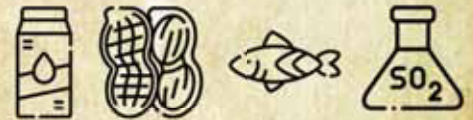


Ensaladas

Capresse 12,90€

Lettuce, tomato, fresh mozzarella, anchovies, pesto sauce, capers, black olives, oregano, and extra virgin olive oil.



César 12,50€

Lettuce, cherry tomatoes, cucumber, grilled chicken, mozzarella, Caesar dressing, Parmesan.



Endivias al roquefort 13,20€

Endives, Roquefort dressing.



Ghetto Vecchio 11,90€

Lettuce, red cabbage, carrot, tomato, corn, egg, vinaigrette dressing, and oregano.



Maltesa 12,50€

Lettuce and escarole, apple, arugula, raisins, walnuts, sunflower seeds, cherry tomatoes, caramelized balsamic vinegar, and oregano.



Maltesa con with goat cheese 14,00€



Pasta del chef 12,90€

Lettuce, chicken breast, tricolor short pasta, olives, avocado, pink sauce, and oregano.



Burrata con tomate 14,60€

Sun-dried tomatoes, confit tomatoes, fresh tomatoes, burrata, lettuce, arugula, pine nuts, pesto, and oregano.



Focaccias

Gluten-free crust + €2

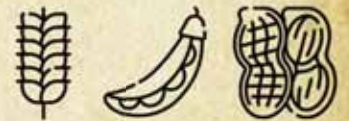
Blanca 4,00€

Pizza bread with rosemary and olive oil.



Verde 4,50€

Garlic and parsley.



Roja Tomato. 7,20€



Focaccietta 9,80€

Mozzarella, onions, oregano.



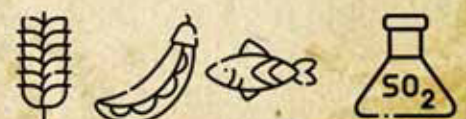
Mortadella 13,90€

Mortadella with pistachios, pesto and burrata



Fresca 13,50€

Tomato and garlic dressing, anchovies, and cold fresh mozzarella with arugula.



Fresca con burrata 16,50€



Cold Entries

Carpaccio de Buey 13,90€

With arugula and parmesan slices.

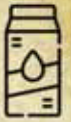
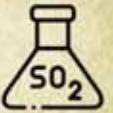
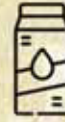


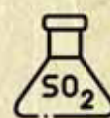
Tabla de salmón ahumado 15,00€

With onion, butter and capers.



Tartar de atún 14,50€

Tuna Tartar.



Mouse de Foie de Pato 12,90€

Duck foie mousse. With berries and orange marmalade.

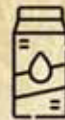


Tabla de paté 12,50€

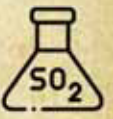
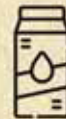


Tabla de quesos 14,20€

Cheesse board: Parmesano, Pecorino, Gorgonzola, Manchego, Cabra, Roquefort.: Parmesano, Pecorino, Gorgonzola, Manchego, Cabra, Roquefort.

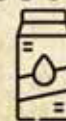
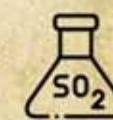
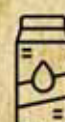


Tabla de patés y queso 14,20€



Antipasti 15,00€

Selection of Italian and domestic cured meats.



Vegan Plates

The pasta is egg-free

Escalivada 6,80€

Eggplant, onion, and roasted bell pepper. Served cold.

Esalada Maltesa

See details on **Salads**.

Focaccia *Blanca, Verde o Roja*

See details on **Focaccias**.

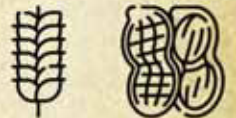
Ravioli Paesana

See details on **Pizzas**.

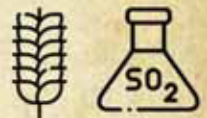
Pizza Samarkanda

See details on **Pizzas**.

