrup, apple and lemon juice, fresh cucumber, egg white, cardamom, Angostura bitters

MANGONITA 9.00
Tequila, passoa liqueur, mango, vanilla, lemon juice

PACIFIC SOUTH 9.00
Bourbon, rum, Falernum, orange juice, strawberry puree, fresh mint

MUU MUU 9.00
Rum, Malibu, coconut puree, pineapple juice, cinnamon liqueur, lemon juice, raspberry puree

TASMANIAN ICE MULE 9.00
Rum, Falernum, apricot brandy, strawberry puree, cranberry juice, lemon juice, ginger beer

PISCO ALOE-HA 9.00
Pisco, Crème de Cassis, Triple Sec, rose syrup, lemon juice, aloe juice, egg white



Alberts Wild

SEXY ATTITUDE 9.00
Mezcal, tequila, pimento dram, spicy homemade syrup, apple juice, lemon juice

VAT INCLUDED

*All we need is Love!
...and Cocktails*

STARTERS

 **CRUDITÉ AND DIPS** **6.00**
Seasonal raw vegetables, hummus, olive tapenade and tzatziki

 **GRILLED LEEK SALAD** **7.00**
Truffle dressing and butter toast

  **ROCK SHRIMP TEMPURA** **12.00**
Spicy mayonnaise

CHICKEN RAMEN **9.00**
Egg noodles, poached egg, pak choi

BEEF TARTAR **13.00**
Classic beef tartar served with thin crispy potatoes

 **NORWEGIAN SALMON GRAVADLAX** **13.00**
Horseradish cream and green apple carpaccio

 **BAKED XL MUSSELS** **13.00**
Alberts signature garlic butter

 **CLASSIC BRUSCHETTA** **9.50**
Crostini bread, mixed cherry tomatoes, mozzarella

IBERIAN HAM BRUSCHETTA **17.00**
Crostini bread, mixed cherry tomatoes, 'Pata Negra' ham, mozzarella



Beef Tartar



Norwegian Salmon Gravadlax

 **BEEF TATAKI** **10.50**
Shaved beef, ponzu sauce, crispy onion

  **EMPANADILLAS** **7.00**
Mini pasty stuffed with ratatouille, mozzarella and Cajun spices

 **SHRIMP PIL-PIL** **11.00**
Crostini bread

 - Vegetarian  - Vegan  - Spicy

 - Gluten free

Bread and butter 1€/pp
VAT INCLUDED



**ROCK SHRIMP
TEMPURA 12.00**
Spicy mayonnaise





**CRAB AND CELERY
REMOULADE 21.00**

Crab meat, green apple,
celery and lemon
mustard mayonnaise



SALADS

 **VIETNAMESE BEEF SALAD** **13.00**
Grilled beef, rice noodles, vegetables, pork and shrimp spring roll

  **WARM GOAT'S CHEESE SALAD** **14.00**
Rocket, poached pear, crumbed goat's cheese, truffle balsamic dressing

CHICKEN CAESAR **15.00**
Grilled chicken, lettuce, shaved parmesan, croutons, boiled egg, anchovies

  **RICOTTA AND GRILLED VEGETABLE SALAD** **14.00**
Mediterranean grilled vegetables, lemon dressing, organic olive oil

 **CRAB AND CELERY REMOULADE** **21.00**
Crab meat, green apple, celery and lemon mustard mayonnaise

VAT INCLUDED
All dishes may contain traces of nuts



MAIN COURSE

 **ROASTED CUBAN PORK** 17.00
Marinated pork belly, black bean purée, mojo sauce

 **PORCINI AND ARTICHOKE RISOTTO** 17.00
Creamy mushroom sauce, grilled artichokes

WAGYU BURGER 21.00
Béarnaise sauce, French comté cheese, homemade fries

 **ASIAN SALMON** 21.00
Low temperature cooked salmon, tamarind sauce, coconut rice

 **TUNA STEAK** 27.00
Avocado, pico de gallo sauce

 **LINGUINE GAMBERETTI** 22.00
Prawns, tomato sauce, garlic and chilli

 **RED CURRY PRAWNS** 21.00
Spicy, creamy sauce, pak choi, coconut rice

BURRATA AND TRUFFLE GNOCCHI 17.00
Gnocchi, creamy truffle sauce, baby spinach

  **MALAY CHICKEN SATAY** 16.00
Marinated chicken skewers, peanut sauce



Malay Chicken Satay



Asian Salmon

 **CHICKEN AND MOREL MUSHROOM POT** 19.50
Slow cooked chicken pot, morel mushrooms, creamy mushroom sauce, sautéed potatoes



Chicken and Wild Mushroom Pot

GRILL

 **ENTRECÔTE** 300gr. **23.00**
Choose one side and one sauce

 **FILLET** 250gr. **27.00**
Choose one side and one sauce

**MARINATED FREE-RANGE
CHICKEN BREAST** **16.50**
Choose one side

 **ITALIAN BEEF TAGLIATA** **26.00**
Sliced, grilled beef entrecote, rocket,
shaved parmesan, truffle sauce

 **WILD SEABASS FILLET** **19.00**
Choose one side and one sauce

DUBAI KEBAB **21.00**
Two kebab skewers with ground
beef and lamb, served with
flatbread, hummus, tzatziki,
pickled onions



