



APPETIZERS

Fresh baked bread Served with tapenade and garlic butter (serving 2 persons)	\$ 6.50	Seafood chowder Creamy fish soup with calamaris, shrimps, mussels and wahoo	\$ 9.50
Tuna tataki Served with wakame, wasabi mayonnaise and Ponzu sauce	\$ 15.00	Taco salad Mexican salad with spicy chicken, jalapeño dressing and sour cream in a crispy taco	\$ 11.50
Shrimp piri piri 4 shrimps served with garlic and chili peppers	\$ 13.50	Shrimp cocktail Shrimp cocktail with mango, avocado and a lime dressing	\$ 14.50
Classic beef carpaccio Carpaccio served with pine nuts, pesto and parmesan cheese	\$ 12.50	Green carpaccio Green carpaccio from zucchini with pine nuts, pesto and parmesan cheese	\$ 9.50
Carpaccio deluxe Carpaccio served with truffle mayonnaise	\$ 13.75		

SALADS

Oriental beef salad A fresh, green beef salad with coriander, ginger, spring onion and a teriyaki dressing	\$ 18.50	Vegetarian salad Vegetarian salad with couscous, feta cheese, bell pepper, cucumber, nuts and a mango dressing	\$ 18.50
Caesar salad Salad with homemade croutons, egg, parmesan cheese and a Caesar dressing	\$ 13.50	Taco salad Mexican salad with spicy chicken, jalapeño dressing and sour cream in a crispy taco	\$ 18.50
Add chicken :	\$ 4.00		
Add shrimp:	\$ 6.50		

ROTISSERIE

Our chickens are grilled on our French Rotisol Grill, the Rolls Royce among the grills

Half a chicken Half a chicken from the spit served with fries, coleslaw, apple sauce, garlic sauce and BBQ sauce	\$ 13.50
Whole chicken Half a chicken from the spit served with fries, coleslaw, apple sauce, garlic sauce and BBQ sauce	\$ 22.00



THE STEAKS @ TROCADERO

All our steaks are premium aged selected Argentinian beef prepared on our unique charcoal grill

Sirloin steak Premium aged Argentinian sirloin steak.	260 grams 350 grams	\$ 23.00 \$ 27.50
Big boys steak Premium aged Argentinian tenderloin. For the real meat lovers! (300 grams)		\$ 29.50
Lady steak Premium aged Argentinian tenderloin. A smaller version of the big boys steak (180 grams)		\$ 24.50
Ribeye Premium aged Argentinian ribeye steak (300 grams) served with garlic butter		\$ 25.00

The dishes mentioned above will be served with potato gratin and a warm vegetable mix
These dishes include 1 side dish and 1 sauce of your choice

SIDE DISHES

Green salad
Mashed potato
Homemade fries
Coleslaw
Basmati rice

SAUCES

Red wine sauce
Pepper sauce
Blue cheese sauce
Mushroom sauce
Chimichurri sauce
Garlic sauce

PASTA

Pasta Alfredo Creamy pasta with chicken, parmesan cheese and broccoli	\$ 17.50	Pasta Aglio E Olio A delicious pasta with garlic, olive oil, parsley and chilli pepper	\$ 15.50
Pasta Diavolo A spicy Italian pasta with chicken, vegetables and chorizo	\$ 17.50	Pasta with truffle Pasta served with truffle, mushrooms, parmesan cheese and chili pepper	\$ 24.50



TROCADERO SPECIALTIES

Jack Daniels BBQ ribs from the charcoal grill	\$ 22.50	Grilled tuna	\$ 24.00
Marinated Jack Daniels BBQ ribs. Served with coleslaw, fries, bbq sauce and garlic sauce		Grilled tuna with wasabi mayonnaise, wasabi paste, teriyaki & kikkoman	
Devils Ribs	\$ 23.50	Catch of the day	\$ 21.50
Too hot to handle! Or not?		Ask your waiter for further details	
Trocaadero Burger	\$ 21.50	Land & Sea	\$ 28.50
Burger with bacon, mushrooms, cheddar cheese and Jack Daniels BBQ sauce		A delicious combination of our steak (180 grams) and grilled shrimps	
Vegetarian Burger	\$ 16.50	Fried whole red snapper	\$ 25.50
Vegetarian burger with falafel and dill mayonnaise		Fried red snapper with a lime butter sauce	
Mixed Grill	\$ 29.50		
4 kinds of meat (300 grams), served with chimichurri and piece of corn on the cob			
Tenderloin skewer	\$ 23.50		
Marinated tenderloin from the charcoal grill served with aioli			

These dishes include 1 side dish and 1 sauce of your choice

SIDE DISHES

SAUCES

Green salad	\$ 5.75	Red wine sauce	\$ 3.00
Mashed potato	\$ 4.00	Pepper sauce	\$ 3.00
Homemade fries	\$ 4.75	Blue cheese sauce	\$ 4.00
Coleslaw	\$ 3.00	Mushroom sauce	\$ 3.00
Basmati rice	\$ 4.00	Chimichurri sauce	\$ 3.00
		Garlic sauce	\$ 3.00



HOMEMADE DESSERTS

Brownie with white chocolate Served with homemade vanilla ice cream and strawberry coulis	\$ 9.50
Passion fruit cheesecake Homemade cheesecake	\$ 9.50
Cheesecake NY style (classic) Homemade cheesecake	\$ 9.50
Dame blanche Served with homemade vanilla ice cream and with chocolate sauce made by our chef	\$ 9.50
Fried banana spring rolls Served with chocolate ice cream and caramel	\$ 9.50
Strawberry bavaois Homemade strawberry bavaois	\$ 9.50
Grand dessert for two A mix of the above mentioned desserts chosen by our chef	\$ 18.50



Bon appetit