






ST. AMBROS

Trattoria
Pizzeria - Tapas
Café





APERITIF

 SPRITZ APEROL (APEROL, PROSECCO, SODA, SLICE OF ORANGE)	9,50
 SPRITZ CAMPARI (CAMPARI, PROSECCO, SODA, SLICE OF ORANGE)	9,50
 PROSECCO EXTRA DRY DOC	6,00
MARTINI WHITE OR RED	6,00
VERMUT " LA SIFONERIA" BENISSALEN (MALLORCA)	5,50
BELLINI (1/2 PROSECCO, 1/2 PEACH JUICE)	7,00
AMERICANO (1/3 CAMPARI, 1/3 MARTINI ROSSO, 1/3 SODA, SLICE OF ORANGE)	10,00
GARIBALDI (1/2 CAMPARI, 1/2 ZUMO DE NARANJA, SLICE OF ORANGE)	10,00
NEGRONI (1/3 MARTINI ROSSO, 1/3 GIN, 1/3 CAMPARI, SLICE OF ORANGE)	10,00



COCKTAIL

MOJITO	10,00
PINA COLADA	10,00
SEX ON THE BEACH	10,00
SAN FRANCISCO	10,00
GIN TONIC, CUBA LIBRE, VODKA LEMON	FROM 10,00
























COCKTAIL ALCOHOL FREE

VIRGIN MOJITO	10,00
PINA COLADA	10,00
SAN FRANCISCO	10,00

EXTRAS
































PAN, ACEITUNAS Y ALIOLI / BREAD, OLIVES AND ALIOLI SAUCE / BROT, OLIVEN UND ALIOLI	4,90
PAN / BREAD / BROT	1,50
ACEITUNAS / OLIVES / OLIVEN	1,50
ALIOLI / ALIOLI SAUCE / ALIOLI	2,00
EXTRA PARMIGIANO RALLADO / EXTRA PARMIGIANO	2,00
PATATA FRITAS / FRENCH FRIES / POMMES FRITES	6,50

Tapas

POTATOES WITH "BRAVA" SAUCE	8,00
CHICKEN OR SPINACH CROQUETTES 	7,50
CHORIZOS IN RED WINE SAUCE  	8,50
SMALL FRIED GREEN PEPPERS FROM "PADRÓN" (GALICIA)	8,50
HOMEMADE MEATBALLS WITH TOMATO SAUCE 	8,50
HOMEMADE SPANISH OMELET 	8,00
GARLIC AND PARSLEY CHAMPIGNON	8,50
 GARLIC PRAWNS 	17,50
SQUID ANDALUSIAN STYLE  	10,50
MARINATED AND BAKED CHICKEN WINGS	8,50
FRIED ANCHOVIES   	9,50
 OUR CHOICE OF 6 MIXED TAPAS (for 2 people)          	39,00
(THE FIRST 6 ON THE LIST)	



Paella

MIXTA        	23,50
CHICKEN, SQUID, MUSSELS, PRAWN, SWEET PEPPER, PEAS	
MARQUÉS       	26,00
PEELED SEAFOOD WITH FISH, PRAWNS, MUSSELS, SWEET PEPPER, PEAS	
VERDURAS    	21,00
ASSORTED VEGETABLES, SWEET PEPPERS, PEAS	
VALENCIANA     	22,50
CHICKEN "GARRAFÒ", GREEN BEANS, SWEET PEPPER, PEAS	
MARISCO       	25,00
PRAWN, SCAMPI, MUSSELS, SQUID, SWEET PEPPER, PEAS	

Marisco



Valenciana



Verduras






STARTER


"VITELLO TONNATO" - THIN SLICES OF BAKED VEAL COVERED WITH A CREAMY MAYONNAISE-LIKE TUNA-BASED SAUCE, WITH CAPERS AND ANCHOVIES     17,00

BRESAOLA CARPACCIO, FRESH ROCKET SALAD, ITALIAN PARMESAN-CHEESE AND LEMON  17,00

DRY-CURED ITALIAN PARMA HAM AND ITALIAN "BUFALA" MOZZARELLA D.O.P.  19,00

BRUSCHETTE

"GARLIC BREAD" - HOMEMADE BREAD RUBBED WITH GARLIC AND A GENEROUS AMOUNT OF EXTRA VIRGIN OLIVE OIL  7,00

 **"OUR BRUSCHETTA OF THE HOUSE"** - TOASTED BREAD RUBBED WITH GARLIC AND TOPPED WITH CHOPPED FRESH TOMATOES, BASIL AND A GENEROUS AMOUNT OF EXTRA VIRGIN OLIVE OIL  9,00