Spaguetti al Aglio 10,80€



Spaguetti RATATOUILLE



Hot Entries

Berenjena Parmesana 10,90€

Eggplant Parmesan.



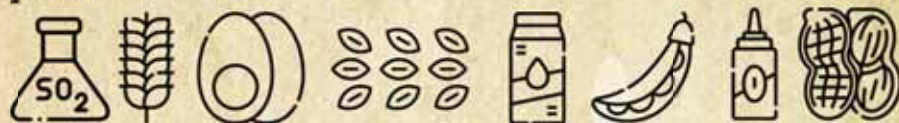
Bruschetas *Ghetto Vecchio* 10,50€

Toasted bread with a mixture of tomato, garlic, and parsley in olive oil, Serrano ham.



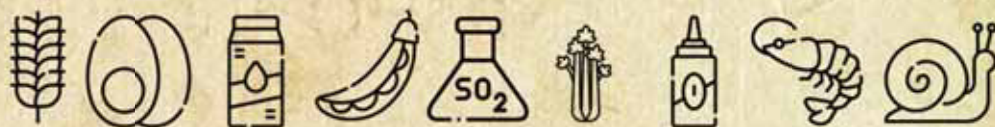
Bruschetas *De Burrata* 13,20€

Toasted bread with burrata, Italian coppa, sun-dried tomatoes, pesto, and pine nuts.



Crepe Gratinada a elegir 8,90€

Scallops and shrimp or bacon and mushrooms. Both with tomato, mushroom, cheese, and béchamel.



Mouse de Foie 14,50€

With Pedro Ximénez reduction and plum.



Provoleta 9,90€

Melted provolone cheese.



Provoleta *Con Verduras* 12,00€

Melted provolone cheese with veggies.



Revuelto de la casa 10,90€

Huevo, queso, jamón y champiñones.



Revuelto *De Foie con Trufa* 13,20€

Scrambled eggs with cheese, foie gras, and truffle.



Pizzas de la Casa

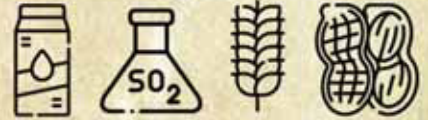


Gluten-free crust + €4

Usamos el mismo horno para todas las pizzas.
(puede haber contaminación cruzada).

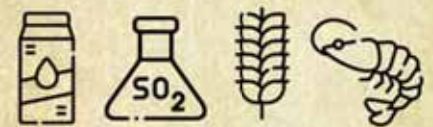
Barbacoa 13,90€

Tomato, mozzarella, meat, barbecue sauce.



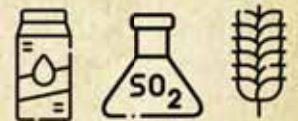
Boca Dorada 12,90€

Tomato, mozzarella, chicken, shrimp, corn, pineapple.



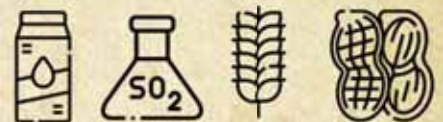
Capitan Cook 12,90€

Tomato, mozzarella, bacon.



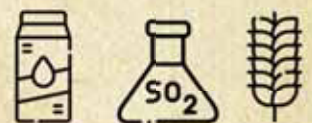
Corto Maltese 13,20€

Tomato, mozzarella, veal chunks.



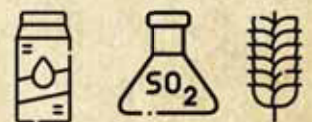
Hawaiana 12,50€

Tomato, mozzarella, ham and pineapple.



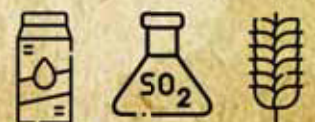
Marai 13,20€

Tomato, mozzarella, ham, mushrooms, artichokes, black olives.



Morgana 11,60€

Tomato, mozzarella, ham.



