



..... W E L C O M E .....

The world belongs to those  
who enjoy it.

*In our "COCKTAILS & MORE" and "WINE LIST" you are sure to  
find the right accompaniment to your dishes.*

*We wish you an unforgettable stay.*

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**STARTERS**

<b>SALAD BULEVAR**</b>	€ 6,00
Small mixed side dishes salad of the season	
<b>SALAD MELON FETA</b>	€ 10,00
Melon salad with feta, mint and lime dressing	
<b>CAPRESE</b>	€ 11,00
Tomatoes with mozzarella, olive oil**	
<b>BEETROOT CARPACCIO</b>	€ 14,00
Beetroot finely chopped, goat cheese, lettuce, walnuts**	
<b>PROSCIUTTO WITH MARINATED PEARS</b>	€ 16,00
Ham with pears marinated in thyme, honey, lemon juice, oil and sea salt and Parmesan	
<b>TRILOGY OF CHEESE</b>	€ 14,00
Cheese platter with three different types of cheese, bread	
<b>MINISTRONE</b>	€ 10,00
Italian homemade vegetable soup with parmesan cheese	
<b>PUMPKIN SOUP</b>	€ 11,00
Organic pumpkin soup** (no added sugar, no artificial additives, no flavor enhancers)	
<b>CHORIZO HONEY</b>	€ 15,00
Chorizo sausage in warm honey-red wine broth, bread	
<b>GAMBAS PIL PIL</b>	€ 18,00
Prawns (peeled and deveined) in hot olive oil, chili, sea salt, white wine, garlic, bread	
<b>CARPACCIO DI MANZO</b>	€ 19,00
Finely sliced meat from Brazilian BLACK ANGUS beef with arugula, olive oil and parmesan.	
<b>BEEF TARTAR</b>	€ 21,00
Delicious tartare of matured beef tenderloin (170g), onions, capers, gherkins, parsley, Worcestershire sauce and mustard, bread and butter	

In some cases, products can either be frozen at origin or frozen on site (by rapid temperature reduction), in compliance with the self-control procedures set out in Regulation EC 852/04. All prices include the legally valid value added tax.

\*Home label | \*\* Gluten-free | \*\*\* Vegan & Gluten-Free



## INTERMEDIATE COURSES

<b>MEATBALLS</b> Pork meatballs in sauce made from organic Italian tomatoes, garlic and bread	€ 15,00
<b>HALLOUMI MELON</b> Grilled Halloumi Cheese with Melon, Nuts and Honey Dressing	€ 16,00
<b>TUNA CROQUETTES</b> Super creamy tuna croquettes with wasabi, bread	€ 15,00

## FISH

<b>CALAMARI ALLA LIVORNESE</b> Squid rings in sauce made from original Italian organic tomatoes, garlic, olives, white wine with bread	€ 24,00
<b>PULPO ALLA GRIGLIA</b> Octopus grilled in white wine, garlic, onions, herbs, lemon, olive oil with bread	€ 25,00
<b>SEA BREAM</b> Fillet of sea bream stewed with rosemary, thyme, cherry tomatoes, white wine, lemon and olives, potatoes	€ 29,00
<b>SALMON</b> Salmon in a dill cream sauce, organic potatoes or tagliatelle	€ 29,00

## MEAT

<b>CHICKEN BREAST IN A CRISPY COAT</b> Crispy chicken breast with potato wedges, pepper sauce and broccoli	€ 17,00
<b>SCHNITZEL MILANESE STYLE</b> Schnitzel of pork loin with tomato sauce made from original Italian organic tomatoes and tagliatelle	€ 18,00
<b>BLACK ANGUS BEEF BURGER</b> Black Angus beef burger topped with organic tomato, onion, arugula, cheddar cheese and crispy bacon.	€ 19,00
<b>BURGUNDY BEEF GOULASH</b> Finest beef goulash in burgundy sauce with gnocchi	€ 22,00
<b>STEAK SEÑORA BULEVAR</b> Fillet of Argentinian grass-fed beef (180g) with baked potato or wedges and homemade herb quark or herb butter	€ 24,00
<b>STEAK SEÑOR BULEVAR</b> Fillet of Argentinian pasture-raised beef (250g) with baked potato or wedges and homemade herb quark or herb butter	€ 33,00
<b>STEAK PREMIUM BULEVAR</b> Fillet of Argentinian grass-fed beef (400g) with baked potato or wedges and homemade herb quark or herb butter	€ 44,00



