

Rossio

– TAPAS E VINHO –
EST. 2000

Olá & Moin

Welcome to Rossio | Tapas e Vinho.

Since 2000 you can find us in our beautiful part of the city. Like in Portugal, the Rossio is in Eilbek, a central place where people can meet.

Like the Portuguese seafarer, we source high quality products from all over the world and bring them here to the Rossio. We also work closely with our regional partners here in Hamburg, as there is a lot of amazing products.

As the name suggests, we serve tapas.

Tapas or "Petiscos" in Portuguese are colorful little things that are traditionally placed in the middle of the table and to invite everyone to enjoy them together.

Order the small and large tapas for the table and
start a nice evening.

If you have any questions about the wines or need a recommendation, please ask us.

You are welcome to keep a menu at the table for your second round. Don't be surprised if not all the tapas find their way to your table at the same time.

Some dishes need a little more love than others :)

We stand for a open society and tolerance, so everyone is welcome here.

We are glad you joined us!

Your Rossio team

Appetizer

White Peach Spritz Schweppes White Peach with Prosecco and fresh mint	7,50 €
Rossio Ice Tea (Created and recommended by Jonas) Kraken Rum with Schweppes White Peach and slice of lime	8,00 €
Port Tonic Rozes White Port, Schweppes Dry Tonic and lemon.	8,00 €
Sophie Sunrise (Created and recommended by Sophie) Limoncello, Prosecco, Rhubarb juice and Grapefruit	8,50 €
Elfi Mule (Created and recommended by Shanti) Jose Cuervo Tequila Silver, Lime Juice, Schweppes Ginger Beer and Cucumber	8,50 €
Senhor Faisca (Created and recommended by Rui) Gin Sul, fritz-limo lemon, lemon and Ginjinha cherry	8,50 €
Eilbek Supreme (without alcohol) Schweppes White Peach, Rhubarb juice and fresh mint.	6,50 €



Classics

Aperol Spritz	7,50 €
Wild Berry Lillet	7,50 €
Dark and Stormy Kraken Rum, Schweppes Ginger Beer and Lime	7,50 €
Caipirinha Like in Brazil on the rocks.	7,50 €
Homemade Sangria l L Redwine, Licor 43, Brandy , Limonade, Orange und Red Bergs	23,00 €







The first round of warm bread and homemade aioli is on us.
It fits grea to ...





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|--|----|--|--------|
|  | 00 | Pickled Olives Green & Black ⁶ | 3,50 € |
|  | 01 | Big Marinated Green Cocktail Olives ⁶ | 4,50 € |
|  | 02 | Portuguese Tomato Salad | 5,00 € |
| | | Sliced Oxheart tomatoes, olive oil and onions. Sometimes that's all you need | |
| | 03 | Serrano Ham | 8,50 € |
|  | 04 | Mixed Cheese Plate ^{G,M,} | 9,00 € |
| | 05 | Sardinhas em Óleo, em Tomate ou Piri-Piri ^D | 7,00 € |
| | | pickled sardines in a can - how the Portuguese eat them | |

Soups


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|--|---|----|---|--------|
|  |  | 06 | Sopa de Alho ^{A,C} | 7,50 € |
| | | | garlic soup with a poached egg, cilantro and bread - vegan option available | |
| | | 07 | Sopa de Peixe ^{B,D,} | 9,00 € |
| | | | Homemade fish soup with delicious chunks | |

Tapas

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|---|---|--|---|--------|
|  | 08 | Pimentos de Padron | 7,50 € | |
| | | grilled green peppers. | | |
|  | 09 | Champinones con Ajillo | 7,50 € | |
| | | fresh mushrooms with olive oil and garlic | | |
|  | 10 | Alcachofra com Chimichurri | 10,00 € | |
| | | whole artichoke served with a homemade chimichurri dip. | | |
|  |  | 11 | Batatas enrugadas com Sour Creme ^G | 7,00 € |
| | | | small jacket potato with sour creme - vegan option available with fresh garlic. | |
| | 12 | Bolinhos de Bacalhao ^{C,D,L,} | 7,00 € | |
| | | Codfish croquettes. Fun Fact: Portugal has 365 different ways to prepare codfish | | |
|  | 13 | Bolinhas de Queso Mediterraneo ^{A,C,G} | 7,50 € | |
| | | homemade cheeseballs. Manu take this recipe to his grave | | |
| | 14 | Lulas grelhadas ^R | 8,00 € | |
| | | crispy grilled calamari | | |
| | 15 | Chiparones fritos com Alho ^{A,R} | 8,00 € | |
| | | fried calamaris with garlic | | |
| | 16 | Gambas al Ajillo ^{B,} | 11,50 € | |
| | | prawns in garlic. highly addictive | | |

