

## SNACKS

### BRUSCHETTA

- With Brie cheese, pears, nuts 6 Eur
- With shrimps, avocado cream 6 Eur
- With gorgonzola cheese cream, grilled beef 7 Eur

### grás OLIVES

Marinated with herbs of Provence and sun-dried tomatoes 7 Eur

### BREADSTICKS

With hard cheese and cheese sauce 8 Eur

### CHEESE BALLS

- Goat cheese 8 Eur
- Hard cheese 9 Eur

### grás SQUID RINGS

9 Eur

### GRILLED GREENSHELL MUSSELS

Baked with hard cheese, seasoned with nuts, chimichurri sauce, served with ciabatta bread 15 Eur

### KATAIFI PRAWN TAILS

15 Eur

### TARTARE

- Tuna 15 Eur
- Beef 16 Eur

### grás SNACK FOR TWO

Grill bread, burrata cheese, roasted figs and grapes, nuts 15 Eur

## SALAD

### BEETROOT, FETA CHEESE AND BEANS

13 Eur

### CLASSICAL CEASER

- With grilled chicken 14 Eur
- With grilled shrimps 15 Eur

### SPICY GRILLED BEEF

16 Eur

## SOUP

### CREAMY CAULIFLOWER WITH CHEDDAR CHEESE

8 Eur

### MUSHROOM WITH GRILLED BEEF

12 Eur

### TOM KHA

With seafood 16 Eur

## PIZZA

### MARGARITA

12 Eur

### BEETROOT

With goat cheese 14 Eur

### CHORIZO

With spinach 14 Eur

### PROSCIUTTO

With arugula 14 Eur

### MUSHROOM

14 Eur

### SALCHICHÓNE

With olives, onions, jalapeños and warm spiced honey 16 Eur

## MAIN COURSE

### PASTA FETTUCCINI

With shrimps 15 Eur

### GRILLED CHICKEN

With potato croquettes, caramelized beets and broccoli 17 Eur

### SPICY BEEF BURGER

Served with fried potatoes 16 Eur

### MUSSEL BOWL

- Coconut milk sauce 18 Eur
  - White wine-cream sauce
- Served with fries or ciabatta bread (optional)

### GRILLED MACKEREL WITH PESTO

With celery tuber cream and grilled chicory 18 Eur

### GRILLED GILT-HEAD BREAM

With butter-fried fennel and carrots 22 Eur

### TURBOT BACK

With fried chickpea, tomato and smoked paprika 25 Eur

### GRILLED OCTOPUS

With chorizo sausage and butternut squash 28 Eur

### DUCK CONFIT

With mushroom risotto 25 Eur

### LAMB CHOPS

With buttered potatoes, fried onions, and honey, mustard, balsamic glaze 35 Eur

### BEEF STEAK

With butter cream, chimichurri sauce and fries with hard cheese 33 Eur

### BEEF ENTRECÔTE

Seasoned with two cheese, nut and herb dressing, served with butter potatoes with parmesan 37 Eur

### ADDITIONAL SIDES:

- Fresh vegetables 6 Eur
- Grilled vegetables

## DESSERTS

### grás DESTRUCTION

9 Eur

### CRÈME BRÛLÉE

7 Eur

### PAVLOVA

8 Eur

### „FONDANT“

8 Eur

### ICE CREAM „GELATO MIX“

8,5 Eur

# BEVERAGES

<b>TABLE WATER</b> 0,5 / 1L	2 / 3 Eur
<b>TICHÉ</b> 0,33 / 0,75L Carbonated/still	3 / 5 Eur
<b>S. PELLEGRINO</b> 0,25 / 0,75L Carbonated	4 / 6 Eur
<b>ACQUA PANNA</b> 0,25 / 0,75L Still	4 / 6 Eur
<b>COCA-COLA/ SPRITE FANTA/ TONIC</b> 0,25L	3 Eur
<b>KOMBUCHA</b> 0,33 / 0,75L - ACALA sparkling rose wine style - ACALA sparkling white wine style - ACALA sparkling red wine style	6 / 14 Eur
<b>gràs HOMEMADE LEMONADE</b> 0,4L - Citrus fruits - Strawberries - Passion fruit - Wild berries	5 Eur
<b>FRESHLY SQUEEZED JUICE</b> 0,2L - Orange - Grapefruit	5 Eur
<b>JUICE</b> 0,2L - Orange - Multivitamin - Apple - Peach - Cranberries - Tomato	3 Eur
<b>KVASS</b> 0,43L Engelman Imperial	4 Eur

