

## Salads\*

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**Rio**

## Dessert

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**Winter Fruit Crumble**



**Churros**

9

## Desserts\*

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**Lemon Cheesecake**

\$7.9



**Vanilla Cheesecake**

3



**Chocolate ice cream**

22

## Appetizers\*

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**Marinated Olives**

## Specials

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**Mexican Chicken Burger**

\$13.2

## Pasta\*

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**Penne Arrabiatta**



**Spaghetti**

9

## Pizza\*

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**Pizza Large**

## Porridge

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**Porridge with Milk**

\$4.7

## Main courses

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**Thyme Garlic Roast Poussin**

\$21.2



**Provençal Crusted Baked Cod**

\$19.9



**Pan-Fried Salmon Fillet**

\$22.5



**Five Spiced Barbary Duck Breast**

\$23.9



**Pea, Sundried Tomato Parmesan Risotto**

\$17.2



**Vegetarian Indian Thali**

\$19.9

## Burgers\*

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**Pulled Pork Burger**

\$11.9

## Side dishes\*

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**Sauce**

## Menus

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**Menu**

## Sweets

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**Chocolate Cake**

## A la carte

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**Crêpe Suzette**

\$9.2



**Cereals with Hot or Cold Milk**

\$4.7



**Bowl of Sliced Poached Fruits**

\$4.7



**Eggs, any Style, with Toast**

\$7.3

## Fajitas

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**BBQ Chicken Fajita**

## Vegetarian dishes

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**Vegetarian Dish**

9

## Cold starters

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**Salsa**

## Baguettes

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**Shrimp Baguette**

## Indian specialties

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**Chicken Curry**

20

## Desserts

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**French Fruit Tart**

\$7.9



**Apple Tarte Tartin**

\$7.9



**British Continental Cheese Selection**

\$11.9



**Chili Brownie**



**Escobars Fruit Platter**

## Starters

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**Beetroot Goat's Cheese Tart**

\$7.9



**Kentish Pork Apple Terrine**

\$9.2



**Oak Smoked Salmon Marinated Tiger Prawns**

\$10.6



**Indian Style Fennel Coriander Lamb Chop**

\$10.0



**Melazane Parmigiana**

\$17.2



**Tex-Mex Chicken Soup**



**Shrimp, Mango Avocado Salad**



**Breaded Cheese Filled Jalapenos**

## Chicken meat

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**Pan**

## Starter

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**Home Made Vegetarian Soup**



**Brie, Red Onion Bacon Tart**



**Cajun Chicken Brochette**



**Prawn Melon Cocktail**

## Main Course

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**Chicken, Leek Mushroom Stew**



**Pork Stroganoff**



**Beef Stew Dumplings**



**Texas Real Chili con Carne**

## Al Forno\*

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**Beef Lasagne**

## Pizza

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**Carne**

19

## Pork meat

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## Schweinefleisch

## Ice cream\*

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## Vanilla ice cream

## Fleisch - Schweinesteak

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## Steak

9

## Burger-Menüs

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## Texas Burger

\$13.2

## Pizzen - Normal - á 26cm

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## Turkey

## White wine

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**Pouilly Fuisse Albert Bichot, Burgundy, France**



**Mâcon-Villages, Beauvernon, Thorin, Burgundy, France^**



**Robert Mondavi Twin Oaks Chardonnay, California, USA**



**Nobilo Regional Collection Sauvignon Blanc, Marlborough, New Zealand**



**Bolla Pinot Grigio, Venezie, Italy\***



**Flagstone Noon Gun Chenin Blanc-Sauvignon Blanc-Viognier, Western Cape, South Africa**



**Luis Felipe Edwards Reserva Viognier, Rapel Valley, Chile**



**Hardys The Riddle Chardonnay-Semillon, SE Australia**



**Luis Felipe Edwards Lot Sauvignon Blanc, Rapel Valley, Chile**

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## Häagen Dasz 100ml



**Dulce de Leche**

## **Tagliatelle - Bandnudeln**

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**Mimosa**

9

## **Schaumwein**

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**Moët Chandon Brut Imperial**

## **Pizza á 28cm**

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**Grande**

5

## **Gerichte Selber zusammenstellen**

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**Garnelen**

10

## Champagne

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**Duval-Leroy Brut**



**Duval-Leroy Brut Rosé**

## Coffee

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**Cappuccino**

9  
\$3.7



**Espresso**

10  
\$3.0

## Mexican Dishes

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**Chicken tacos**

## Red Wine

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**Chateauneuf du pape Le Palais des Papes' Ogier, Rhone, France**



**Valpolicella Classico, Bolla, Veneto, Italy**



**Marqués de Morano Tinto, Rioja, Spain**



**Rare Vineyards Pinot Noir, Vin de France, France**



**Flagstone Longitude Cabernet Sauvignon-Shiraz-Malbec, Western Cape, South Africa**



**Luis Felipe Edwards Lot Merlot, Rapel Valley, Chile**



**Hardys The Riddle Cabernet-Merlot, SE Australia**



**Hardys The Riddle Shiraz-Cabernet, SE Australia**



**D' Vine Cabernet Sauvignon, Venezie, Italy**

## **Tavern Starters**

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**Baked Potato Skin**

## **Rosé Wine**

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**Coteaux d'Aix-en-Provence, Château de Beaulieu, France**



**Hardys The Riddle Rosé, SE Australia**

## Sparkling Wine

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**Amanti Prosecco Extra Dry, Italy**



**Codorníu Clásico Brut, Cava, Spain**

## From The Bakery

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**Bakers Basket**

\$5.3

## Hot Drink

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**Hot Chocolate**

\$3.3

## Coffee\*

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**Cafe Latte**

\$3.9

## While You Wait

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**Italian-style Sauté Garlic Mushrooms**



**Olive Focaccia Bread with Olive Oil Balsamic**



**Olive Tapenade with Ciabatta**

## Seafood\*

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**Gambas**

## Proud To Serve Costa

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**Tea Herbal Teas**

\$3.3



**Filter Coffee Instant Coffee Decaffeinate**

\$3.3

## Dessert\*

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**Dessert**

## Uncategorized

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**Wild Mushroom Soup**

\$7.9



**Tuna Niçoise**

\$9.6



**Grilled Rump of Lamb**

\$23.9



**Slow Roast Pork Belly**

\$22.5



**Indian Thali**

\$25.2



**White Chocolate Crème Brûlée**

\$7.0



**Breakfast to Go**

\$6.6



**Continental Breakfast Buffet**

\$15.9





**English Breakfast Buffet**

\$17.2



**Fresh Fruit Juice**

\$2.5



**Bacon and Sausages**

\$7.9



**Smoked Haddock**

\$10.6



**Grilled Gammon Steak**



**Bramley Apple Pie**



**Fresh Fruit Salad**



**Beer Battered Cod Fillet**



**Vegetable Moussaka**



**Stir Fried Chicken**



**Chocolate fudge cake**

9



**Ice Cream Selection**



**Baked Vegetables**



**Lemon Meringue Pie**



**Spotted Dick Pudding**



**Robert Mondavi Twin Oaks Cabernet Sauvignon, California, USA**



**Vendange White Zinfandel, California, USA**



**Lanson Black Label Brut**



**Laurent-Perrier Cuvee Rose Brut**



**Vegetable Enchiladas**



**Caramel Flan**



**Bean Burger**

\$10.6



**Turkey Bacon**



**Bread**



**Bread Pudding**



**Vainilla**



**POSTRES**



**Desserts**



**Mushroom Cheese Ravioli**