BRUSCHETTA WITH FRESH TOMATOES AND ANCHOVIES   11,00

SALADS





GREEN SALAD  7,00



MIXED SALAD 8,50
LATTUCE, TOMATOES AND RED ONIONS

 **"CAPRESE DE BUFALA" (125 GR.)**  15,00
TOMATOES, ITALIAN BUFFALO MOZZARELLA D.O.P. AND BASIL

CAPRI   14,00
MIXED SALAD, OLIVES, TUNA FISH AND TOMATOES

CESAR SALAD    17,00
BACKED CHICKEN, ROMAN LATTUCE, ANCHOVIES, PARMESAN DRESSING , CROUTONS

 **SPINACH SALAD**    17,50
WITH PEARS, WALNUTS, ITALIAN PARMESAN-CHEESE, CRUNCHY SPECK HAM AND CHAMPIGNON

FRANCESCA   17,00
MIXED SALAD, BLACK OLIVES, TOMATOES, ROASTED PEPPERS, GOAT CHEESE AND CRANBERRY VINAIGRETTE

TOMATO SALAD  9,00








PIZZE

























0. FOCACCIA AL ROSMARINO, SAL Y ACEITE 🍷	7,50
ITALIAN BREAD FOCACCIA WITH SALT, ROSEMARY AND OLIVE OIL	
1. MARINARA 🍷	8,00
TOMATO SAUCE, OIL, GARLIC AND OREGANO	
2. MARGHERITA 🍷 🍷	10,50
TOMATO SAUCE, MOZZARELLA AND OREGANO	
3. PROSCIUTTO 🍷 🍷	11,50
TOMATO SAUCE, MOZZARELLA AND YORK HAM	
4. PIZZA "AI FUNGHI" 🍷 🍷	13,50
TOMATO SAUCE, MOZZARELLA AND CHAMPIGNON MUSHROOMS	
5. PROSCIUTTO E FUNGHI 🍷 🍷	14,00
TOMATO SAUCE, MOZZARELLA, YORK HAM AND CHAMPIGNON MUSHROOMS	
6. QUATTRO STAGIONI 🍷 🍷	15,00
TOMATO SAUCE, MOZZARELLA, YORK HAM, CHAMPIGNON MUSHROOMS, ARTICHOKE AND OREGANO	
7. PUGLIESE 🍷 🍷	11,00
TOMATO SAUCE, MOZZARELLA AND ONIONS	
8. TONNO 🍷 🍷 🐟	12,00
TOMATO SAUCE, MOZZARELLA AND TUNA FISH	
9. CALABRESE 🍷 🍷	12,50
TOMATO SAUCE, MOZZARELLA AND SPICY SALAMI	
10. NAPOLETANA 🍷 🍷 🐟	12,50
TOMATO SAUCE, MOZZARELLA, ANCHOVIES, GARLIC AND OREGANO	
11. TONNO E CIPOLLE 🍷 🍷 🐟	12,50
TOMATO SAUCE, MOZZARELLA, ONIONS AND TUNA FISH	
12. BUFALA 🍷 🍷	15,00
TOMATO SAUCE, BUFFALO MOZZARELLA D.O.P. AND BASIL	
13. ROMANA 🍷 🍷 🐟	13,00
TOMATO SAUCE, MOZZARELLA, ANCHOVIES, CAPERS AND OREGANO	
14. QUATTRO FORMAGGI 🍷 🍷	16,00
TOMATE SOUCE, MOZZARELLA, ITALIAN GORGONZOLA-CHEESE, ITALIEN BREE-CHEESE AND ITALIEN PARMESAN-CHEESE	
15. VEGETARIANA 🍷 🍷	15,00
TOMATO SAUCE, MOZZARELLA AND CHOPPED VEGETABLES	
16. RIPARO 🍷 🍷	16,50
TOMATO SAUCE, MOZZARELLA, ITALIAN SCAMORZA-CHEESE AND ITALIAN PARMA-HAM	
17. ROMAGNOLA 🍷 🍷	15,50
TOMATO SAUCE, MOZZARELLA AND ITALIAN CURED PARMA-HAM	
18. DIAVOLA 🍷 🍷	16,00
TOMATO SAUCE, MOZZARELLA, PEPPERS AND SPICY SALAMI	
19. CAPRICCIOSA 🍷 🍷 🐟	16,00
TOMATO SAUCE, MOZZARELLA, YORK HAM, CHAMPIGNON MUSHROOMS, ARTICHOKE, OLIVES, ANCHOVIES, CAPERS AND OREGANO	





