



STraVA

Tapas & Café

CREaTive CuiSinE

OuR MeNu



1. FISH



2. NUTS



3. DAIRY
PRODUCTS



4. MOLLUSCS



5. GLUTEN



6. CRUSTACEANS



7. EGGS



8. PEANUTS



9. SOYA



10. CELERY



11. MUSTARD



12. SESAME



13. LUPINES



14. SULPHITES

sTaRTeRS

	Tapa	Half	One
Iberic ham "Cebo de Campo"			22'00 €
Iberic charcuterie selection		9'50 €	18'00 €
  Cheese selection with nuts and fresh fit jam	6'00 €	12'50 €	18'50 €
León cow cecina		10'00 €	19'00 €
 Anchovies from Santoña (140 gr) with tomato and toast		20'00 €	
 Almogrote tapa with toast		6'50 €	
 Seasoned olives from Antequera		3'50 €	

tO cONTiNue

Fried padron peppers		8'00 €	
      Homemade croquettes		1'40 €/Unit	
   Crunchy cheese croquettes with homemade pepper marmelade		1'40 €/Unit	
Canarian potatoes with Mojo sauce		8'60 €	
  Hummus with crudites and nachos		9'20 €	
   Grilled Burgos black pudding with pepper jam and caramelized onion		7'20 €	11'00 €
Edamame with wok smoked salt		8'20 €	
    Spicy sweet potatoes  with kimchi mayo		9'00 €	
 Torreznos from Soria with little peppers		9'50 €	
 Chickpea Falafel		6'00 €	10'60 € 3uds 6uds
 "Los Nachos" Corn tortillas fried at the moment, guacamole, fresh "pico de gallo", cured goat cheese and Bolaños almogrote		8'50 €	14'00 €

oUr prEsERveS

Tender broad beans sautéed with Iberian ham	12'00 €
  Pickled Mussels Ana María with potato chips	10'80 €
 Cabracho fish pudding with toast bread	11'00 €
  Asparagus from Navarra, with Romesco sauce, toasted garlic and goat cheese mayo	13'00 €

FRom oRCHaRd

	Half	One
    Our Seasonal Salad with Iberian ham	6'50 €	12'00 €
  Roasted pepper salad with tuna belly and anchovies with pickled onion	15'00 €	
   Salad with caramelized curd cheese, toasted almonds, dry tomato, apple, Cherry and soy and cane syrup dressing	13'00 €	

sTRaVa WoK

Sauteed Vegetables and Noodles

   Vegetables	12'00 €
   Chicken	13'50 €
    Prawns	14'50 €
    "Land & Sea" Chicken and prawns	15'50 €

*You can make your Wok spicy 

FRoM THE SEA to yOuR PLaTE

    Tuna Tartare, Avocado and Apple, Ginger, Onion and Thai Dressing	16'00 €
  Cockle tartare, tomato Lanzarote and avocado with dressing lime and mint	17'00 €
   Prawns flambéed with Malvasia wine and garlic butter	14'00 €

FRoM tHE FaRM

   Mini burger dehydrated tomatoes, cheese and old-fashioned mustard	8'00 €
   Angus Burger  with grated goat cheese, crispy Soria torrezno, caramelized onion, mango mayo on Brioche bread	15'00 € extra sauce +1€
  Creamy scrambled eggs with green asparagus and Iberian ham	9'60 €
  Scrambled eggs with cured meat and artichokes confit with Zarro® vermouth	17'00 €
  Scrambled eggs, fries and Iberian Ham	16'00 €
    Crispy chicken with hot and sour sauce	12'00 €
    Grilled pork steak (500gr) with vegetables, chips and chimichurri	23'00 €
 Meatballs with vermouth	Tapa : Half : One 6,20 € : 10'90 € : 16'00 €

DeSSERTs

   Cheese cake	6'50 €
  German apple pie	6'00 €
   Tiramisu	6'00 €
   Chocolate coulant  with strawberry coulis and freeze-dried cherry	8'00 €

Ask about special desserts

  Bread service 1.00€ per person	
Take away service 0.50€ per plate	
Extra sauces 1.00€ per sauce	



STraVA

Tapas & Café

BRunCh



SuNdaY sTRaVa BRunCh

On Sundays we offer at STRAVA our "Sunday Brunch",
by prior reservation.

