



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

<b>White Peach Spritz</b> Schweppes White Peach with Prosecco and fresh mint	8,00 €
<b>Rossio in my mouth</b> Kraken Rum with Schweppes White Peach and slice of lime	8,00 €
<b>Port Tonic</b> <sup>X</sup> Rozes White Port, Schweppes Dry Tonic and lemon.	8,00 €
<b>Sophie Sunrise</b> (Created and recommended by Sophie) Limoncello, Prosecco, Rhubarb juice and Grapefruit	8,50 €
<b>Elfi Mule</b> (Created and recommended by Shanti) Jose Cuervo Tequila Silver, Lime Juice, Schweppes Ginger Beer and Cucumber	8,50 €
<b>Senhor Faisca Gimlet</b> (Created and recommended by Rui) Gin Sul, fritz-limo lemon, lemon and Ginjinha cherry	12,00 €





<b>Eilbek Supreme ( without alcohol )</b> Schweppes White Peach, Rhubarb juice and fresh mint.	7,50 €
<b>Manujito (without alcohol)</b> (Created and recommended by Manuela) Cloudy Apple juice, Schweppes Wild Berry, Lime, Berrys and cane sugar	7,50 €
<b>Caipirinha with Pitu 0%</b> Like in Brazil on the rocks.	8,00 €

## Classics



<b>Aperol Spritz</b>	8,00 €
<b>Wild Berry Lillet</b>	8,00 €
<b>Dark and Stormy</b> Kraken Rum, Schweppes Ginger Beer and Lime	8,00 €
<b>Homemade Sangria served in a 1,5 l carafe</b> Redwine, Licor 43, Brandy , Limonade, Orange und Red Bergs	25,00 €

All prices include the statutory VAT of 19%. Tip is not included.








In Germany, it is customary to tip 8-10%.

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

## Soups

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


## Tapas

	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 <sup>G</sup>	7,50 €
			small jacket potato with sour creme - vegan option available with fresh garlic.	
	12	Bolinhas de Bacalhao <sup>C,D,L,</sup>	7,50 €	
		Codfish croquettes. Fun Fact: Portugal has 365 different ways to prepare codfish		
	13	Bolinhas de Queso Mediterraneo <sup>A,C,G</sup>	8,00 €	
		homemade cheeseballs. Manu take this recipe to his grave		
	14	Lulas grelhadas <sup>R</sup>	8,50 €	
		crispy grilled calamari		
	15	Chiparones fritos com Alho <sup>A,R</sup>	8,50 €	
		fried calamaris with garlic		
	16	Gambas al Ajillo <sup>B,</sup>	11,50 €	
		prawns in garlic. highly addictive		
	17	Vegan calamari served with a homemade cocktail dip. <sup>A,F,L,M</sup>	7,50 €	

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Veggi  Vegan 

18	<b>Boquerones Fritos</b> <sup>A, D</sup> fried anchovies	8,50 €
19	<b>Batatas Frita com Azeite de Trufa Branca e Parmesão</b> <sup>G</sup> a real highlight. thinly potato chips, fried and topped with white truffle oil and grated parmesan	8,00 €
20	<b>Queso de Cabra com Beicon e Vinagre Balsamico</b> <sup>G,</sup> bacon wrapped goat cheese with balsamic	8,00 €
21	<b>Tamares com Beicon</b> bacon wrapped dates	8,00 €
23	<b>Chourico assado picante</b> grilled spicy pepper sausage with lot of fire at the table	8,50 €
24	<b>Albondigas</b> <sup>A, C,</sup> homemade metallballs in aromatic tomato sauce	8,50 €
 25	<b>Albondigas Beyond Meatball</b> even meatlovers will enjoy	8,50 €
26	<b>Frango Piri-Piri</b> grilled chicken with Portuguese piri piri oil (Spicy)	8,50 €
27	<b>Feta assado no forno em cabelo de anjo com airela</b> <sup>A, G.</sup> feta baked in „angel hair“, served with cranberry compote.	8,00 €
28	<b>Filet de Cordeiro em molho de Mostarda</b> <sup>G, M</sup> chopped tender lamb filet in dijon mustard sauce	11,50 €
29	<b>Chourizo al Vino de Porto</b> <sup>A</sup> spicy pepper sausage in portwine sauce	8,50 €
30	<b>Picanha acebolada com farofa de manteiga</b> <sup>A</sup> Medium grilled argentinian rump steak with braised onions and roasted cassava flour	10,50 €
 31	<b>Queso de Cabra con Miel de caiesa.</b> <sup>G</sup> gratinated goat cheese with organic cayenne honey from Portugal	7,50 €
 32	<b>Bolinhas de Beringela</b> <sup>A, C, G, F, L, M, N,</sup> eggplant balls with mozzarella and dried tomatoes	8,00 €
 33	<b>Tortilla com Espinafre</b> <sup>C</sup> tortilla with spinach. Made by my Mom	8,00 €
<b>Extra</b>		
 34	<b>Warm Bread</b> <sup>A</sup> <small>Gluten-free also possible</small>	2,50 €
 35	<b>Aioli</b> <small>Vegan also possible</small>	2,50 €

