



GLUTEN-FREE

STARTERS

Bruschetta (garlic bread).....	5€
Bruschetta with tomato and basil	6€
Clams in Sicilian style.....	16€
Vitello Tonnato.....	14€
(thin beef with homemade tuna sauce)	
Beef sirloin carpaccio with parmesan,	16,50€
rocket and basil oil dressing	
Octopus with a delicious cream of potato and pesto.....	18€
Salmon Roll stuffed with prawns, crab and cabbage,.....	15,50€
dressed with our tasty cocktail sauce	
Tuna tartar with dried tomato, basil and olives.....	19,50€
Provolone au gratin.....	12€

SALADS

Nonna	11,50€
Grilled vegetables with mozzarella di buffala served with olive pâté	
Caprese	13€
Tomato, mozzarella di buffala and basil	
Verdi	10€
Romaine lettuce, tomato, onion and tuna	
Speciale	14€
Romaine lettuce, tomato, onion, red cabbage and chicken dipped in our creamy yoghurt sauce with fine herbs	
La Greppia	14,50€
Mixed lettuce, tomato confit, walnuts, caramelized apple, ricotta, prosciutto di Parma and crispy parmesan	
Di Formentera	13,50€
Baked potato, tomato, pepper, boiled egg, onion, biscuit, tuna and our special dressing	
Caprino	14€
Variety of lettuce, corn, tomato confit, goat cheese, macerated beef tenderloin, crunchy bacon and croutons	

PASTA WITHOUT GLUTEN "SCHARR"

1st Choose your favorite pasta

- Thin spaghetti
- Maccheroni (Macaroni)
- Fusilli

2nd Do not forget the sauce

Bolognese	14€
Stew of minced veal and pork meat with tomato, celery, carrot, herbs and red wine	
Carbonara	14€
Cream, parmesan, bacon, onion and egg yolk	
Pesto Verde	14€
Basil, garlic, pine nuts, parmesan and virgin olive oil	
Vegetarian	14€
Selection of in-season vegetables, basil vinaigrette, garlic confit and tomato sauce	
Gorgonzola	14€
Gorgonzola cheese, cream, nuts, pepper and white wine	
Parmesan	14€
Parmesan cheese, cream, nutmeg, pepper and white wine	
4 Cheeses	14€
Mahones cheese, mozzarella, gorgonzola and parmesan cheese, cream, nutmeg pepper and white wine	
Arrabiata	14€
Tomato and chilli	
Al pomodoro fresco	14€
Tomato, oregano, onion and garlic	
Greppia	15€
Bolognese, pesto, tomato and cream	

Funghi Porcini	15€
Ceps, cream, onion and Cognac	
Prawns & Garlic	15€
Virgin olive oil, prawns, garlic and parsley	
Clams	16€
Chives, fresh tomato, clams, garlic and white wine	
Smoked salmon	16€
Chives, fresh tomato, dill, smoked salmon and white wine	
Marinara	16€
Seafood, tomato sauce and shellfish	
Tuscany	16€
Bacon, mushrooms, cream, fresh tomato, onion, egg yolk, garlic, parsley and brandy	

----- RISOTTO -----

Shrimp risotto with seafood sauce	16€
Funghi porcini and truffle risotto	16,50€
Artichoke and mahones cheese risotto	15€
Spinach, olive and feta cheese risotto	15€
Risotto with truffles and prawns	18€

----- SPECIALTIES -----

Sirloin steak 'Il Segreto dello chef'	26€
served with our secret sauce, accompanied by white rice and chips	
Lobster Spaghetti or Risotto	26€
made with an exquisite tomato sauce and fresh Mediterranean herbs	

MEAT AND FISH

Steak tartar 'La Greppia'..... 20€

Minced veal sirloin steak seasoned with our Italian touch

Grilled beef sirloin..... 24€

A classic served with nonna potato or 'Greppia' baked potato served with chimichurri sauce

Codfish 'La Greppia'..... 18€

Roasted in the oven with vegetables and served with our delicious nonna potato

Sea Bass 'La Greppia'..... 22€

Grilled and accompanied by an exquisite homemade basil alioli, piquillo pepper and nonna style potato

Modify the garnish to your liking:

White rice | Homemade chips | Sauteed vegetables

Nonna potatoes (baked potato, onion and garlic)

'Greppia' baked potato

(mashed potatoes, onion, butter, cream and parsley)

HOMEMADE DESSERTS

Homemade white chocolate custard with orange salad.....	6,50€
Panna cotta with red fruits and coulis	6,50€
Pineapple carpaccio with ice cream	6,50€
Chocolate mousse with amaretti di sarrono	6,50€
Rice pudding 'La Greppia'.....	6,50€

*We have all the allergen information on all of our dishes

VAT INCLUDED



La Greppia

RESTAURANTE · PIZZAS · COPAS

— DESDE 1995 —

ALLERGENS

restaurantelagreppia.com



STARTERS

Nachos 'La Greppia' with our homemade Jalisco and Guacamole sauces: 1, 7, 8, 12

Bruschetta (garlic bread): 1, 7, 12

Bruschetta with tomato and basil: 1, 12

Focaccina (thin pizza bread with virgin olive oil and oregano): 1

Provolone au gratin with focaccina: 1, 7

Clams in Sicilian style: 12, 13

Vitello Tonnato: 3, 4, 7, 10

Beef sirloin carpaccio with parmesan, rocket and basil oil dressing: 1, 7, 12

Assorted homemade chicken, spinach and cod croquettes: 1, 12

Octopus with a delicious cream of potato and pesto: 7, 8, 12

Salmon Roll stuffed with prawns, crab and cabbage, dressed with our tasty cocktail sauce: 2, 3, 4, 7