Glass of cava and mango, mandarin and apple smoothie

Assorted Iberian cheeses and sausages

Basket of gourmet breads and pastries

Vermouth butter, guacamole and grated tomato

Coffee or tea

Creamy Spanish omelette with almogrote

Creamy yogurt with cane honey and seasonal fruit

Chocolate, hazelnut and banana crepe

25€

If you want to enjoy our Brunch any other day, please contact us.

TAXES included



STraVA

Tapas & Café

Our dRinKs

Beers

draft beer

	Caña 1'80 €
Alhambra Lager Singular	Doble 2'60 €
	Jarra 3'30 €

bottle beer

Botellín Tropical	1'30 €
Tropical	2'10 €
Dorada Especial	2'40 €
Tropical Limón	2'20 €
Cerveza Sin gluten	2'50 €
Dorada 0'0	2'00 €
Alhambra Reserva Esencia Citra IPA	3'20 €
Alhambra Reserva 1925	2'50 €
Alhambra Barrica de Ron	3'70 €

Refreshments

refreshments



Coca Cola	2'20 €
Coca Cola Zero	2'20 €
Fanta Naranja	2'20 €
Fanta Limón	2'20 €
Seven Up	2'20 €
Nestea	2'30 €
Aquarius	2'30 €
Tónica Schweppes	1'80 €
Appletiser	2'20 €
Agua Cabreiroa without gas 0'5 L	2'20 €
Agua Cabreiroa with gas 0'5 L	2'40 €

juices



Apple	2'00 €
Peaches	2'00 €
Pear Pineapple	2'00 €

coffee & tea

montecelio coffee

Black coffee or espresso	1'20 €
Double espresso	1'50 €
Cut coffee	1'25 €
Long cut coffee	1'40 €
Cut coffee milk and milk	1'30 €
Coffee with milk	1'50 €
American coffee	1'50 €
Cappuccino	2'00 €
Machine decaffeinated	1'60 €
Coffee with liquor	2'50 €
Barraquito	3'00 €

teas and infusions

China Gunpowder	2'30 €
Mint	2'30 €
Lemon and Ginger	2'30 €
Forest Fruits	2'30 €
Digest	2'30 €
Japón Sencha	2'30 €
Chamomile	2'30 €
Relax	2'30 €

cocoa

Colacao	2'00 €
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wine

white wine

D.O. Lanzarote

VEGA DE YUCO, Malvasía (Seco)	20'00 €
BERMEJO, Malvasía (Seco)	21'00 €
BERMEJO, Malvasía (Semiseco)	21'00 €
MARTINON, Malvasía (Seco)	23'00 €
VULCANO, Malvasía (Seco)	20'00 €
GRIFO SOBRE LÍAS, Malvasía	24'50 €
TISALAYA, Diego	31'00 €

D.O. La Palma

LLANOS NEGROS "LA TIME", Listán Blanco	25'00 €
LLANOS NEGROS "LA BATISTA", Malvasía Aromática	24'00 €
LLANOS NEGROS "LOS TABASQUEROS", Malvasía Aromática	25'00 €

D.O. Valle Guimar-Tenerife

MOON, Listán Blanco y Moscatel (Afrutado)	20'00 €
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D.O. Rueda

PIEDRA, Verdejo	18'00 €
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D.O. Tierras de Castilla y León

MENADE, Verdejo	21'00 €
TOMÁS POSTIGO FERMENTADO BARRICA, Verdejo	34'00 €
ABADÍA RETUERTA "LE DOMAINE", Sauvignon blanc y verdejo	45'00 €

D.O. Navarra

PRÍNCIPE DE VIANA EDICIÓN BLANCA, Sauvignon blanc y chardonnay	21'00 €
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pink wine