20. APPIANO  	15,50
TOMATO SAUCE, MOZZARELLA, BACON AND ITALIAN GORGONZOLA-CHEESE	
21. GAMBERETTI E ZUCCHINE   	17,50
TOMATO SAUCE, MOZZARELLA, COURGETTES, PRAWNS	
22. ITALIA  	16,50
TOMATO SAUCE, MOZZARELLA, FRESH ROCKET SALAD, ITALIAN PARMESAN-CHEESE, OLIVE OIL AND ITALIEN PARMA-HAM	
23. VIGEVANO  	16,50
TOMATO SAUCE, MOZZARELLA , PORCINI MUSHROOMS, SPECK HAM AND TRUFFLE PASTE	
24. MALLORQUINA  	16,00
TOMATOES SAUCE, MOZZARELLA CHEESE, GOATCHEESE, "SOBRASADA" AND HONEY	
25. CALZONE  	15,00
TOMATO SAUCE, MOZZARELLA AND YORK HAM	
26. CALZONE FARCITO  	16,00
TOMATO SAUCE, MOZZARELLA, YORK HAM AND MUSHROOM	
27. PIZZA "BLANCA"  	15,50
MOZZARELLA, ITALIAN GORGONZOLA-CHEESE, ITALIEN BREE-CHEESE AND ITALIEN PARMESAN-CHEESE	
28. JAMES COOK  	16,00
MOZZARELLA, TOMATOES SAUCE, YORK HAM AND PINEAPPLE	
29. "ST. AMBROS"  	16,50
MOZZARELLA, TOMATOES SAUCE, FRIED AUBERGINE, PARMESAN, BURRATA, SALAME MILANO	
30. BARBECUE  	16,50
TOMATOES SAUCE, MOZZARELLA CHEESE, CHAMPYGNON, ROASTED CHICKEN AND HOMEMADE BARBECUE SAUCE	
31. FRANKFURT  	14,00
TOMATO SAUCE, MOZZARELLA, OREGANO AND FRANKFURTERS	


PASTA

HOMEMADE BEEF-LASAGNE    	16,50
RAVIOLI "ALLA SORRENTINA"   	16,50
WITH SPINACH AND BUFALA MOZZARELLA WITH TOMATO SAUCE	
"SPAGHETTI" WITH FRESH CLAMS, WHITE WINE AND PARSLEY   	19,50
"FETTUCINE" WITH PORCINI MUSHROOMS IN A LIGHT PARMESAN-CHEESE SAUCE   	17,50
"TAGLIATELLE" WITH HOMEMADE FRESH BASIL GENOVESE PESTO   	16,00
"TAGLIATELLE" WITH 4 HOURS COOKED HOMEMADE "BOLOGNESE" SAUCE   	16,00
"SPAGHETTI ALLA CARBONARA" WITH "GUANCIALE", EGGS, PECORINO CHEESE AND BLACK PEPPER   	16,00
"SPAGHETTI AGLIO, OLIO E PEPERONCINO", WITH GARLIC, PARSLEY, DRIED CHILI FLAKES AND A GENEROUS AMOUNT OF EXTRA VIRGIN OLIVE OIL  	10,00










PASTA

PENNE WITH "ARRABBIATA SAUCE", A HOMEMADE SPICY SAUCE MADE WITH TOMATOES AND RED CHILI PEPPERS	 	17,00
HOMEMADE GNOCCHI 4 CHEESES	  	16,50
PENNE AT "NORMA" STYLE WITH EGG PLANTS, TOMATOES, CURED CHEESE AND BASIL		15,00
SPAGHETTI WITH PRAWNS AND CHERRY TOMATOES	   	18,00
SPAGHETTI "CACIO E PEPE"	 	16,50

GLUTEN FREE...






