

## SALADS


Tender grilled chicken with fresh arugula, spinach and crisp peppers, complemented by parmesan, crunchy chickpeas, and croutons. Tossed in a creamy Ceasar dressing for the perfect balance of flavor and texture 18.50

## GRILLED TUNA SALAD

perfectly grilled tuna on a fresh bed of arugula and spinach, paired with sweet melon and mango. Topped with crunchy walnuts, a hint of fresh mint, and finished with a zesty yuzu dressing and creamy soy mayo for a delightful flavor fusion! 22.50

## TAPAS

## KOREAN FRIED CHICKEN

WINGS  6.50

## CRISPY PORTOBELLO

Golden-breaded Portobello mushrooms, topped with Parmesan and truffle mayo.

CROQUETTES 6.50

Chicken or beef, gently packed into crispy croquettes, served with a rich tomato sauce and finished with grated Parmesan – hearty, golden, and full of flavor. 7.50

## BURRATA

a vibrant mix of wild tomatoes and juicy grapes, complemented by caramelized walnuts and a splash of balsamic vinegar, all topped with fragrant fresh basil. A refreshing, flavorful dish! 15.50

## GYOZA DUMPLINGS

Choose between chicken or Shiitake, topped with siracha mayo and coriander 7.50

## CRISBY FRIED SHRIMP

Shrimp topped with lime aioli & chili flakes & Fried onion 9.50

## FAMILY BANANA SPLIT

A delicious combination of banana, vanilla, chocolate, and Mango ice cream, topped with fluffy whipped cream and drizzled with rich chocolate sauce. Perfect for sharing – serves a minimum of 4 people! 6.50 p.p



## STAKE MINUTE

Thin-cut steak seared to perfection, juicy and full of flavor. Served with arugula topped with lime aioli dressing and choose between:

Patatas Bravas – Mixed salad – Fries 23.50

## SIDES

Sweet Potato 4.50  
Fries 2.60  
Salad 2.60

Parmesan Mayo  
Siracha Mayo  
Wasabi Mayo  
Tahini  
Aioli 2.00

## CHOCOLATE LAVA CAKE

A warm, decadent chocolate cake with a molten center, served with a tangy raspberry sauce and fresh raspberries. A true delight for chocolate lovers! 9.50

## SMASH BURGER

## NAPOLI BURGER Chef's favorite

Your choice of smashed beef, halloumi, or Portobello mushrooms, topped with spicy arrabbiata sauce, chili, oregano, and melted mozzarella. Finished with a rich Parmesan mayo. 14.50

## TOKYO BURGER

Your choice of crispy fried fish or Portobello mushrooms, topped with fresh arugula, aromatic cilantro, and a savory teriyaki sauce. Finished with a bold wasabi mayo for a perfect fusion of flavors! 14.50

## MARRAKECH BURGER

Your choice of smashed beef, topped with a fragrant Moroccan stew, sweet raisins, and fresh arugula. Finished with creamy tahini sauce and aioli for a rich and exotic taste experience! 14.50

## FitChicken Roll

Grilled Chicken Wrap  
Whole wheat tortilla filled with lean grilled chicken breast, crunchy bell peppers, sweet carrots, and red onion. Served with a side of light, homemade tzatziki. A perfect balance of protein, fiber, and fresh flavor – made to fuel your day. 16.50

## CHEESEBURGER

Your choice of smashed beef, halloumi, or Portobello mushrooms, topped with melted cheddar, silver onions, and pickles. Finished with our rich and creamy homemade TODOS mayo for the perfect bite! 14.50

## KIDS BURGER

smashed beef patty or grilled halloumi, served with love in a soft bun. Perfect for little foodies!, 9.00

## KIDS CHICKEN NUGGETS

Crispy, golden, bite-sized fun!  
Choose 5 or 8 pieces. 7.00 / 9.00

## GELATO

Vanilla  
Chocolate  
Pistacchio  
Mango 5.50

## CLASSICS

### ESPRESSO MARTINI

Bold espresso, smooth vodka, and coffee liqueur – the perfect blend of energy and elegance.



10.00

### MOJITO

Refreshing rum, fresh mint, lime, and a touch of sweetness – the classic Cuban cooler.

### PINA COLADA

A Tropical escape in a glass. Creamy coconut, ripe pineapple and smooth rum.

