

# À LA CARTE MENU

Villa Plaza  
BOUTIQUE HOTEL & SPA  
★★★★



PBR

PLAZA BEACH RESORT

## Soups:

0,33 l Tuscan tomato soup made of fresh tomatoes with basil pesto, homemade herb focaccia **5,50 €** (1,3,7)

0,33 l Strong rooster broth with homemade noodles, root vegetables and rooster meat **4,50 €** (1,3,9)


## Appetizers:

100 g Grilled tiger prawns with black garlic cream and homemade focaccia **14,50 €** (1,3,4,7)

100 g Beef tartare with pickles, fried capers, egg yolk, Dijon mustard, anchovies and black garlic mayonnaise, toasted homemade bread **13,50 €** (1,3,4,10)


200 g Antipasti – olives, sun-dried tomatoes, capers, cheeses, Italian salami, prosciutto crudo, bresaola **18,90 €** (1,7)

## Grilled meats in Mibrasa oven:

200 g Filet Mignon - Argentina (wet aged) **29,90 €** 

300 g Rib Eye – Argentina (wet aged) **22,90 €** 

200 g Duroc pork neck with Dijon mayonnaise, pickled red onion and parsley **10,90 €** (3,10)


500 g Grilled BBQ pork ribs with horseradish coleslaw salad **15,90 €** 

220 g Grilled chicken breasts Supreme **9,90 €**

200 g Grilled salmon steak **14,90 €** 

## Side dishes:

150 g Grilled baby potatoes with herbs **2,90 €** 

150 g Potatoes with parsley **2,90 €** (7) 

100 g Grilled vegetables **4,50 €** (7) 

100 g Grilled corn with Parmesan cheese **3,50 €** (7)

150 g Steamed cauliflower and broccoli **3,50 €** (7)

100 g Side salad – mixed salad with aged cheese dressing (7) **3,50 €**



**Mibrasa** – a charcoal oven, made by professional hands in Spain using only the highest quality steel, allows chefs to precisely control the flow of air through the grill and change the intensity of the fire for maximum control and minimum loss of taste and aroma.

## Sauces:

- Green pepper sauce **2,00 €** (7)
- Wild mushroom sauce **2,50 €** (7)
- Demi - glace sauce **2,00 €** (7,9)

## Hamburger:

- 200 g Premium Black Angus burger with fried bacon, fresh vegetables and steak fries with sriracha mayonnaise **15,50 €** (1,3,7)



## Main dishes:

- 150 g Wiener schnitzel with buttered potatoes and cucumber salad **18,90 €** (1,3,7)
- 150 g Pork cheeks with root vegetables, bacon, red wine, roasted onions with Carlsbad dumplings **18,90 €** (1,3,7)

## Pasta and risotto:

- 300 g Pappardelle with beef rib ragout on red wine, Guanciale bacon and Parmesan cheese **17,90 €** (1,3,7)
- 300 g Homemade ravioli stuffed with spinach and ricotta with sage sauce, pistachios and Parmesan cheese **14,90 €** (1,3,7)
- 300 g Saffron risotto with shrimps **15,90 €** (7)

## Salads:

- 300 g Roastbeef salad - roast beef, mixed salad with arugula, cherry tomatoes, red onion, fried capers, tuna mayonnaise and Parmesan cheese, homemade focaccia **14,90 €** (1,3,4,7,10)
- 300 g Caesar salad (Mibrasa) with fried breadcrumbs, bacon dust, grilled chicken breasts Supreme and grated Parmesan cheese **14,90 €** (1,4,7,10)



## Children's menu:

- 100 g Chicken steak with steamed rice and fruit compote **8,90 €** (7)
- 100 g Fried cheese with French fries and ketchup / tartar sauce **8,90 €** (1,3,7)
- 100 g Spaghetti with tomato sauce and Parmesan cheese **8,90 €** (1,3,7)

## Desserts:

- Pistachio tiramisu **5,90 €** (1,3,7,8)
- Raspberry brownie with pecans, salted caramel and vanilla ice cream **6,90 €** (1,3,7,8)