ALL PASTAS COULD BE ORDERED WITH PASTA "GLUTEN FREE" (EXTRA 2,00 € + 20 MIN TIME)

MEAT

CHICKEN CUTLET "ALLA MILANESE" (BREADED AND PAN FRIED) WITH MIXED SALAD OR FRIES	 	20,00
ANGUS ENTRECOTE WITH FRIES AND MIXED SALAD		25,00
SAUTÉED CHICKEN WITH SOYA SAUCE AND SEASONAL VEGETABLES		18,00
BEEF BURGER WITH FRIES AND SALAD	 	16,50












FISH

LARGE MIXED FRIED FISH: SQUIDS, PRAWNS AND ANCHOVIES	 	26,00
SEA BASS BAKED IN TINFOIL WITH POTATOES, CHERRY TOMATOES AND BLACK OLIVES		25,00
GARLIC PRAWNS (TAPAS)		16,50
FRESH GRILLED SALMON FILET WITH SALAD		25,00





DESSERT

-  **THE GENUIN TIRAMISÙ FROM ITALY**   
(POPULAR COFFEE-FLAVORED ITALIAN DESSERT) 7,50
- CHOCOLATE MOUSSE**   6,00
- "PANNACOTTA" (ITALIAN DESSERT OF SWEETENED CREAM THICKENED** 
WITH GELATIN AND MOLDED) WHIT LEMON 6,00
- ORDER OUR DESSERT OF THE DAY**   7,50



PRICES IN EUROS, VAT INCLUDED



Best Seller



Gluten Free



Vegan



Vegetarian

Advertising: Customers who have any type of allergy please inform our waiter

ALLERGEN TABLE



GLUTEN



EGG



CRUSTACEANS



FISH



MILK



CELERY



MUSTARD



SOY



PEANUTS



SULPHITES



LUPINI



CLAMS





BEBIDAS/DRINKS



REFRESCOS (400 CL.) CHILLED SOFT DRINKS GEKÜHLTE ERFRISCHUNGSGETRÄNKE	4,00
ZUMO DE FRUTA FRUIT JUICE FRUCHTSAFT	4,00
ZUMO DE NARANJA NATURAL FRESH NATURAL ORANGE JUICE FRISCHER GEPRESSTER ORANGENSAFT	5,80
AGUA (500 CL.) STILL WATER STILLES WASSER	3,00
AGUA CON GAS (500 CL.) SPARKLING WATER WASSER MIT KOHLENSÄURE	3,00
SANGRIA 1 LT	17,50
SANGRIA DE CAVA 1 LT	19,50
COPA DE SANGRÍA GLASS OF SANGRÍA EIN GLAS SANGRÍA	5,50
COPA DE SANGRIA DE CAVA GLASS OF CAVA SANGRIA EIN GLASS SANGRIA CAVA	6,50
COPA DE SANGRIA SIN ALCOOL GLASS OF SANGRIA WITHOUT ALCOHOL GLAS SANGRIA OHNE ALKOHOL	6,00
COPA DE VINO DELLA CASA TINTO, BLANCO, ROSADO GLASS OF VINE RED, WHITE, ROSÉ EIN GLAS ROT - WEISS - ROSÉ	5,00
COPA DE TINTO DE VERANO GLASS OF "TINTO DE VERANO" EIN GLASS "TINTO DE VERANO"	5,00
VASO DE LIMONADA CASERA CON LIMONES DE SOLLER GLASS OF HOMEMADE LEMONADE WITH SOLLER LEMONS GLAS HAUSGEMACHTE LIMONADE MIT SOLLER-ZITRONEN	5,00
JARRA DE LIMONADA CASERA CON LIMONES DE SOLLER PITCHER OF HOMEMADE LEMONADE WITH SOLLER LEMONS KRUG MIT HAUSGEMACHTER LIMONADE MIT SOLLER-ZITRONEN	17,00





VINOS/WINES/WEINE

VINOS TINTOS | RED WINES | ROTWEINE

		
PEDRA DE BINISSALEM ECOLÒGIC (PUGLIA)	5,50	25,00
ARNEGUI CRIANZA (RIOJA)	5,00	23,00
PONTORNO CHIANTI (CHIANTI D.O.C.G.)	5,50	25,00
CONDADO ORIZA CRIANZA (D.O. RIBERA DEL DUERO)		30,00
PRIMITIVO DI PUGLIA "SANTORO" (I.G.T. PUGLIA)		25,00
BELVENTO SIRENO (I.G.T. TOSCANA)		30,00
AMARONE DELLA VALPOLICELLA (I.G.T. VENETO)		67,00