### PORNSTAR MARTINI

A seductive mix of vanilla vodka, passion fruit, and a shot of bubbly – sweet, tangy, and utterly irresistible.

### WHISKEY SOUR

Rich whiskey meets zesty lemon and a hint of sweetness – a simple yet bold cocktail with a perfectly balanced kick.

### APEROL SPRITZ

A sparkling, bittersweet blend of Aperol, Prosecco, and soda – refreshment in a glass.



### LIMONCELLO SPRITZ

Limoncello, prosecco, soda water & a fresh basil lift.

## SPECIAL ELIXIRS

### BERRY BASIL SMASH

Berries meet vibrant basil in this lively gin cocktail, bursting with flavor and garden fresh-aromas



11.50

### CITRUS GARDEN COOLER

A refreshing garden escape. Vodka, elderflower and citrus meet cooling herbs and a gentle sparkle. Crisp, floral and incredibly fresh

### TODOS TIKI MULE

Bartender's Choice

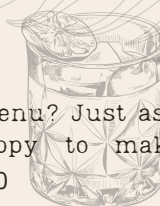
TA tropical twist on a classic – smooth vodka meets juicy peach, exotic passion fruit, and spiced falernum, topped with fiery ginger beer for the perfect island refreshment.

### PEACHY BOURBON BREEZE

A classic reimagined cocktail. Smooth bourbon and juicy peach blended into crisp black tea. Rich, sweet and perfect for slow sipping

### SPECIAL COCKTAIL

Don't see your drink on the menu? Just ask the bartender – we're happy to make something special for you! 14.50



## SOFTDRINKS

COCA COLA, ZERO, SPRITE,  
FANTA, FANTA LIMON 2.70

AQUARIUS NARANJA/LIMON 2.70

LIPTON ICE TEA 2.70

AGUA FONT MAJOR 3.50

SAN PELLEGRINO 4.50

GINGER BEER 3.00

GINGER ALE 3.00

TONIC WATER Fevertree 3.00

GRAPEFRUIT Thomas Henry 3.00

RED BULL / SUGARFREE 3.50

JARRITOS  
pineapple.-mandarine-guava 4.00

## DRAFT BEER

AGUILA- 0.38/o,5 2.95/4.80

1870-LA RUBIA - 0.38/0.5 2.95/4.80

### BEER

AGUILA DORADA - 33cl 3.50

AGUILA NON FILTERED -33cl

HEINEKEN - 33cl 4.00

HEINEKEN 0.0 - 33cl 3.5

LAGUNITAS -IPA- 3.70

AMSTEL RADLER - 33cl 3.5

CRUZCAMPO SIN GLUTEN  
- 33cl 3.7

## WINES

### WHITE WINES

Arnaiz Rueda 0,15	4.00
Atlan & Artisan Reisling 5.20 / 26.50	
Henri Weber Riesling D'Alsace	28.50
Mosel Riesling Trocken	19.00
Figuiera Mediterranee Rosé	20.00

### RED WINES

Arnaiz Rioja Crianza 0,15	4.50
Tamil Ribera Del Duero	20.00
AN/2 Alanis	42.50
Cotes du Rhone M. Chapoutier	22.00

### SPARKLING

Heretat El Padruell Cava 0,1	5.00
Domaine Mia Champagne	75.00
Jean de Villare Grande Reserve Champagne	60.00



@todos.smash

## SPIRITS

### WHISKEY

Johnnie Walker Double Black	9.00
The Glenrothes Single Malt	12.00
Jameson Irish	8.00

### VODKA

Grey Goose	10.00
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### VERMOUTH & BITTERS

Lustau Blanco	4.50
Lustau Rojo	4.50
Campari	5.00

### TEQUILA & MEZCAL

Jose Cuervo	5.00
Mezcal Derrumbes	7.00

### RUM

Don Papa	12.00
Angostura Tamboo Spiced	12.50

### LIQUEURS

Galliano	8.00
Jägermeister	5.00
Plantation Pineapple	8.00
Baileys	5.00
Cointreau	6.00

### GIN

Bombay Sapphire	10.00
Palma	10.00
Palma Citrus	10.00
Hendricks	10.00
Monkey 47	10.00

### COGNAC

Hennessy VS	10.00
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