

RED WINES

VIÑA DEL OJA - Crianza Rioja 2014	18.00€
FINCA BESAYA - Tempranillo Rioja	28.00€
PEPE YLLERA	38.00€
Tempranillo y Cabernet Sauvignon Roble 2016	

WHITE WINES

ENTREMARES - Extremadura	18.00€
VIÑA SOL TORRES - Catalunya	25.00€
PINOT GRIGGIO - Italy, Venezia, C. Martina	28.00€
44 ESENCIAS - Rueda Sauvignon	38.00€

ROSÉ WINES

ENTREMARES - Extremadura	18.00€
PINOT GRIGGIO - Italy, Venezia, C. Martina	28.00€
44 ESENCIAS ROSE - Rueda Sauvignon	38.00€

CHAMPAGNE & CAVA

BRUNETTE (WHITE CAVA)	50.00€
ROSÉ O BOCOI (PINK CAVA)	60.00€
MOËT & CHANDON	110.00€
VEUVE CLICQUOT	140.00€
LAURENT PERRIER ROSÉ	160.00€
DOM PERIGNON	350.00€

LIQUEURS BOTTLE

VODKA CIROC	150.00€
RUM BACARDI	150.00€
GIN BOMBAY SAPPHIRE	150.00€
BOURBON JACK DANIEL'S	150.00€
WHISKY J&B	150.00€
JOHNNIE WALKER BLACK LABEL	180.00€

DRINKS

SOFT DRINKS	3.00€
Coca Cola, Sprite, Fanta & Ginger Ale	
JUICES	3.00€
Apple, Orange, Peach, Pinapple and Cranberry	
BOTTLE BEER NON ALCOHOLIC	4.00€
WATER 0,50CL	4.50€
Still and Sparkling	
RED BULL	5.00€
GLASS OF HOUSE WINE	5.00€
BOTTLE BEER HEINEKEN & SAN MIGUEL	6.00€
BOTTLE BEER CIDER MAGNERS	6.00€
CORONITA	7.00€
LONG DRINK MIXER	8.00€

All bottles prices are available served in the restaurant and lounge terrace until midnight. All prices include mixer. Red bull extra 3.00€ / each

TIBU Rooftop RESTAURANT

M E N U

Reservations: +34 952 814 070
WWW.TIBUBANUS.COM

STARTERS

SOUP OF THE DAY	7.00€
ROCKET SALAD Cheese, green asparagus, cherry tomatoes	7.00€
CAPRESE SALAD Sliced raff tomatoes, Mozzarella and pesto dressing	7.50€
BEEF CARPACCIO Sprinkles of parmesan cheese and rocket salad	8.00€
CHICKEN CESAR SALAD Romain lettuce, croutons, parmesan cheese and Cesar dressing	8.00€
PROVOLETTA GRILLED CHEESE Served with side salad	8.00€
TARTAR SALMON Shallots, olive oil, coriander, capers, mustard, lime and red onion	8.50€
MARINATED SALMON HOME MADE. With Mustard and honey vinaigrette	9.50€
ITALIAN HAM WITH MELON Seasoned with black pepper and rocket on the side	10.00€
PRAWN PIL PIL Olive oil, garlic and chilli	11.00€
KING PRAWN COCKTAIL Avocado, lettuce, tomato, marie rose sauce	12.50€

MAIN COURSE

CHICKEN SUPREME Breast of chicken cooked on the griddle	13.50€
RISOTTO MILANESE With white wine and saffron	14.00€
SPAGHETTI VONGOLE With clams, garlic and chilli	14.50€
FRESH COD Oven cooked with chorizo crumble	15.50€
VEAL MILANESE Coated with parmesan and herbs	15.50€

FETTUCCINE WITH SALMON Served with dill cream sauce	16.00€
SALMON FILET Cooked on the griddle and served with dill cream sauce	17.00€
LAMB CHOPS Grilled with rosemary	18.00€
SIRLOIN BEEF STRIPS (300GR) With a choice of sauce	23.00€
FILET STEAK (250GR) With a choice of sauce	24.00€

All main courses are served with vegetables and choice of crust potato, baked potato or French Fries

SIDE DISHES	3.00€
Crust potato with truffle oil	
Baked Potato	
Green Asparagus	
French Fries	
Rocket Salad	

SAUCE	2.00€
Black Pepper	
Chimichurri	
Roquefort	
Mushroom	

DESSERTS

5.00€

- Panna Cotta with Red Fruit Coulis
- Tiramisu
- Lemon Mouse
- Colonel
- Ice-cream Sorbet

CHILDREN’S MENU

10.00€

- Spaghetti Bolognaise
- Chicken Nugets with Chips
- Burger with Chips
- Ice-Cream.

ALLERGIES: Please notify a member of staff if you have any allergies

10% service charge not included