18	Boquerones Fritos ^{A,D} fried anchovies	7,00 €
19	Batatas Frita com Azeite de Trufa Branca e Parmesão ^G a real highlight. thinly potato chips, fried and topped with white truffle oil and grated parmesan	7,00 €
20	Queso de Cabra com Beicon e Vinagre Balsamico ^G , bacon wrapped goat cheese with balsamic	7,50 €
21	Tamares com Beicon bacon wrapped dates	7,00 €
23	Chourico assado picante grilled spicy pepper sausage with lot of fire at the table	7,00 €
24	Albondigas ^{A,C} , homemade metallballs in aromatic tomato sauce	8,50 €
 25	Albondigas Beyond Meatball even meatlovers will enjoy	8,50 €
26	Frango Piri-Piri grilled chicken with Portuguese piri piri oil (Spicy)	8,00 €
27	Feta assado no forno em cabelo de anjo com airela ^{A,G} . feta baked in „angel hair“, served with cranberry compote.	7,50 €
28	Filet de Cordeiro em molho de Mostarda ^{G,M} chopped tender lamb filet in dijon mustard sauce	10,00 €
29	Chourizo al Vino de Porto ^A spicy pepper sausage in portwine sauce	7,50 €
30	Picanha acebolada com farofa de manteiga ^A Medium grilled argentinian rump steak with braised onions and roasted cassava flour	9,00 €
 31	Queso de Cabra con Miel de caiesa. ^G gratinated goat cheese with organic cayenne honey from Portugal	7,50 €
 32	Bolinhas de Beringela ^{A,C,G,F,L,M,N} , eggplant balls with mozzarella and dried tomatoes	8,00 €
 33	Tortilla com Espinafre ^C tortilla with spinach. Made by my Mom	8,00 €

Extra

 34	Warm Bread ^A	2,50 €
 35	Aioli	2,50 €

White Wine Glass 0,2l

House Wine White /Franken	6,00 €
Grauburgunder „Seebrich“/Rheinessen	7,00 €
Riesling St. Antony „Rotschiefer/Rheinessen	8,00 €

Vinho Verde Glass 0,2l

Vinho Verde, Messias	6,00 €
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Red Glass 0,2l

House Wine Red Cuvée/Dão	6,00 €
Messias „Unoaked“ / Douro	7,50 €
„Fabelhaft“ Cuvée/Douro	9,00 €

Rosé & Prosecco

Rosé Spätburgunder „Diefenhardt“/Rheingau 0,2l	7,00 €
Prosecco Santa Margherita 0,1l	4,00 €

White Wine 0,7l

House Wine White 1L	25,00 €
Weiß- & Grauburgunder „Quereinsteiger“/Mosel	27,00 €
Chardonnay Allendorf/Rheingau	23,00 €
Riesling St. Antony „Rotschiefer“/Rheinhessen	27,00 €
Grauburgunder „Seebrich“/Rheinhessen	23,00 €
Cuveé Gmeinböck „Schweinerei“/Weinviertel	20,00 €
Cuveé „Fabelhaft“/Douro	30,00 €
Chardonnay Quinta do Valdoeiro/Bairrada	30,00 €

Vinho Verde, Rosé und Prosecco 0,7l

Vinho Verde Messias	20,00 €
Rosé Spätburgunder „Diefenhardt“/Rheingau.	22,00 €
Prosecco Santa Margherita	19,50 €

Red Wine 0,7l

House Wine Red Cuvée/Dão	20,00 €
Messias „Unoaked“ / Douro	25,50 €
Rioja Bodegas Senorio „Sommelier“	32,00 €
„Fabelhaft“ Cuvée/Douro	36,50 €
Messias “Baga” / Douro	39,00 €
Rioja Portico Mayor Reserva	40,00 €

Beer

Carlsberg 0,25 l	3,20 €
Carlsberg 0,4 l	4,00 €
Carlsberg alkoholfrei 0,33	3,50 €
Alsterwasser 0,25 l	3,20 €
Alsterwasser 0,4 l	4,00 €
Sagres 0,33 l	3,50 €
<small>Portugese beer from near Lisbon.</small>	
Erdinger Weizenbier 0,5l	5,00 €
Erdinger alkoholfrei 0,5l	5,00 €

Soft Drinks

	0,4l
Table Water - still / sparkling	2,50 €
Apple spritzer	3,50 €
Rhubarb spritzer	3,50 €
	1,0l
Bottle Tablewater (1 Liter) - still/sparkling	5,00 €
	0,2l
fritz-kola	3,00 €
fritz-kola superzero	3,00 €
mischmasch	3,00 €
fritz-limo orange	3,00 €
fritz-limo zitrone	3,00 €

Coffee & Tee

Espresso	2,00 €
Carajillo	
<small>A spanish special. Espresso served with Licor 43 or Brandy to poured into the coffee</small>	4,00 €
Double Espresso	3,50 €
Cappuccino	3,50 €
Galao <small>oatmilk available</small>	3,50 €
Fresh Mint, Ginger, Assam or Darjeeling Tea	3,00 €