

À LA CARTE MENU

Villa Plaza
BOUTIQUE HOTEL & SPA
★★★★



PBR

PLAZA BEACH RESORT

Soups:

0,33 l Royal bean soup with smoked meat and homemade sausage, foccacia **6,50 €** (1,3,7)

0,33 l Strong rooster broth with homemade noodles, root vegetables and rooster meat
4,50 € (1,3,9)

Appetizers:

100 g Marinated chicken breasts on a skewer with corn tortilla, fresh vegetables, coriander, hummus, Dijon mayonnaise and fresh chili peppers **13,90 €** (1,7,10,11)

100 g Hummus with grilled colored carrots, roasted beetroot and corn tortilla **13,90 €** (1,7,11)


100 g Beef tartare with Dijon mayonnaise and confit shallot, toast **13,50 €** (1,3,4,10)

200 g Antipasti – olives, sun-dried tomatoes, capers, cheeses, Italian salami, prosciutto crudo, bresaola **18,90 €** (1,7)

Grilled meats in Mibrasa oven:

200 g US ball steak **16,90 €** 

200 g Grilled marinated pork belly
(7,11) **13,90 €** 

500 g Grilled BBQ pork ribs with
horseradish coleslaw salad 
15,90 € (3,11)

500 g Grilled French
baby chicken **15,90 €** 

220 g Grilled chicken breasts
Supreme **9,90 €**

200 g Grilled salmon steak 
14,90 € (4)

150 g Wiener schnitzel – fried veal loin
schnitzel **14,90 €** (1,3,7)

Side dishes:

150 g Grilled baby potatoes
with herbs **2,90 €** 

150 g Buttered parsley potatoes **2,90 €** (7)

100 g Grilled corn with Parmesan
cheese **3,50 €** (7) 

100 g Pickled spicy cauliflower
with red onion **3,50 €**

150 g Mushrooms with garlic
and chives **3,50 €** (7) 

100 g Side salad – roasted beetroot, cucumber,
red onion, dijon dressing, dill **3,50 €** (10)

100 g Fennel - cucumber salad with dill
2,90 €



Mibrasa – a charcoal oven, made by professional hands in Spain using only the highest quality steel, allows chefs to precisely control the flow of air through the grill and change the intensity of the fire for maximum control and minimum loss of taste and aroma.

Sauces:

- Blue cheese sauce **2,00 €** (7)
- Wild mushroom sauce with crème fraîche and lemon zest **2,50 €** (7)
- Demiglace sauce **2,00 €** (7,9)
- Café de Paris butter **2,50 €** (4,7,9)

Hamburger:

- 200 g Premium Black Angus burger with fried bacon, fried egg, fresh vegetables and steak fries with sriracha mayonnaise **15,50 €** (1,3,7)



Main dishes:

- 220 g Confit duck leg with red cabbage and greased potato pancakes **18,90 €** (1,3,7)
- 200g Pork cheek ragout with guanciale bacon and red wine with confit shallots and Carlsbad dumplings **18,90 €** (1,3,7)

Pasta and risotto:

- 300 g Homemade pasta / Gnocchi with slow-roasted veal ragout and pecorino **16,90 €** (1,3,7)
- 300 g Creamy tomato tortellini stuffed with ricotta and spinach with fresh basil and Parmesan cheese **14,90 €** (1,3,7)
- 300 g Creamy risotto with mushrooms, ricotta, thyme and parsley **14,90 €** (7)

Salads:

- 300 g Salad of beluga lentils, roasted beetroot, chioggia, red onion with marinated fennel, goat cheese and roasted hazelnuts **13,90 €** (7,8,10)
- 300 g Caesar salad with fried breadcrumbs, bacon dust, grilled chicken breasts Supreme and grated Parmesan cheese **14,90 €** (1,4,7,10)



Children's menu:

- 100 g Chicken meat with gravy, steamed rice and fruit compote **8,90 €** (7)
- 100 g Fried cheese with French fries and ketchup / tartar sauce **8,90 €** (1,3,7)
- 100 g Spaghetti with tomato sauce **8,90 €** (1,3,7)

Desserts:

- Pistachio tiramisu **5,90 €** (1,3,7,8)
- Carrot cake topped with baked apple sauce with ginger **5,90 €** (1,3,7)