



Restaurant Erik Café Bistro

Salads:

- O Warm Salad with Goat Cheese apple, Raisins and Candied Walnuts 9,00 Euros
- O Burrata Salad with Basil Oil 9,00 Euros
- O Warm Salad of king prawns and avocado 9,50 Euros
- O Duck Ham Salad with Foie shavings, Pine Nuts and Mango Coulis 9,00 Euros
- O Cesar Salad 9.00 Euros

Vegetable:

- O Artichoke Flower Ham and Cheese 4,50 Euros (Unity)
- O Asparagus Tempura, Teriyaki 9,00 Euros
- O Grilled Vegetables with Pesto 9,00 Euros

Entrance:

- O Anchovies of Santoña with Tapenade 9,50 Euros
- O Ham Bellota Arturo Sánchez 18,00 Euros
- O Cheese Tasting 9,00 Euros
- O Pates with Figs Jam 9,00 Euros
- O Cheese and Pates 9,00 Euros
- O Provolone with Oregano 8,00 Euros
- O Fried Camembert with Cherries 1,50 Euros (Unity)
- O Ham croquettes 1,50 Euros (Unity)
- O Mussels Gratin
(6 Units 4,50 Euros) (12 Units 9,00 Euros)
- O Broken Eggs and Ham 9,00 Euros

Pinchos:

- O Smoked Sardines with Escalibada 5,00 Euros
- O Sobrasada with Caramelized Honey 5,00 Euros
- O Tenderloin with Brie and Caramelized Onion 6,00 Euros
- O Sirloin with Foie and Pedro Ximenez 6,00 Euros

Tasting Menu Toi et Moi

2 Personas: 50 Euros (I.V.A. Included)

Pates with Figs Jam
Warm Salad with Goat Cheese
Mussels Gratin

Loin of Beef (500 Gr) Tasting Sauces

Brownie with Vanilla Ice Cream
Coffee or Tea

Includes a Bottle of Wine;

White:

Embrumas (Verdejo - Viura)

Red:

Cune Crianza (Rioja)
Viña Mavor Roble (Ribera del Duero)

Tasting Menu

Center Table:

Pates with Figs Jam
Warm Salad with Goat Cheese
Ham croquettes
Artichoke Flower Ham and Cheese
Mussels Gratin

To Choose:

Cod Confit with reduced Tomato
Steak Tartare (One to four Stars)
Confit of duck with Forest Fruits
Sirloin Pepper Sauce
Fondue Mignonne (Minimum 2 Persons)

Brownie with Vanilla Ice Cream

Coffee or Tea

Price per Person 30,00 Euros (I.V.A. Included)
Drink not Included

Fondues: Minimum 2 persons

- O Cheese Fondue Classic Bistro 7,50 Euros
- O Fondue Mignonne (Fillet of Beef, Vegetables) 18,00

Fish:

- O Salmon with basil cream and Couscous 17,50 Euros
- O Sea bass, risotto and Red Wine Sauce 17,50 Euros
- O Cod Confit with reduced Tomato 17,50 Euros
- O king prawns Flambe with Brandy 17,50 Euros

Meat:

- O Steak Tartare (One to four Stars) 18,00 Euros
- O Confit of duck with Forest Fruits 18,00 Euros
- O Chicken Fajita 12,00 Euros
- O Burger Bistro 8,00 Euros
- O Loin of Beef (500 Gr) Tasting Sauces 20,00 Euros
- O Sirloin with Foie on Puff Pastry Apple and reduction Forest Fruits 19,00 Euros
- O Sirloin Pepper Sauce 18,50 Euros
- O Sirloin with Caramelized Old Mustard 18,50 Euros

Children's menú 10,00 Euros

(Up to 10 Years)
Hamburger or Nuggets
Bistro Ice Cream Cup
Lemonade, juice or water



Desserts:

- O Homemade Yogurt Cranberry Cis 4,50 Euros
- O Warm Apple Pie 5,00 Euros
- O Brownie with Vanilla Ice Cream 5,00 Euros
- O Crêpe Suzette 5,00 Euros
- O Ice (Vanilla, Chocolate, Strawberry) 3,50 Euros
- O Lemon Sorbet with Cava 5,00 Euros
- O Tangerine Sorbet with Vodka 5,00 Euros
- O Sorbets Without Alcohol 4.00 Euros

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