Pizzas de la Casa

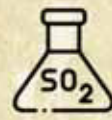
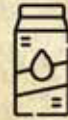


Gluten-free crust + €4

We use the same oven for all pizzas.
(cross-contamination may occur).

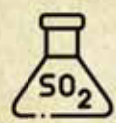
Sundance 13,90€

Tomato, mozzarella, spicy minced pork.



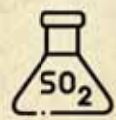
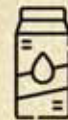
Tobruk 13,80€

Tomato, mozzarella, dates, bacon.



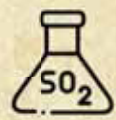
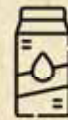
Toscana 13,90€

Tomato, mozzarella, gorgonzola, serrano ham.



Veneciana 12,80€

Tomato, mozzarella, pepperoni.



Pizzeria
GHETTO VECCHIO
Pizzeria

we work with flour,
everything may contain
traces of gluten.

Pizzas Especiales

Gluten-free crust + €4

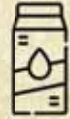


We use the same oven for all pizzas.

(cross-contamination may occur).

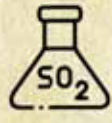
Alfredo *Sin Tomate* 13,90€

With grilled chicken and alfredo sauce. No tomato.



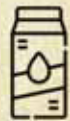
Bora Negra 15,00€

cheese and truffle cream, Serrano ham and parmesan.
No tomato.



Frivuli 14,50€

Cream, mozzarella, onion, mushrooms, bacon,
parmesan. No tomato.



Nautilus 14,50€

Cream, mozzarella, salmon, spinach, egg.
No tomato.



Rasputín 12,90€

No cheese, natural tomato, tuna, mushrooms, garlic,
parsley.



Samarkanda 14,50€

Whole wheat dough, cherry tomato, zucchini, mozzarella,
red bell pepper, eggplant.



Pizzas sin Carne

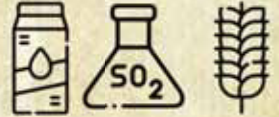
Gluten-free crust + €4



We use the same oven for all pizzas.
(cross-contamination may occur).

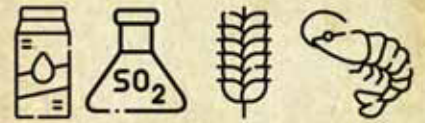
Calabria 12,60€

Tomato, mozzarella, goat cheese, broccoli.



Corleone 14,00€

Tomato, mozzarella, goat cheese, shrimp, arugula.



Cuatro quesos 13,50€

Tomate, mozzarella, parmesan, gorgonzola, gouda.



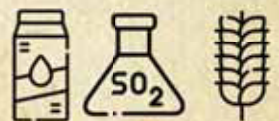
Ghetto Vecchio 16,90€

Tomato, mozzarella, crayfish, shrimp, clams, mussels, prawns.



Margarita 10,50€

Tomato, mozzarella.



Pandora 13,40€

Tomato, mozzarella, tuna, onion.



Regina di Mare 16,40€

Tomate, mozzarella, tuna, shrimp, salmon, anchovies, mussels, clams, egg.



Pizzas Cerradas

Gluten-free crust + €4

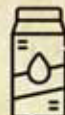
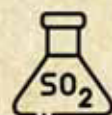


We use the same oven for all pizzas.

(cross-contamination may occur).

Calzone 14,50€

Tomate, mozzarella, ham, mushrooms.



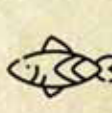
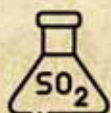
Calzone con Burrata 17,50€

Tomato, mozzarella, ham, mushrooms.



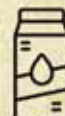
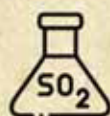
Calzone di Mare 15,80€

Tomato, mozzarella, salmon, egg, roquefort cheese, mushrooms and shrimps.