Tuna tartare with avocado, sesame and chives: 1, 3, 4, 6, 10, 11

SALADS

"La Greppia": 7, 8, 10, 12

Nonna: 7, 10, 12

Di Formentera: 1, 3, 4

Caprino: 1, 7

Classic Caesar: 1, 3, 4, 7, 10, 12

Caprese: 1, 7, 12

Verdi: 4

Speciale: 1, 3, 7

1 Gluten	6 Soybeans	11 Sesame
2 Crustacean	7 Dairy	12 Sulphites
3 Eggs	8 Nuts	13 Molluscs
4 Fish	9 Celery	14 Lupins
5 Peanuts	10 Mustard	

FRESH PASTA

Thin spaghetti, Maccheroni (Macaroni), Pappardelle, Tagliatelle

SALSAS

Bolognese: 9, 12
Carbonara: 3, 7
Pesto: 7
Vegetarian: 9, 12
Gorgonzola: 7, 8, 12
Parmesan: 7, 12
4 Cheeses: 7, 12
Arrabiata: 9, 12
Al pomodoro fresco: 9, 12
Greppia: 7, 8, 9, 12
Funghi Porcini: 7, 12
Prawns & Garlic: 2, 7, 12
Clams: 1, 7, 12, 13
Smoked Salmon: 4, 7, 12
Marinara: 2, 4, 7, 9, 12, 13
Tuscany: 3, 7, 9, 12
Three flavors pasta 'La Greppia': 3, 7, 8, 9, 12

STUFFED PASTA

Sauce Cappelli funghi porcini: 1, 3, 7, 12
Sauce Carameli tricolori de ricota and spinach: 1, 3, 7, 12
Sauce Tortelloni Giant tortelloni with prawns and scallops: 1, 2, 3, 4, 7, 12, 13
Radiccio and gorgonzola quadroni: 1, 3, 7, 8
Raviolacce stuffed with meat: 1

1 Gluten	6 Soybeans	11 Sesame
2 Crustacean	7 Dairy	12 Sulphites
3 Eggs	8 Nuts	13 Molluscs
4 Fish	9 Celery	14 Lupins
5 Peanuts	10 Mustard	

GRATIN

Macaroni au gratin: 1, 7

Meat cannelloni Milanese style: 1, 7, 12

Lasagna with Bolognese sauce: 1, 3, 7, 9, 12

RISOTTO

Shrimp risotto with seafood sauce: 2, 4, 7, 9, 12

Funghi porcini and truffle risotto: 1, 7, 12

Artichoke and mahones cheese risotto: 1, 7, 12

Spinach, olive and feta cheese risotto: 7, 12

Risotto with truffles and prawns: 2, 4, 7, 12

SPECIALTIES

Sirloin steak 'Il Segreto dello chef': 1, 7, 12

Lobster Spaghetti or Risotto: 1, 2, 4, 9, 12

Crunchy artisan Strudel: 1, 12

Escalope 'La Greppia': 1, 3, 7, 9, 12

MEAT AND FISH

Rosemary roasted suckling lamb rib delicacy: 1, 10, 12

Steak Tartar "La Greppia": 1, 3, 7, 10, 12

Ossobuco Milanese style: 1, 7, 9, 12

Veal fillets with pepper or roquefort sauce: 7, 12

Moussaka "La Greppia": 1, 7, 12

Veal escalope Milanese style: 1, 3, 7, 12 Solomillo de

Grilled beef sirloin: 7, 8, 12

Codfish 'La Greppia': 8

Sea Bass 'La Greppia': 3, 4, 7

1 Gluten	6 Soybeans	11 Sesame
2 Crustacean	7 Dairy	12 Sulphites
3 Eggs	8 Nuts	13 Molluscs
4 Fish	9 Celery	14 Lupins
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PIZZAS

Common to all pizzas: 1, 7

Pizzas with other allergens in addition to 1 and 7:

Napolitana: 4

Salmon: 4

Fruti di mare: 2, 13

Tuna: 4

Octopus: 4

Bismark: 3

Calzone al prosciutto: 3

La Greppia: 3

DESSERTS

Tiramisú: 1, 12

Homemade white chocolate custard: 3, 7, 8

Panna cotta with red fruits and coulis: 4, 7, 8

Brownie with artisan vanilla ice cream: 1, 3, 6, 7, 8

Pineapple carpaccio with ice cream: 7, 12

Chocolate mousse with amaretti di sarrono: 7, 12

Tarta casera de limón: 1, 3, 7

Resto de tartas caseras: 1, 12

Italian Ice Cream: 1, 12

1 Gluten	6 Soybeans	11 Sesame
2 Crustacean	7 Dairy	12 Sulphites
3 Eggs	8 Nuts	13 Molluscs
4 Fish	9 Celery	14 Lupins
5 Peanuts	10 Mustard	

