



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 8,50 €
Schweppes White Peach with Prosecco and fresh mint

Rossio Ice Tea (Created and recommended by Jonas) 8,50 €
Kraken Rum with Schweppes White Peach and slice of lime

Port Tonic X 8,50 €
Rozes White Port, Schweppes Dry Tonic and lemon.

José Daiquiri (Created and recommended by José) 9,50 €
Havana Club 3 años, Schweppes Wild Berry, Limettensaft, Rote Beeren, Zucker Sirup

Sweet & Sour (Created and recommended by Sophie) 9,50 €
Tanqueray Gin, Licor 43, Schweppes Wild Berry, Lime Juice

Elfi Mule (Created and recommended by Shanti) 9,50 €
Jose Cuervo Tequila Silver, Lime Juice, Schweppes Ginger Beer and Cucumber

Rossio Royale (Created by James Bond and recommended by Rui) 9,50 €
Tanqueray Gin, Blueberry syrup, Lemon juice, Soda, Berrys

Eilbek Supreme (without alcohol) 7,50 €
Schweppes White Peach, Rhubarb juice and fresh mint.

Cloudy Fizz (without alcohol) 8,00 €
Cloudy Apple juice, Rhubarb Juice, Schweppes Wild Berry, Lemonade, Red Berrys and Mint

Classics

Aperol Spritz 8,50 €

Wild Berry Lillet 8,50 €

Classic Mojito 8,50 €
Havana 3 años, Fresh Mint, Limes Juice, Limes, Soda and served on the rocks like in Cuba

Homemade Sangria served in a 1,5 l carafe 25,00 €
Redwine, Licor 43, Brandy, Limonade, Orange und Red Berge

All prices include sales Tax. Tip is not included.

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

Tapas

	07	Cenouras coloridas ^G	6,50 €
		Colorful carrots with garlic and parsley. Cooked, then pan fried and served with love. With yogurt-cucumber dip + €1.50	
	08	Pimentos de Padron	8,50 €
		grilled green peppers. A must have	
	09	Champinones con Ajillo	8,50 €
		fresh mushrooms with olive oil and garlic	
	10	Alcachofra com Chimichurri	10,50 €
		whole artichoke served with a homemade chimichurri dip.	
	11	Batatas enrugadas com Sour Creme ^G	8,50 €
		small jacket potato with sour creme - vegan option available with fresh garlic.	
	12	Bolinhas de Bacalhao ^{C,D,L,}	8,50 €
		Codfish croquettes. Fun Fact: Portugal has 365 different ways to prepare codfish	
	13	Bolinhas de Queso Mediterraneo ^{A, C, G}	8,50 €
		homemade cheeseballs. Manu take this recipe to his grave	
	14	Lulas grelhadas ^R	9,50 €
		crispy grilled calamari	
	15	Chiparones fritos com Alho ^{A, R}	9,50 €
		fried calamaris with garlic	
	16	Gambas al Ajillo ^{B,}	11,50 €
		prawns in garlic. highly addictive	
	17	Vegan Prawns served with a homemade cocktail dip. ^{A, F,}	9,00 €
	18	Boquerones Fritos ^{A, D}	8,50 €
		fried anchovies	

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Veggi



Vegan



	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	8,50 €
	20	Queso de Cabra com Beicon e Vinagre Balsamico ^G, bacon wrapped goat cheese with balsamic	9,00 €
	21	Tamares com Beicon bacon wrapped dates	8,50 €
	23	Chourico assado picante grilled spicy pepper sausage with lot of fire at the table	9,00 €
	24	Albondigas ^{A, C,} homemade metalballs in aromatic tomato sauce	9,00 €
	25	Albondigas Beyond Meatball even meatlovers will enjoy	9,00 €
	26	Frango Piri-Piri grilled chicken with Portuguese piri piri oil (Spicy)	9,00 €
	27	Feta assado no forno em cabelo de anjo com airela ^{A, G.} feta baked in „angel hair“, served with cranberry compote.	8,50 €
	28	Filet de Cordeiro em molho de Mostarda ^{G, M} chopped tender lamb filet in dijon mustard sauce	12,50 €
	29	Chourizo al Vino de Porto ^A spicy pepper sausage in portwine sauce	9,00 €
	30	Picanha acebolada com farofa de manteiga ^A Medium grilled argentinian rump steak with braised onions and roasted cassava flour	10,50 €
	31	Queso de Cabra con Miel de caiesa. ^G gratinated goat cheese with organic cayenne honey from Portugal	8,00 €
	32	Bolinhas de Beringela ^{A, C, G, F, L, M, N,} eggplant balls with mozzarella and dried tomatoes	8,50 €
	33	Tortilla com Espinafre ^C tortilla with spinach. Made by my Mom	8,50 €