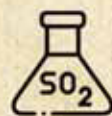
Estromboli 16,90€ (No disponible fines de semana de verano)

Tomato, mozzarella, ham, pepperoni, salami, bacon, egg.



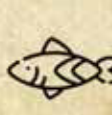
Calzone con Burrata 17,50€

Tomato, mozzarella, ham, mushrooms.



Calzone di Mare 15,80€

Tomato, mozzarella, salmon, egg, roquefort cheese, mushrooms and shrimps.



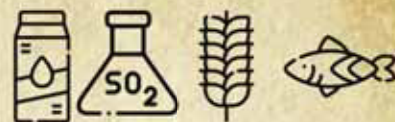
Estromboli 16,90€ (Not available on summer weekends)

Tomato, mozzarella, ham, pepperoni, salami, bacon, egg.



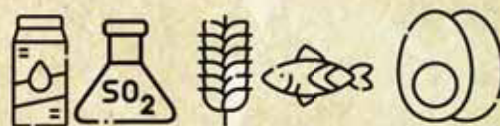
Napoli 13,90€

Tomato, mozzarella, anchovies, capers, black olives.



Trentino 13,90€

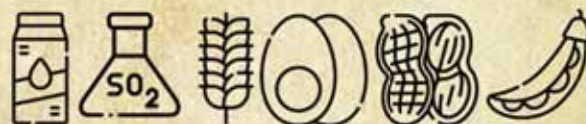
Tomato, mozzarella, salmon, onion, boiled egg.



Pastas de la Casa

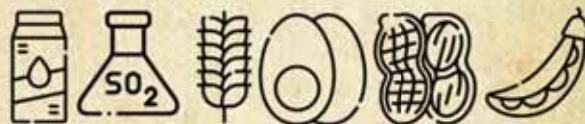
Gluten free spaghetti + 2€.

Caneloni *Gratinado de Carne* 12,60€



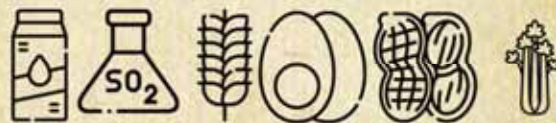
Lasagna *Gratinada de Carne* 12,90€

With bolognaise, ham, bechamel sauce and parmesan cheese.



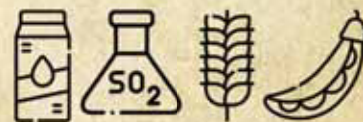
Ravioli *de Foie, Bacon y Cebolla* 15,90€

Foie, caramelized onion, cream, truffle and bacon.

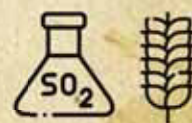


Macarroni *Estílo Chef* 13,40€

With bolognaise, bechamel sauce and parmesan cheese au gratin.



Spaghetti *Bolognesa* 11,90€



Spaghetti *Carbonara* 12,50€



Pastas de la Casa

Gluten free spaghetti + 2€.

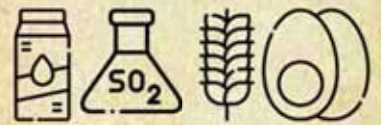
Ravioli La Española 15,90€

Filled with chorizo mousse and cottage cheese, sautéed with cherry tomatoes and Iberian ham on a parmesan tuile.



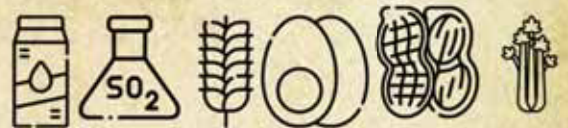
Tortellini alla Panna 14,00€

Pasta filled with sautéed meat, cream and ham.



Macarroni Tartufungo 14,50€

Gratinated with foie gras and truffle sauce, cream, and mozzarella cheese

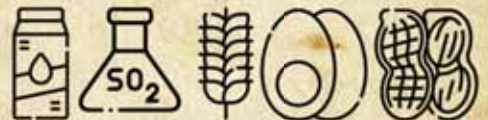


Pastas sin Carne

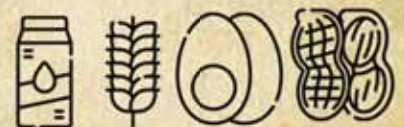
Gluten free spaghetti + 2€.