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**White Wine Glass 0,2l**

Veggi  Vegan 

 House Wine White / Franken 6,50 €

 Grauburgunder „Seebrich“/Rheinhessen 7,50 €

 Riesling St. Antony „Rotschiefer“/Rheinhessen 8,50 €

### Vinho Verde Glass 0,2l

Vinho Verde 6,50 €

### Red Glass 0,2l

House Wine Red Cuvée/Dão 6,50 €

Messias „Unoaked“ / Douro 7,50 €





„Fabelhaft“ Cuvée/Douro 9,00 €

### Rosé & Prosecco


 Rosé Spätburgunder „Diefenhardt“/Rheingau 0,2l 7,50 €

Prosecco Santa Margherita 0,1l 4,00 €

### White Wine 0,7l

 Cuveé Gmeinböck „Schweinerei“/Weinviertel	21,00 €
Vinho Verde Messias	22,00 €
 Grauburgunder „Seebrich“/Rheinhessen	24,00 €
 Riesling St. Antony „Rotschiefer“/Rheinhessen	27,00 €
 House Wine White 1L	28,00 €
Chardonnay Quinta do Valdoeiro/Bairrada	30,00 €

### Rosé and Prosecco 0,7l

 Rosé Spätburgunder „Diefenhardt“/Rheingau.	24,00 €
Prosecco Santa Margherita	24,50 €

### Red Wine 0,7l

House Wine Red Cuvée/Dão	22,00 €
Messias „Unoaked“ / Douro	25,50 €
Rioja Bodegas Senorio „Sommelier“	32,00 €
„Fabelhaft“ Cuvée/Douro	39,00 €

### Beer

Carlsberg 0,25 l	3,50 €
Carlsberg 0,4 l	4,50 €
Carlsberg 0% 0,33	3,50 €
Alsterwasser 0,25 l (Beer mixed with Sprite)	3,50 €
Alsterwasser 0,4 l	4,50 €
Sagres 0,33 l	4,00 €
Portugese beer from near Lisbon.	
Gösser Alsterwasser without alcohol	4,00 €
Paulaner Weizenbier 0,5l	5,00 €
Paulaner without alcohol 0,5l	5,00 €

### Soft Drinks

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

For Longdrinks ...

5 cl

Beefeater Gin	5,00 €
Gin Sul	8,00 €
Absolut Vodka	5,00 €
Bushmills Black Whiskey	5,00 €
Havanna 3 años	5,00 €

#### For mixing

0,2l

Schweppes Dry Tonic	3,50 €
Schweppes Ginger Beer	3,50 €
Schweppes White Peach	3,50 €
Schweppes Wild Berry	3,50 €

#### 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 €

Allergens and Additives



A = Gluten  
B = Crustaceans  
C = Poultry Eggs  
D = Fish  
E = Peanuts  
F = Soybeans  
G = Milk from Mammals  
H = Tree Nuts  
L = Celery  
M = Mustard  
N = Sesame Seeds  
O = Sulphur Dioxide and Sulphites  
R = Molluscs  
S = Preservatives  
T = Colorants  
U = Sweeteners  
V = Flavour Enhancers  
W = Phosphates  
X = Quinine  
Y = Caffeine

We always strive to accommodate all allergies.

Feel free to talk to us about it.

Please note that our kitchen is not suitable for those with severe allergies.