D.O. Lanzarote

GRIFO ROSADO SOBRE LÁGRIMAS, Listán Negro 24'50 €

BERMEJO, Listán Negro 18'50 €

sparkling wine and cava

BERMEJO ROSADO, Malvasía 23'00 €

EL GRIFO MALVASÍA BRUT, Malvasía 23'00 €

ROGER DE FLOR BRUT NATURE, Macabeo, Parellada y Xarel lo 18'00 €

sweet wine and muscat

VULCANO, Moscatel de Alejandría 4'50 €

FAMARA BLANCO DULCE, Moscatel y Malvasía 3'20 €

RICAHEMBRA, Salema y Pedro Ximénez 4'80 €

Cup

red wine

D.O. Ribera del Duero

CONDADO DE ORIZA, Tempranillo	18'00 €
ADARO, Tempranillo	28'50 €
VIÑA SASTRE CRIANZA, Tinta Fina	24'50 €
EÑE ROBLE, Tempranillo	19'00 €
EÑE CRIANZA, Tempranillo	23'00 €
PROTOS 27, Tinta Fina	28'00 €
TOMAS POSTIGO REBOLLO MAGNUM, Tinta Fina, Cabernet, Merlot y Malbec	150'00 €
EÑE PREMIUM, Tempranillo	35'00 €
PSI DE PINGUS, Tinta Fina	45'00 €
LAMBUENA ROBLE , Tempranillo	20'00 €
AALTO CRIANZA, Tempranillo	45'00 €

D.O. Castilla y León

MONASTERIO DE OLIVOS, Tempranillo	21'00 €
MAURO, Tempranillo	37'00 €
ABADIA RETUERTA, Tempranillo, Syrah y Cabernet Sauvignon	32'00 €
TESELA BY CLUNIA, Tempranillo y Syrah	22'00 €
CLUNIA MALBEC, Malbec	27'00 €
CLUNIA SYRAH, Syrah	25'00 €
CLUNIA PINOT NOIR, Pinot Noir	31'00 €

D.O. Toro

LA ENFERMERA, Tinta de Toro	17'00 €
SENTERO ROBLE, Tempranillo	18'00 €
FINCA LA RANA, Tinta de Toro	22'00 €

D.O.P. Pago Bolandín

PAGO DE CIRSUS S.F., Syrah y Tempranillo	38'50 €
PAGO DE CIRSUS CUVÉE, Syrah, Cabernet, Sauvignon y Merlot	23'00 €

TAXES included

D.O. Rioja

HERACLIO ALFARO, Tempranillo, Garnacha y Graciano	19'50 €
ZINIO 200, Tempranillo y Graciano	21'00 €

D.O. Bierzo

PITTACUM BARRICA, Mencía	21'00 €
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D.O. Extremadura

HABLA DEL SILENCIO, Syrah, Cabernet S. y Tempranillo	24'00 €
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D.O. Ribeira Sacra

HEROICO, Mencía	19'00 €
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D.O. Utiel-Requena

LA CASA DE LA SEDA, Bobal	25'00 €
"SERICIS CEPAS VIEJAS", Monastrell	25'00 €

D.O. Lanzarote

BERMEJO, Listán Negro	21'00 €
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D.O. Tierras de Baleares

SUSANA SIEMPRE, Cabernet S., Merlot y Manto Negro	19'50 €
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D.O. La Palma

LLANOS NEGROS-LOS GRILLOS, Negramol	20'00 €
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D.O. Sierra de Málaga

6+6, Tempranillo y Syrah	18'00 €
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D.O. Navarra

PRÍNCIPE DE VIANA CRIANZA, Tempranillo	21'00 €
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Côtes du Rhône - Francia

PAVILLION SAINT PIERRE, Garnacha, Monastrell, Syrah y Carignam	25'00 €
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TAXES included

appetizers

vermouth

YZAGUIRRE, Rojo, Blanco y Seco	3'00 €
YZAGUIRRE RESERVA, Rojo Solera	3'50 €
YZAGUIRRE 1884, Gran Reseva	4'50 €
YZAGUIRRE VINTAGE	4'00 €
PURETA	3'80 €
BOCAMANGA, Rojo, blanco, mezcla, enebro o naranja	4'00 €
BELSAZAR, Rosado	4'50 €
OSBORNE, Rojo	3'50 €
TORERO, Rojo	3'75 €
MARTINI, Rojo y Blanco	3'25 €
MARTINI DRY, Blanco Extra Seco	3'50 €
MARTINI RESERVA, Rojo Solera	4'00 €
PRIMO DE LANZAROTE, Rojo y Blanco	3'75 €
BECQUER GARNACHA, Rojo	3'75 €
ARLINI, Rojo	3'25 €
ARLINI, Blanco Dulce	3'25 €
ARLINI ENEBRO, Rojo	3'25 €
LUSTAU, Rojo	3'50 €
MARIOL NEGRO, Rojo	3'25 €
FERNANDO DE CASTILLA, Rojo	3'75 €
ATXA, Rojo, con Naranja, con Mango	3'75 €
ALVEAR	3'75 €
PETRONI, Blanco	4'50 €
PETRONI, Rojo	4'50 €
PADRÓ CLÁSICO, Rojo	3'20 €
PADRÓ BLANCO	3'50 €
PADRÓ AMARGO, Suave	3'75 €
PADRÓ RESERVA ESPECIAL	3'75 €
PADRÓ ROJO AMARGO, Solera	4'00 €
OLAVE BLANCO	3'20 €
VERMUT STRAVA, Blanco Especial (Especial de la Casa)	4'00 €