Fagottini *Gorgonzola e noci* 14,50€

Filled with gorgonzola cheese and cream with gorgonzola cheese and walnut sauce.



Fetuccine al pesto 13,20€



Lasagna Verde Gratinada 12,50€

With bechamel sauce and spinach.

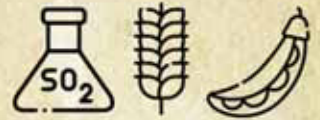


Pastas sin Carne

Gluten free spaghetti + 2€.

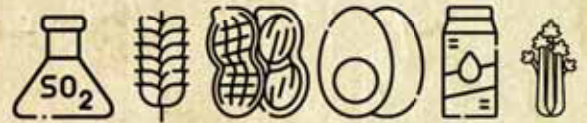
Ravioli Paesana 13,90€

Filled with grilled vegetables and tomato and ratatouille sauce.



Ravioli Dolce Vita 15,90€

Filled with truffle and cream with Porcini mushroom sauce.



Rotolo De Emilia 12,90€

Cannelloni filled with ricotta, spinach, bechamel, Parmesan, and tomato.



Spaghetti Ghetto Vecchio 16,40€

Seafood sauce, shellfish, and seafood.



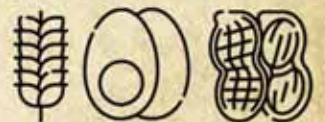
Sueño del Pescador 14,90€

Pasta filled with sea bass, scallops, and asparagus, in shrimp and zucchini sauce.



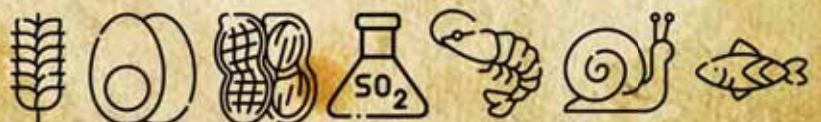
Tagliatelle Al Aglio 11,90€

With spicy peperoncino.



Tagliolini Nera di Sepia 14,20€

Black squid ink pasta, marinara sauce, shrimps and clams.



Children's plate 7,50€
Spaghetti o Macarroni

Bolognesa, Carbonara o Napoli

Kids Menu 13,50€

Choose between

Mini Pizza

Morgana, barbacoa o 4 quesos.

O Spaghetti / Macarrones

Bolognesa, Carbonara o Napoli.

+ Dessert + 1 drink

Meats

T-Bone Steak *De Ternera Gallega* 33,50€

Served on a hot clay dish with garnish. +/- 750g.

Steak *De Ternera Gallega* 26,80€

Served on a hot clay dish with garnish. +/- 350g.

Sirloin Steak *De Ternera Gallega* 29,00€

Served on a hot clay dish with garnish. +/- 350g.

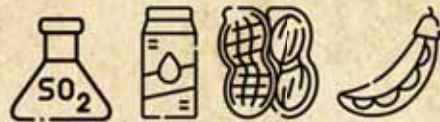
Sauces

Roquefort or pepper 2,50€

Bolletus 2,50€

Guarnición

Homemade potato chips



Picatta Milanese 13,90€

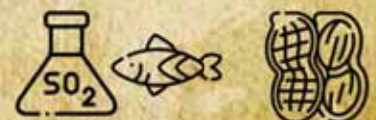
Breaded pork tenderloin with a side of spaghetti Napoli.



Fish

Emperador a la plancha 12,90€

Grilled swordfish with side dish.



Daily Menu

Tuesday to Friday half day

First course : To choose 17,50€

Revuelto de la Casa

Egg, cheese, ham and mushrooms

Escalivada

Ghetto Vecchio Salad

Lettuce, tomato, carrot, red cabbage, corn, hard-boiled egg,
house vinaigrette sauce, and oregano.