## RISOTTO & PASTA

<b>RISOTTO AL TARTUFO</b> Truffle risotto with parmesan	€ 19,00
<b>GNOCCHI CARBONARA</b> Gnocchi with carbonara sauce and parmesan	€ 16,00
<b>GNOCCHI TARTUFO</b> Gnocchi with truffle sauce and parmesan	€ 19,00
<b>TAGLIATELLE POMODORO</b> Tagliatelle with sauce made from original Italian organic tomatoes, garlic and Parmesan	€ 19,00
<b>TAGLIATELLE TONNO</b> Tagliatelle with tuna, cocktail tomatoes and parmesan	€ 22,00
<b>TAGLIATELLE GAMBERETTO</b> Tagliatelle with prawns, cream sauce, garlic and chilli	€ 24,00
<b>TAGLIATELLE SALMONE TARTUFO</b> Tagliatelle with salmon in truffle sauce	€ 29,00
<b>TORTELLINI CHORIZO</b> Tortellini with chorizo sausage, cocktail tomatoes and parmesan	€ 22,00
<b>TORTELLINI SALMONE AFFUMICATO</b> Huge black tortellini with smoked salmon, thyme, truffle sauce and parmesan	€ 25,00

## SUOOLEMENTS

*Fresh bread, olives, homemade herb quark - is offered as **a starter** with all dishes !*

### Other Supplements:

Potatoes 'cooked'	Basmati Rice	Spinach
Potato 'fried'	Gnocchi	Mediterranean vegetables (grilled)
Potato Puree	Tagliatelle	Peas
Potato Wedges		Pepper sauce (cream, pepper)
	€ 3,90	



## DESSERTS

**Chocolate-Soufflé** € 7,90

(approx. 15 minutes preparation time)

**Chocolate-Soufflé** € 10,90

With 1 scoop of ice cream of your choice  
(approx. 15 minutes preparation time)

**You can find more pies or cakes in our showcase.** € 6,90

## ICE & SORBETS

**Gelato Stracciatella** € 3,30

**Gelato Chocolate** € 3,50

**Gelato Vanilla** € 3,50

**Sorbet Mango** € 3,50

**Sorbet Lemon** € 3,50

## COFFEE

*Only the best for our guests!  
That's why our coffee is 100% Arábica.*

<b>Espresso</b>	€ 3,00
<b>Espresso Macchiato</b>	€ 3,20
<b>Cappuccino</b>	€ 3,50
<b>American Coffee</b>	€ 3,50
<b>Coffee Latte</b>	€ 3,90
<b>Coffee with Baileys</b>	€ 5,90
<b>Irish Coffee</b>	€ 6,50
<b>Carajillo</b>	€ 4.90
Coffee with Amazon	

## TEA

English Breakfast
Green tea
Pakistani Black tea
Red tea
Camomile
Mint
Fruits
Rooibos
<i>Is € 2,90</i>



## NONALCOHOLIC

Still water	€ 3,90
Sparkling water	€ 3,90
Red Bull	€ 3,20
Pepsi Cola	€ 3,20
Pepsi Cola Zero	€ 3,20
Fanta (Lemon)	€ 3,20
Fanta (Orange)	€ 3,20
Sprite	€ 3,20
Bitter KAS	€ 3,50
<b>Appletiser</b> Apple spritzer	€ 3,50
<b>Schweppes</b> Soda, Tonic, Ginger Ale	€ 3,50
<b>Lipton</b> Ice Tee Lemon	€ 3,50
<b>Pfanner</b> Gourmet Fruit juices Orange, Mango, Apple, Pineapple, Blackcurrant, Tomato	€ 3,20

## APERITIFS & DRINKS

Bellini 0.0 Vol. %	€ 6,90
Hugo	€ 8,90
Aperol Spritz Original	€ 9,50
Gin* Tonic	€ 8,50
Gin* BITTER KAS	€ 8,50
Mojito	€ 9,90
Dry Martini James Bond	€ 9,90
Campari Solo Dottore	€ 6,90
Campari Orange	€ 7,50
Whiskey Sour	€ 7,90

Please also ask for our menu:

**"COCKTAIL & MORE"**

## BEERS

Warsteiner on tap 0,3l	€ 3,20
Warsteiner on tap 0,5l	€ 4,90
King Ludwig Naturally cloudy, Bottle	€ 4,90
Estrella Galicia, Bottle	€ 3,30
Estrella Galicia - Gluten-free, Bottle	€ 3,30
Heineken, Bottle	€ 3,00
Grolsch Radler, Bottle (Mixed drink made from beer and lemonade)	€ 3,30
Warsteiner Fresh, Bottle (without alcohol)	€ 3,30

## HOUSE WINES CAVA & CHAMPAGNER

<b>Red wine, white wine,</b>	Glass	€ 4,80
<b>Rosé wine</b> (Spain)	Bottle	€ 23.90
<b>Prosecco,</b> Glass		€ 6,90
<b>Cava,</b> Glass		€ 5,90
<b>Cava Rosé,</b> Glass		€ 5,90
<b>Champagne,</b> Glass		€ 8,90

Please also ask about our **COCKTAILS & MORE**  
and **WINE LIST** and get inspired for it.

[www.restaurant-bulevar.es](http://www.restaurant-bulevar.es)