WINE & OYSTER BAR

VINOSTRA

OYSTERS

SPECIAL OYSTER €5,- per piece
varying

FINE DE CLAIRE nr. 3 €6,-
from France, salty I tender

NORMANDIË nr. 3 €6,-
from France, mild I salty I nutty

GILLARDEAU nr. 4 €9,-
from France, full I slightly sweet I savoury

SPÉCIALES GAEY nr. 4 €7,-
from France, meaty I slightly sweet
intense salty

OSTRAS DE AVEIRO nr. 3 €7,-
from Portugal, savoury I full I slightly salty

UMAMI nr.4 €7,50
Irish oyster, fully grown in Zeeland
full I lightly sweet I salty I savoury

ZEEUWSE CREUSE nr.2 €6,-
from Zeeland, salty I fruity accents

IERSE CREUSE nr. 3 €6,-
from Ireland, meaty I full I savoury

All oysters come in pairs and are served with lemon & pepper or a topping of your choice.

TOPPINGS

Shallot vinaigrette
red wine vinegar I shallot

Oriental dressing
sesame oil I soy sauce I lime

The Old Jazzs dressing
passionfruit ponzu I nori crumble

Bloody Mary
tomato juice I lemon I tabasco

TO START WITH/ APERITIF

PAN CON TOMATE €7,-
grilled bread with tomato, olive oil, garlic & sea salt

BREAD WITH DIP €7,-
aioli, tapenade & gremoulata

PINTXOS €4,-
varying

MINERVA PATÉ €9,-
tuna-, mackerel- or sardine paté,
served with grilled bread

PAN CON ANCHOAS 2 pc. €8,-
grilled bread with grilled bell pepper & anchovy

PAN CON SARDINAS 2 pc. €10,-
grilled bread with grilled sardines & gremoulata

BISQUEPRESSO €8,-
lobster, cognac cream, shrimp

PATA NEGRA €16,-
served with grilled bread

CHEESE PLATTER €10,-/€18,-
3 or 5 types of cheese, served with truffle honey & fig crackers

OLIVES €4,50

HAPPY OYSTER HOUR

Tue to Thu between 16.00 - 17.00 Fine de Claire **oysters** for **€1,50 per piece**

OSTRA WEDNESDAY

Every Wednesday you can enjoy an **oyster tasting** with all **8** types of **oysters** with all toppings ánd **2** tasting glasses of **oyster wines** of your choice for **€32,95 p.p.**

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STARTERS/APERITIF

TORCHED TUNA €16,-
bravas sauce, sweet potato, basil oil, padron

CALAMARES €12,-
served with lemon & aioli

GRILLED LANGOUSTINES €16,-
garlic, bravas sauce

GAMBAS AL AJILLO €16,-
garlic, Spanish pepper, served with bread

PULPO A LA GALLEGA €16,-
octopus, potato, bell pepper

SCALLOPS 2 pc.€12,-
chorizo, lavas

MUSSELS €14,-
bravas sauce

PETITS FRUITS DE MER €16,-
varying seafood, bravas sauce

CHORIZO FRITO €9,-
honey, mushrooms

CROQUETAS DE JAMÓN 4 pc. €10,-
served with aioli

OVEN BAKED CAMEMBERT €16,-
honey, thyme, walnuts, served with bread

GRILLED ARTICHOKE €9,-
hummus, basil oil

SIDES

GREEN SALAD €4,50
tomato, olives

GRILLED VEGETABLES €6,-
sea salt

PADRON PEPPERS €7,-
sea salt

PATATAS BRAVAS €8,-
potatoes, bravas sauce, aioli, parsley

FRENCH FRIES €6,-
mayonnaise

MAIN COURSES

SALT-CRUSTED SEA BREAM €30,-
green salad
French fries

WHOLE SQUID €24,-
garlic, lemon, parsley, green salad
French fries

NORTH SEA SOLE €24,-
green salad
French fries

GRILLED TUNA €30,-
garlic gravy, green salad
French fries

MARISCOS RISOTTO €29,-
lobster sauce, seafood, prawns

IBÉRICO SECRETO €30,-
chorizo gravy, grilled vegetables
French fries

BAVETTE €30,-
180 grams
garlic gravy, gremoulata, grilled vegetables
French fries

CÔTE DE BOEUF €35,- p.p.
600 grams 2 p.
garlic gravy, gremoulata, grilled vegetables
French fries

DESSERTS

CREMA DE NARANJA €10,-
orange, red wine ice-cream

SAN SEBASTIAN CHEESECAKE €10,-
raspberry sauce, vanilla ice-cream

CAFÉ GOURMAND €12,-
Friandises with coffee or tea

CHURROS €10,-
dulce de leche, fresh fruit, vanilla ice-cream