Caesar Salad

Lettuce, cherry tomatoes, cucumber, grilled chicken,
mozzarella, Caesar dressing, Parmesan.

Maltese Salad

Lettuce and escarole, apple, arugula, raisins, walnuts, sunflower
seeds, cherry tomatoes, caramelized balsamic vinegar, oregano.

Caprese Salad

Lettuce, tomato, fresh mozzarella, anchovies,
pesto sauce, capers, black olives, oregano.

Chef's Pasta Salad

Lettuce, chicken breast, tricolor short pasta,
olives, avocado, pink sauce, oregano.

Soup of the Day (seasonal)

Second course: Pizza, Pasta, Meat or Creppes

Pizzas de la Casa

Morgana

Tomato, mozzarella, ham.

Marai

Tomato, mozzarella, ham, mushrooms, artichokes, olives.

Captain Cook

Tomato, mozzarella, bacon.

Corto Maltese

Tomato, mozzarella, diced beef.

Sundance

Tomato, mozzarella, spicy sausage.

Vegetarian Pizzas

Margarita

Calabria

Tomato, mozzarella, goat cheese, broccoli.

Pandora

Tomato, mozzarella, tuna, onions.

Pizza 4 Quesos

Tomato, mozzarella, parmesan, gorgonzola, gouda.

Pastas de la Casa

Spaghetti Bolognesa

Lasagna de carne

Macarroni Gratinado

Macarroni Tartufungo

Cream, Foie, Truffle and cheese.

Vegetarian Pastas

Lasagna Verde

Spaghetti al Pesto

Rotolo de Emilia

Cannelloni stuffed with ricotta cheese, spinach, bechamel sauce, parmesan cheese and tomato.

Spaghetti con Pisto

Fresh vegetables sautéed with napoli sauce.

Gratin Crepes

Ham, bacon, and mushrooms or scallop, shrimp, and mushroom, both with tomato, cheese, and béchamel sauce.

Meats

Ossobuco

With mashed potatoes.



Fish

Hake Stew.



Supplements

€1.5 per person for the set menu to share. €0.70 for thirds of special beer or extra ingredients.

1 Beverage, Bread,
Dessert or Coffee

Desserts

Brownie 7,00€

With vanilla ice cream and red fruits.



Crepes

Dulce de Leche 6,50€

With caramel and vanilla ice cream.

Chocolate 6,50€

with vanilla ice cream.



Ice Cream 3,90€

Vanilla or chocolate with sirope.



Panna Cotta 5,50€

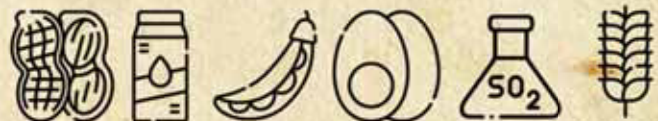
With passion fruit slush.



Lemon Slush

Con Cava 5,00€

Sin Cava 4,00€



Cake of the day 5,00€



Tiramisú 7,00€



House Beers

Caña Estrella Levante

20 cl.	2,00€
30 cl.	3,00€
50 cl.	4,80€

Jarra

1 L.	9,50€
1,5 L.	12,50€

Cerveza en Botella 1/3

Estrella Levante	3,20€
Estrella 0,0 (tostada)	3,20€
Alhambra Reserva	3,80€
Peroni (Importación)	3,80€
Daura sin Gluten	3,80€
Konig Hell Trigo 50 cl.	5,00€



nuts



dairy



eggs



gluten



Sulfites



Shellfish



celery



fish



mustard



soy



Mollusks



peanuts



sesame



lupin

Horario

From Tuesday to Sunday

De 12:00 H a 16:30 H y de 20:00 H a 00:00 H

Open all day on Saturdays and Sundays

De 12:00H a 00:00H

Kitchen open on Sundays from 7:00 PM except in summer

Lunes Cerrado

Reservations and Take away orders

692 100 712

Happy Hour

Every Thursday in our Lounge

2x1 Pizzas

Except on holiday eves,

public holidays, July, and August.

