



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

The world belongs to those
who enjoy it.

*In our menu **COCKTAILS & MORE** and **WINE LIST** you will certainly
find the right drink or wine to complement your meal.*

We wish you an unforgettable stay.

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STARTER

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BAKED POTATO DIANA Potato baked in the oven with homemade herb curd**	€ 5,00
BAKED POTATO SANDRA Potato baked in the oven with Chili con Carne	€ 9,00
SALAT BULEVAR Small mixed side dish salad of the season**	€ 6,00
CAPRESE Tomatoes with mozzarella, olive oil**	€ 8,00
SALAT THUNFISCH Seasonal salad with tuna, corn, kidney beans, feta or parmesan**	€ 12,00
BEETROOT CARPACCIO Beetroot sliced finely, goat's cheese, salad, walnuts**	€ 13,00
HALLOUMI MELONE Grilled halloumi cheese with melon, nuts and honey dressing	€ 14,00
TRIOLOGIE OF CHEESE Cheese plate with three different types of cheese, bread	€ 10,00
MINISTRONE Italian vegetable soup with parmesan	€ 9,00
PUMPKIN SOUP Organic pumpkin soup** (no added sugar, no artificial additives, no flavour enhancers)	€ 10,00



SMALL DISHES

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MEATBALLS	€ 13,00
Pork meatballs in a sauce made from organic Italian tomatoes, garlic, and bread	
SWABIAN RAVIOLIS (MAULTASCHEN)	€ 16,00
Raviolis filled with meat and herbs in butter tossed with parmesan and cocktail tomatoes	
MELANZANE ALLA BOLOGNESE	€ 16,00
Baked aubergines stuffed with meat and parmesan	

FISH

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CALAMARI ALLA LIVORNESE	€ 24,00
Squid rings in a sauce of organic Italian tomatoes, garlic, olives, white wine, and bread	
HAKE FILLETS	€ 26,00
Filet of hake with clams, Potatoes or tagliatelle	
SEA BREAM	€ 29,00
Filet of sea bream steamed with rosemary, thyme, cherry tomatoes, lemon, and olives	
SALMON	€ 29,00
Salmon in dill cream sauce with Potatoes	

MEAT

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SCHNITZEL VIENNESE STYLE	€ 17,00
Schnitzel of pork and potato salad (vinegar, oil, chives)	
SCHNITZEL MILANO STYLE	€ 18,00
Schnitzel of pork with tomato sauce made from original Italian organic tomatoes and tagliatelle	
SCHNITZEL HAMBURGER STYLE	€ 18,00
Schnitzel of pork with fried potatoes, fried egg and "Spreewald" gherkin	
EXTRA TENDER PORK	€ 18,00
Extra tender pork in tomato sauce, carrots and mashed potatoes	
BEEF GOULASH	€ 22,00
Beef goulash in Burgundy sauce with gnocchi	
BRAISED BEEF	€ 26,00
Slowly braised extra tender beef in a succulent sauce Bordelaise with potatoes or rice	
STEAKS	
Steaks from the best Argentinian beef. Please have a look at our steak offer.	



RISOTTO & PASTA

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RISOTTO AL TARTUFO Truffle risotto with parmesan	€ 17,00
GNOCCHI & PASTA Gnocchi** Pasta Carbonara with parmesan Gnocchi** Pasta Bolognese with parmesan Gnocchi** Pasta Ricotta with parmesan	€ 15,00
TAGLIATELLE POMODORO Tagliatelle with sauce made from original Italian organic tomatoes, garlic and parmesan	€ 16,00
RAVIOLI CHORIZO Ravioli with chorizo sausage, cocktail tomatoes and parmesan	€ 18,00
TAGLIATELLE TONNO Tagliatelle with tuna, cocktail tomatoes and parmesan	€ 19,00
TAGLIATELLE AL TARTOFU Truffle Tagliatelle with Parmesan	€ 20,00
TORTELLONI Huge black tortellini (TORTELLONI) with smoked salmon, thyme and truffle sauce	€ 23,00

SIDE DISHES

*Fresh bread, olives, Italian butter or herb curd,
are offered as a **Starter** with all dishes*

Other side dishes:

Potatoes 'boiled'	Basmati rice	Spinach
Potatoes 'fried'	Gnocchi	Mediterranean vegetables (grilled)
Mashed potatoes	Tagliatelle	Peas
	<i>each € 3,90</i>	



DESSERTS

Cannolo Siciliano	€ 5,90
Stuffed pastry roll Sicilian style	
Mono Cremoso al Cioccolato	€ 5,90
Chocolate Cream Tartlets	
Torta di Ricotta	€ 6,90
Cake with Ricotta	
Torta della Nonna Grandmother's cake	€ 6,90
Shortcrust pastry, patisserie cream, lemon, almonds, pine nuts, powdered sugar	

ICE & SORBETS

Gelato Stracciatella	€ 2,90
Gelato Chocolate	€ 3,50
Gelato Vanilla	€ 3,50
Sorbet Mango	€ 3,50
Sorbet Limone	€ 3,50

COFFEE

Only the best for our guests!
La Reserva de Tierra - 100% Arábica.

Espresso	€ 3,00
Cappuccino	€ 3,50
Caffè Americano	€ 3,50
Caffè Latte	€ 3,90
Coffee with Baileys	€ 5,90
Coffee with Brandy	€ 5,90
Irish Coffee	€ 6,50
Carajillo	€ 4,90
Coffee with Amazonas	

TEA

English Breakfast
Green Tea
Pakistani Black Tea
Red Tea
Chamomile
Mint
Jasmine
Forest Fruits
Rooibos
<i>each € 2,90</i>



NON-ALCOHOL

Still water	€ 3,90
Sparkling water	€ 3,90
Red Bull	€ 3,20
Pepsi Cola	€ 3,20
Pepsi Cola Zero	€ 3,20
Fritz Kola***	€ 3,50
Seven Up	€ 3,20
Schweppes Soda, Tonic, Ginger Ale	€ 3,50
BITTER KAS	€ 3,50
Lipton Ice Tea Lemon	€ 3,50
Pfanner Gourmet fruit juices Orange, mango, apple, pineapple, black currant, tomato	€ 3,20

APERITIFS & DRINKS

Bellini 0.0 Vol. %	€ 6,90
Bellini 5.0 Vol. %	€ 7,90
Aperol Spritz Original	€ 8,50
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
Grappa*	€ 6,90

Please ask for our menu
COCKTAILS & MORE

BEER

Warsteiner draught 0,3l	€ 3,20
Warsteiner draught 0,5l	€ 4,90
“König Ludwig” naturally cloudy, bottle	€ 4,90
Estrella Galicia, bottle	€ 3,20
Estrella Galicia – gluten free, bottle	€ 3,30
Heineken, Flasche	€ 3,30
Grolsch Radler, bottle (Mixed drink made of beer and lemonade)	€ 3,30
Warsteiner Fresh 0,0%, bottle (without Alcohol)	€ 3,30

HOUSE WINE, SPARKLING WINE & CHAMPAGNE

Red wine*	Spain	€ 4,50
White wine*	Spain	€ 4,20
Rosé wine*	Spain	€ 4,80
Prosecco*		€ 7,90
Sparkling wine*		€ 5,90
Sparkling wine rosé*		€ 6,90
Champagne*		€ 8,90

Please ask for our **COCKTAILS & MORE**
and **WINE LIST** and be inspired.

www.restaurant-bulevar.es