

Aloha

RESTAURANT



M A R B E L L A

STARTERS

Prawns Toast Skagen

with crème fraisch, fennel, red onion and avruga caviar 8€

Melon Antipasti

with Serrano ham 7,50€

Paté of Foie Gras Brûlée

with red onion chutney and dressed leaves 9,50€

Home Made Gravlax

with salad, mustard and dill dressing 9,50€

Duck and Vegetable Spring Rolls

with sweet chilli dip 8,50€

Prawns Pil Pil

with chilli and garlic in sizzling hot oil 12,50€

Seared Scallops

with cauliflower, sweet potato purée & beurre blanc 13€

Sauteed King Prawns

with asian sauce & rocket salad 14€

Salmon Tartar

with avocado ginger, herbs & spices 14€

Beef Carpaccio

with shaved parmesan and rocket 12€

Prawns Tempura

with sweet chilli, dip 9.50€

Goats Cheese Salad

with grilled asparagus, smoked pancetta
and lemon mustard dressing 13€

Insalata Tricolore

with tomatoes, mozzarella and avocado 12,50€

California Maki

with crabsticks and avocado 11,50€

Aloha Maki

with prawns tempura, tomato,
asparagus, avocado and sesame seeds on top 17€

FISH

Creamy Steamed Mussels

with creamy garlic and parsley sauce, fries and aioli 14€

Oven Roasted Salmon

with asparagus and mango & avocado salad 20€

Pan and Oven Roasted Sole On the Bone

with garlic oil, baby potatoes and Asian salad 23€

Oven Roasted Cod

with fresh green asparagus, seafood sauce &
potato purée 21€

Fillet of Sea Bass

with cauliflower purée, baby potatoes
and julienne vegetables 22€

Pan Fried Fillet of Turbot

with sautéed cabbage, creamy white wine sauce
and baby potatoes 26€

VARIOUS

Thai Green Curry

with chicken, vegetables bamboo shoots
and jasmine rice 16€

Beef Panang

with mixed vegetables, nuts & lychees and jasmine rice 19,50€

Quesadilla Del Rey

with chicken strips, peppers and onions served
with sour cream and guacamole 14€

Chicken Africana in golden curry sauce

with jasmine rice, banana, peanuts and mango chutney 18€

Pork Spare Ribs

BBQ and honey glazed ribs with
coleslaw and baked potato 17,50€

Japanese Bento Box

With 1 spring roll, 2 tempura prawns,
3 california maki and chicken teriyaki 22€

Duck Wok

with mixed vegetables and noodles 17€

Tagliatelle Carbonara

with parmesan, bacon and creamy sauce 13€

Crispy Duck

with spring onions, cucumber and pancakes 28€

FROM THE GRILL

Rib Eye Steak

with roasted tomato, sautéed mushrooms,
fries and a sauce of your choice 23€

Tenderloin Steak

Tender fillet of beef, with roasted tomato,
sautéed mushrooms, fries and a sauce of your choice 25€

Grilled Beef Burger

with cheese, coleslaw and fries 13,50€

Grilled & Oven roasted Rack of Lamb from New Zealand

with sautéed vegetables, mashed potatoes
and port wine sauce 26€

WE RECOMMEND

Chateaubriand Classic for two

with fried onions, mushrooms, roasted tomato,
mashed potatoes, fries and a sauce of
your choice 28€/ per person

Chateaubriand Healthy for two

with green salad, sautéed vegetables and
a baked potato 28€/ per person

Sauces: Bernaise, Pepper, Port Wine, House Butter

SIDES

French fries	3€
Sautéed vegetables	5€
Sautéed mushrooms	4€
Wilted spinach	4€
Grilled asparagus	7€
Mixed “green salad”	5€

* 10 % iva included in all prices | bread & dip 1,50€

COCKTAILS

Strawberry Daiquiri 7€
Rum / Strawberries / Syrup

Passion Fruit Daiquiri 9€
Rum / Passoa / Syrup

Raspberry Daiquiri 9€
Rum / Raspberries / Syrup

Cranberry Mojito 9€
Rum / Mint / Rasperry liquer / Cranberry

Mojito 9€
Rum / Mint /lime / Syrup

Piña Colada 9€
Rum / Pineapple/ Coconut

Bloody Mary 9€
Vodka / Spices /Tomato

Cosmopolitan 9€
Lemon vodka / Cointreau / Cranberry

Margarita 9€
Tequila / Cointreau / Lime / Syrup

Tokyo Ice Tea 12€
Vodka / Gin / Rum / Midori /
Tequila / Triple-sec / Lemon juice / Sprite

China Club 9€
Gin / Lemon juice / Syrup

Long Island Iced Tea 12€
Vodka/ Gin / Rum / Tequila /
Triple-sec /Lime juice / Coke