• This offer is not applicable for takeaway.

Mini CHEF

Every Saturday

Kids prepare their pizza dressed as chefs.

Consult our group menus
for special celebrations.

For these offers and more visit us at Facebook:

Pizzeria Ghetto Vecchio

www.montroyal.es/restaurante/ghetto-vecchio

Wine List

Red Wines

Alicante

El Caire. Roble. 14,50 €

100% monastell.

Enrique Mendoza. Crianza. 18,50 €

50% merlot 50% monastell.

Finca Chaconero. Crianza. 22,50 €

100% monastrell.

Rioja

Marqués de Mundaiz. Crianza. 14,50 € Copa: 3 €

100% tempranillo.

Lan Crianza 18,00 €

100% tempranillo.

Lan 50cl. Crianza. 13,00 €

100% tempranillo.

Lan a mano. Crianza. (autor) 31,50 €

100% tempranillo.

Ramón Bilbao 3/8. Crianza. 11,50 €

100% tempranillo.

Viña Ardanza. Reserva. 33,00 €

100% tempranillo.

Italia

Lambrusco Tinto. 13,00 €

Sangre de Judas. 16,50 €

Chiantí Colli Senesí 15,00 €

Rivera del duero

Peñalagua. Casa. 15,50 € Copa: 3 €
100% tinta fina.

Trus. Crianza. 23,00 €
100% tinta fina.

Protos. Roble. 19,00 €
100% tinta fina.

Pago de Capellanes. Crianza. 35,00 €
100% tinta fina.

Pesquera. Crianza. 31,50 €
100% tinta fina.

Rosé Wines

Alicante

El Caire. 14,50 € Copa: 3 €
100% monastrell.

Navarra

Campo Nuevo. 14,00 €
100% Garnacha.

Italia

Lambrusco Rosado. 13,00 €

white wines

Alicante

Marina Alta. 16,00 €
100% Tempranillo.

Copa: 3,5 €

Tierra de Castilla

Cal y Canto. 14,00 €
100% Verdejo.

Copa: 3 €

Valladolid

Yllera 5,5. Frisante. 18,00 €
100% Verdejo.

Rueda

Duquesa de Valladolid. 16,00 €
100% Verdejo.

Campo de Boga

Con Caño 16,00 €
100% Albariño.

Espumosos *Cava - Champagne*

Italia

Moscato D'. 16,50 €

Cava

Idillicum Brut. 16,00 €

Louis Predrier Brut. De Francia 18,00 €

Champagne

Moet Chandon. 75,00 €

Cervezas

Konig 1/3 Cerveza Trigo Alemana	4,50 €
Daura 1/3 Sin Gluten	3,50 €
Estrella Levante 1/3	3,00 €
Estrella Levante 1/3 Tostada 0,0%	3,00 €
Alhambra Reserva 1/3	3,50 €
Peronni Italiana 1/3	3,50 €
Caña Estrella Levante 33 cl.	2,60 €

Pinta Estrella Levante 50 cl.	4,50 €
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Sangría

Tinto Verano 40 cl.	3,90 €
Tinto Verano Jarra 1 L.	8,50 €
Tinto Verano Jarra 1,5 L.	12,50 €
Sangría Vaso 40 cl.	4,90 €
Sangría Jarra 1 L.	11,50 €
Sangría Jarra 1,5 L.	15,40 €

Refrescos

Agua con Gas 33 cl.	3,20 €
Agua sin Gas 50 cl.	2,20 €
Refrescos 20 cl.	2,50 €
Refrescos 35 cl.	3,20 €
Gaseosa 50 cl.	2,50 €

PIZZERIA
Ghetto Vecchio
RISTORANTE

For your comfort and that of those
around you, please use your
phone or iPad with low volume.
Eat calmly and enjoy the moment;
your experience will be
more rewarding.