# HOT DRINKS

<b>COFFEE</b> - Espresso - Black coffee - Latte - Cappuccino - Latte (with plant-based milk) - Cappuccino (with plant-based milk) - Baileys latte	3 Eur 3 Eur 4 Eur 4 Eur 4,5 Eur 4,5 Eur 7 Eur
<b>TEA</b> - Black - Green - Fruit - Herbal	3 Eur
<b>gràs HOMEMADE TEA</b>	4,5 Eur
<b>HOT WINE</b> Alcoholic/ Alcohol-free	7 Eur
<b>HOT RUM</b>	7 Eur

# BEER

<b>AMSTEL</b> On tap (0,25 / 0,5l) Lager, Netherlands	3,5 / 5 Eur
<b>LEFFE BRUNE</b> On tap (0,33 / 0,5l) Dark beer, Belgium	4 / 6 Eur
<b>HOEGAARDEN</b> On tap (0,33 / 0,5l) Wheat beer, Belgium	4 / 6 Eur
<b>CORONA</b> 0,33l Lager, Mexican	5 Eur
<b>LEFFE BRUNE</b> 0,33l Alcohol-free	4 Eur
<b>LEFFE BLONDE</b> 0,33l Alcohol-free	4 Eur

# COCKTAILS

 <b>gràs PINK DREAM</b> Cointreau liqueur, rhubarb/ raspberry tonic, lemon juice	12 Eur
 <b>GINGER ILLUSION</b> Vodka, ginger ale, ginger, lemon juice	12 Eur
 <b>ESPRESSO MARTINI</b> Vodka, Kahlúa liqueur, Espresso	12 Eur
 <b>PASSION FRUIT MARGARITA</b> Tequila, Triple sec liqueur, passion fruit puree, lemon juice	12 Eur
 <b>MIDORI SOUR</b> Midori liqueur, Triple sec liqueur, lemon juice, egg whites	10 Eur
 <b>WHISKEY SOUR</b> Bourbon, lemon juice, Angostura Bitters, egg white	10 Eur
 <b>TOKYO MARY</b> Tomato juice, vodka, sriracha sauce, lime juice	13 Eur
 <b>NEGRONI</b> Gin, Campari, vermouth	13 Eur
 <b>gràs MANHATTAN</b> Zacapa rum, sweet vermouth, dry vermouth	15 Eur
 <b>LONG ISLAND ICED TEA</b> White rum, gin, tequila, Triple Sec liqueur, vodka, lime juice, Coca-Cola	15 Eur
 <b>GIN &amp; TONIC:</b> - Bombay gin - Jaisalmer indian crafted gin - Tanqueray Blackcurrant Royale gin	10 Eur 12 Eur 12 Eur
 <b>SPRITZ:</b> - Fiero - Campari - Aperol	11 Eur
<b>HOT:</b>	
 <b>TANGERINE GIN TODDY</b> Tangerine puree, elderberry syrup, gin	12 Eur
 <b>NEGRONI</b> Gin, campari, vermouth, red grapefruit puree	13 Eur
<b>ALCOHOL-FREE:</b>	
 <b>GIN &amp; TONIC</b> - Lyre's Dry London gin - Lyre's Pink London gin	10 Eur
 <b>APEROL SPRITZ</b>	10 Eur

# CIDER

Bottled (0,5l)

<b>HENRY WESTONS MEDIUM SWEET</b> Great Britain	6 Eur
<b>HENRY WESTONS VINTAGE ROSE</b> Great Britain	6 Eur