TAXES included

liqueurs

	Shot	Cup
PACHARÁN BAINES ORO		4'50 €
ORUJOS ATXA, Blanco, Hierbas y Crema	2'00 €	4'00 €
RONMIEL		4'00 €
BAILEYS	3'00 €	5'00 €
FRANGELICO	2'00 €	4'50 €
JAGUERMEISTER	2'50 €	4'50 €
AMARETTO	2'50 €	4'50 €



cocktails

brandy

	SHOT	GLASS
MAGNO	1'50 €	3'50 €
CARLOS III	1'50 €	3'50 €
CARDENAL DE MENDOZA		6'50 €
GRAN DUQUE DE ALBA		7'00 €
REMY MARTIIN V.S.O.P		6'00 €

gin

	COCKTAIL
BULLDOG	7'00 €
WILLIAMS ORANGE	9'00 €
AV PARAIS	7'00 €
MACARONESIA	6'50 €
MACARONESIA FRESA	7'00 €
GIN MARE	7'00 €
SEAGRAMS	6'50 €
NORDES	6'50 €
HENDRICKS	6'50 €
BROCKMANS	7'50 €
BOMB SAPP	6'00 €
PUERTO INDIAS	6'50 €
GORDONS	6'00 €
BEEFEATER	6'00 €
TANQUERAY	6'00 €
TANQUERAY TEN	9'00 €
SIDERIT	8'00 €
CITADELLE	7'50 €
AMPERSAND	6'50 €
MARTIN MILLER	7'00 €

ron

	SHOT	GLASS	COCKTAIL
AREHUCAS	2'00 €	3'50 €	5'50 €
AREHUCAS 7	3'00 €	4'50 €	6'50 €
AREHUCAS 12	3'50 €	5'50 €	7'00 €
AREHUCAS 18	4'00 €	6'00 €	8'00 €
AREHUCAS BLANCO	3'00 €	5'00 €	7'00 €
HAVANA 3	2'00 €	3'50 €	5'50 €
HAVANA 7	2'50 €	4'50 €	6'50 €
MATUSALEN 7	2'50 €	4'50 €	6'50 €
CAPITAN MORGAN BLACK	2'00 €	3'50 €	5'50 €
BACARDI	2'00 €	3'50 €	5'50 €
MAT INSÓLITO	3'00 €	6'50 €	8'50 €
ALDEA MAESTRA	3'00 €	5'00 €	7'00 €
ALDEA FAMILIA	3'50 €	6'00 €	8'00 €
BARCELO IMP	3'50 €	5'50 €	7'50 €
BRUGAL AÑEJO	2'50 €	4'50 €	6'50 €

vodka

	SHOT	GLASS	COCKTAIL
ABSOLUT	2'00 €	3'50 €	5'50 €

whisky

	SHOT	GLASS	COCKTAIL
JB	2'00 €	3'50 €	5'50 €
JOHNNIE WALKER RED	2'00 €	3'50 €	5'50 €
JOHNNIE WALKER BLACK	2'50 €	5'00 €	7'00 €
JACK DANIELS	4'00 €		
HAIGH	2'00 €	3'50 €	5'50 €
JAMESON	2'00 €	3'75 €	5'75 €
CARDHU 12	3'00 €	5'50 €	7'50 €
CHIVAS REGAL	3'00 €	5'50 €	7'50 €
DRAGO	2'00 €	4'00 €	6'00 €
NIKKA	3'00 €	6'50 €	8'50 €
MACALLAN	3'00 €	6'50 €	8'50 €



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