VINOS BLANCOS | WHITE WINES | WEIBWEINE

PEDRA DE BINISSALEM ECOLÒGIC (MALLORCA)	5,50	25,00
FERRERET MOLL (MALLORCA)		35,00
LA CAMIONETA (D.O. RUEDA)	5,00	22,00
ANALIVIA (SAUVIGNON BLANC)		27,00
PUERTA SANTA (D.O. RIAS BAIXAS)	6,00	28,00
GIÒ PINOT GRIGIO (VENEZIE DOC)	5,50	26,00
LUGANA BULGARINI (POZZOLENGO - BRESCIA)		35,00


VINOS ROSADOS | ROSE WINES | ROSÉWEINE

PEDRA DE BINISSALEM ECOLÒGIC (MALLORCA)	5,50	25,00
MUCHO MÁS (VINO DE LA TIERRA)	5,00	22,00
BARDOLINO CHIARETTO (VALPOLICELLA - VENETO)	5,50	26,00

VINOS ESPUMOSOS | SPARKLING WINES | SEKT

RIGOL BRUT NATURE (D.O. CAVA)	5,50	25,00
PROSECCO MARSURET (D.O. PROSECCO)	6,00	27,00

CERVEZAS/BEER

CERVEZA PEQUEÑA SMALL BEER KLEINES BIER VOM FASS	3,50
 CERVEZA GRANDE 0,5L PINT OF BEER GROBES BIER VOM FASS	6,00
MEDIANA - BOTTLE 33 CL. BOTTLE BIER 33 CL. FLASCHENBIER 33 CL.	5,00
CERVEZA 0/0 - FREE ALCHOOL BEER - ALKOHOLFREIE ALCOHOL-FREE BEER ALKOHOLFREIES BIER	4,00
CERVEZA ITALIANA ITALIAN BOTTLE BIER 33 CL. ITALIENISCHES FLASCHENBIER 33 CL.	6,00





CAFÉS Y INFUSIONES/COFFEE AND TEA

CAFÉ SOLO ESPRESSO	2,00
CAFÉ DOUBLE DUBBLE COFFE	4,00
CAFÉ CORTADO/MACCHIATO ESPRESSO WITH MILK FOAM ESPRESSO MIT MILCHSCHAUM	2,50
CAFÉ CON LECHE MILK WITH COFFEE MILCH MIT KAFFEE	3,00
CAPPUCCINO ITALIANO ITALIAN CAPPUCCINO ITALIENISCHER CAPPUCCINO	3,00
CARAJILLO ESPRESSO WITH LICOR ESPRESSO MIT LICOR	3,50
CAFÉ AMERICANO BLACK COFFEE SCHWARZER KAFFEE	4,00
TÉS E INFUSIONES TEAS & INFUSIONS SCHWARZER + AROMATISIERTER TEE	3,00

LICORES/LIQUORS

LICORES NACIONALES ESPAÑOLES	
BRANDY (NACIONAL)	6,50
BRANDY SUAU (MALLORCA) 15 AÑOS	9,00
BRANDY CARDENAL MENDOZA	9,00
HIERBAS DE MALLORCA/DULCE, MESCLADA, SECA	4,50
PALO DE MALLORCA	4,50
PACHARÁN	4,50
LICORES ITALIANOS	
SAMBUCA "MOLINARI"	6,00
RAMAZZOTTI	6,00
AVERNA	6,00
FERNET BRANCA	6,00
CYNAR (DE ALCACHOFAS)	6,00
AMARETTO DI SARONNO "ORIGINALE"	6,00
LIMONCELLO	5,00
WHISKEY	
J&B	8,00
JONNY WALKER RED LABEL	8,00
SINGLE MALT (SCOTCH)	9,00
BAILEYS (CREMA AL CAFFÈ)	6,50
NUESTRA SELECTION DE GRAPPA	
GRAPPA BIANCA DE LA CASA	6,50
GRAPPA AMARILLA DE LA CASA	7,00
COCKTAIL/COMBINADOS	10,00

ST. AMBROS



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