Extra

	34	Warm Bread ^A ^{Gluten-free also possible}	3,00 €
	35	Aioli ^{Vegan also possible}	3,00 €

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Veggi



Vegan



White Wine Glass 0,2l

-  **House Wine White / Franken** 7,00 €
Light terrace wine with hints of green apple
-  **Grauburgunder „Seebrich“ / Rheinhessen** 7,50 €
It has the aroma of ripe pear and on the palate shows great minerality, subtle spice, harmonious acidity, and a fruity finish
- Sauvignon Blanc „Haus Rothenberg“ / Nahe** 7,50 €
Tropical fresh with notes of passion fruit, peach, and nectarine. A fruity summer wine with delicate acidity
- Alcohol Free Sauvignon Blanc** 7,00 €
Delightfully mineral with notes of gooseberry and citrus fruits

Vinho Verde Glass 0,2l

- Vinho Verde** 7,00 €
Because Vinho Verde is harvested very young, its fine bubbles bring a crisp freshness. Pure Algarve feeling

Red Wine Glass 0,2l

- House Wine Red Cuvée/Dão** 7,00 €
Ruby red wine of medium intensity, characterized by primary aromas such as plum and black cherry
- Messias „Unoaked“ / Douro** 8,00 €
Aroma of dark fruits with freshness and lightness on the palate
- „Fabelhaft“ Cuvée/Douro** 9,50 €
Deep, fresh, and very intense flavors of wild berries, juicy blackberries, and a hint of plum

Rosé & Prosecco

-  **Rosé Merlot semi dry „Seebrich“ / Rheinhessen 0,2l** 7,50 €
Fruity & fresh with notes of strawberry, raspberry, and cranberry. Delicately dry, fresh, and elegantly balanced
- Prosecco Santa Margherita 0,1l** 5,00 €
Light floral notes and aromas of yellow fruits, intense and well-balanced

White Wine 0,7l

	Vinho Verde Messias	22,00 €
	Because Vinho Verde is harvested very young, its fine bubbles bring a crisp freshness. Pure Algarve feeling	
	Grauburgunder „Seebrich“/Rheinhessen	24,00 €
	It has the aroma of ripe pear and on the palate shows great minerality, subtle spice, harmonious acidity, and a fruity finish	
	Sauvignon Blanc „Haus Rothenberg“ / Nahe	24,00 €
	Tropical fresh with notes of passion fruit, peach, and nectarine. A fruity summer wine with delicate acidity	
	House Wine White 1L	28,00 €
	Riesling Markus Molitor „W“/Mosel	38,00 €
	An elegant Riesling with fragrant aromas of ripe citrus fruits, green apple, and a touch of minerality. A wine that embodies the incomparable lightness of the Mosel and shows why the world's finest Rieslings are born here	

Rosé and Prosecco 0,7l

	Rosé Merlot semi dry „Seebrich“/Rheinhessen	24,00 €
	Fruity & fresh with notes of strawberry, raspberry, and cranberry. Delicately dry, fresh, and elegantly balanced	
	Prosecco Santa Margherita	24,50 €
	Light floral notes and aromas of yellow fruits, intense and well-balanced	

Red Wine 0,7l

	House Wine Red Cuvée/Dão	22,00 €
	Ruby red wine of medium intensity, characterized by primary aromas such as plum and black cherry	
	Messias „Unoaked“ / Douro	25,50 €
	Aroma of dark fruits with freshness and lightness on the palate	
	Rioja Bodegas Senorio „Sommelier“	32,00 €
	Cherry red, with warm aromas of wild herbs, ripe fruits, and delicate roasted notes; balanced, spicy, and long on the finish	
	„Fabelhaft“ Cuvée/Douro	39,00 €
	Deep, fresh, and very intense flavors of wild berries, juicy blackberries, and a hint of plum	

Beer

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

Soft Drinks

	0,2l
Table Water - still / sparkling	2,50 €
	0,4l
Apple spritzer	4,00 €
Rhubarb spritzer	4,00 €
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	2,50 €
Carajillo	
A spanish special. Espresso served with Licor 43 or Brandy to poured into the coffee	5,00 €
Double Espresso	4,00 €
Cappuccino	3,50 €
Galao oatmilk available	3,50 €
Fresh Mint, Ginger, Assam or Darjeeling Tea	3,50 €

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.