Italian Beef Tagliata

 **SAUCES**
Pico de Gallo, Chimichurri, Béarnaise,
Yoghurt and Mint, Green Peppercorn

SIDES

FRIES **4.50**
SAUTÉED POTATOES **4.50**
GRILLED VEGETABLES **4.50**
MASHED POTATOES **4.50**
RATATOUILLE NIÇOISE **4.50**

GREEN VEGETABLES **4.50**
**COCONUT STEAMED
RICE** **4.50**
GARDEN SALAD **4.50**

VAT INCLUDED

PIZZA

 **MARGHERITA** 8.50
Tomato sauce, basil leaves,
Buffalo mozzarella

PIZZA IBERICA 14.50
Cherry tomatoes, rocket, shaved
parmesan, Iberico ham

 **DIAVOLA** 11.50
Spicy pepperoni, mozzarella,
spicy sour cream, rocket

CAPRESE 12.50
Pesto, fresh sliced tomatoes,
burrata cheese

 **FOUR CHEESES** 11.95
Smoked mozzarella, goat's cheese,
gorgonzola, parmesan

 **PIL-PIL** 13.95
Spicy prawns, pickled onions, cherry
tomatoes, chopped parsley

 -Gluten free pizzas available



Pizza Iberica

*Gourmet pizza made
with love!*

DESSERTS

THIN APPLE TART 7.50

Caramel sauce and vanilla ice cream

VANILLA MILLEFEUILLE 7.00

Vanilla chantilly, red berry coulis

ORANGE TREE 8.00

Vanilla and chocolate custard, chocolate crumble

PASSION FRUIT TART 7.00

Butter biscuit, passion fruit coulis, whipped cream

 VICTORIA PINEAPPLE 7.00

White chocolate mousse, lime and pineapple tartar



Orange Tree



SORBET AND ICE-CREAM SELECTION

Please ask your server

6.00

KIDS MENU

Kids under 12 years only. Adults supplement 5.00

CHARGRILLED BEEF BURGER 7.75

Fries or salad

BREADED CHICKEN OR FISH 7.75

Fries or salad

SAUSAGE, MASH AND GRAVY 7.75



PIZZA MARGHERITA 7.75

Cheese and tomato

SPAGHETTI BOLOGNESE 7.75

VAT INCLUDED

DRINKS

BEER

SAN MIGUEL	
· Medium draft	2.50
· Large draft	4.50
· Gluten free	4.50
00% ALCOHOL	2.65
CORONITA	4.25
HEINEKEN	4.50
MAGNERS	5.00

RED WINE

 ALMENADA	17.00
Tempranillo · T.Castilla	
· Glass	4.50
 ARTE DE VIVIR	21.00
Tempranillo · Ribera del Duero	
· Glass	5.50
 FINCA ARTHUS	25.00
Tempranillo · La Rioja	
· Glass	6.50
MARQUES DE RISCAL RESERVA	34.00
Tempranillo · La Rioja	
DOMAINE BOUSQUET RESERVE	37.00
Malbec · Mendoza, Argentina	
BARON DE LEY FINCA MONASTERIO	42.00
Tempranillo · La Rioja	
VIÑA ARDANZA CRIANZA	45.00
Coupage · La Rioja	
PAGO DE LOS CAPELLANES CRIANZA	52.00
Tempranillo · Ribera del Duero	
ENATE	59.00
Cabernet Cabernet · Aragón	
HACIENDA MONASTERIO RESERVA	95.00
Tempranillo · Ribera del Duero	

ROSÉ WINE

 ALMENADA	17.00
Tempranillo · T.Castilla	
· Glass	4.50
 PINOT BLUSH	22.00
Pinot Grigio · Italy	
· Glass	5.50
 AIX	34.00
Coupage · Côtes de Provence	
· Glass	7.00
ULTIMATE PROVENCE	38.00
Coupage · Côtes de Provence	

WHITE WINE

 ALMENADA	17.00
Sauv. Blanc · T.Castilla	
· Glass	4.50
 JOSE PARIENTE	26.00
Verdejo · Rueda	
· Glass	6.50
 TORRES VIÑA SOL	18.50
Parellada · Penedés	
· Glass/Half bottle	5.25/10.50
MARQUES DE RISCAL	19.00
Verdejo · Rueda	
PINOT GRIGIO	22.00
Pinot Grigio · Italy	
MAR DE FRADES	36.00
Albariño · Rías Baixas	
FINCA DE LA COLINA	38.50
Sauv. Blanc · Rueda	
AVGVSTVS	44.00
Chardonnay · Penedés	
CLOUDY BAY	56.00
Sauv. Blanc · Marlborough, New Zealand	
POUILLY FUISSÉ	72.00
Chardonnay · Burgundy	

CHAMPAGNE

 MOËT & CHANDON BRUT	90.00
· Glass	12.00
MOËT ICE IMPERIAL	135.00
LAURENT PERRIER ROSÉ	155.00
 CAVA	21.00
· Glass	5.50

VAT INCLUDED