

# ME Tapas NU 2026

## The Simple Snacks.

**CANAPÉ** VE, VG, ME, PE 3,-

### BRUSCHETTA

- with homemade tomato salsa (A) VG €3
- Caprese (A, G) VE €4
- Spinach & Gorgonzola (A, G) VE €4

**PINSA ROMANA** 5,-

- Italian style with tomato sauce, mozzarella, rocket & prosciutto (A, G, H) ME
- Bianca with cream cheese, potatoes, honey & seasonal toppings (A, G, H) VE
- Vegan: tomato sauce, rocket, grilled seasonal vegetables & toppings (A, H) VG

**ARANCINI** 3,-

- Mushroom arancini with horseradish sauce (A, C, G, O) VE
- Ragù arancini with cheese sauce (A, C, G, O) ME
- Pumpkin arancini with tomato reduction (A, C, G, O) VE

**TOASTALLY COOL** 4,-

- Toasted brioche with cream cheese, salted anchovy fillets, capers & pickles (A, F, G) PE
- Sourdough tartines with goat cheese, fig mustard, bacon & pickled onions (A, G, H) ME

**LATIN SNACKS** 4,-

- Patatas bravas with salsa brava and aioli (A, C) VE
- Empanadillas – filled mini pastry pockets with chicken and cheese sauce (A, C, G) ME
- Tequeños – fried cheese sticks with chili sauce (A, C, G) VE
- Tequeños – fried caprese sticks with pesto sauce (A, C, G, H) VE

**AMOUSE BOUCHE** 4,-

- Butter candle with toasted bread (A, G) VE
- Trilogy in amuse cups with cream cheese variations VE, PE, ME

## The Cool Colds.

**TARTARE** 8,-

- Smoked salmon tartare with red onions, wasabi horseradish & cream cheese on blinis (A, C, D, G, O) PE
- Beef tartare with toasted brioche, horseradish, caper berries & herb butter (A, C, G, O, M) ME
- Carrot & pumpkin tartare with toasted tramezzini bread, pumpkin seed oil-soy sauce & black sesame (A, E, F, N, M, O) VG

**CARPACCIO** 8,-

- Pear carpaccio with Gorgonzola, nuts & honey (G, H, O) VE
- Beef carpaccio with mushrooms, dried figs & rocket (O, H) ME

## The Season Salads.

**CAPRESE** salad with buffalo mozzarella, cherry tomatoes on rocket with pesto (H, G, O) €6

**CAESAR** salad classic (A, C, G, D, O) VE €6  
with chicken (A, C, G, D, O) ME €8

**DEVIL** salad with deviled eggs, Lollo Rosso, frisée, dates, roasted almonds & red wine vinaigrette (C, G, H, O, M) VE €9

**GREEN** salad with fine herbs & lemon vinaigrette (O, M) VG €5

**COLORFUL** salad with leek, pears, beetroot & ginger vinaigrette (O, M) VG €6  
with feta cheese (G) VE €7

Potato & lamb's lettuce salad (O, M) VE €6

## The Savory Soups.

**TOMATO SOUP** with grilled cheese toast (A, G, O) VE €4

**CELERY-APPLE SOUP** (L) VG €4

**CREAMY VEGETABLE SOUP** with truffle oil (O) VG €4

**CORN SOUP** (mildly spicy) (A, G) VE €4  
Add-on: crispy chorizo ME

## The Attractive Asians.

**MAKI** 3,-

- Salmon with sesame, avocado & spring onion (D, N, O, E)
- Crispy chicken with avocado (A, C, N, O, E)
- Vegan with avocado, cucumber, mango, carrot & fruity sauce (E, N, O) VG
- Spicy duck with grilled duck, lettuce, cucumber & spicy sauce (N, A, E, O) ME
- Beef with ginger, cucumber & lettuce (N, A, E, O) ME

**Dumplings (2 Stück)** 4,-

- with chicken and vegetable filling (A, C, O) ME
- with spring vegetables (A, C, O) VG
- with shrimp and chives (A, B, C, O) PE

## The Fabulous Fish.

**MOJITO SALMON** on steamed vegetables with lime béchamel (O, A, G) €9

**GRILLED SALMON TROUT** on lemon gnocchi (C, O, D) €9

**FISH & CHIPS** in a cone with tartar sauce (G, A, D) €7



#studio67eventssince2009  
#studio67

## The Antipasti Cart.



A cart full of Dolce Vita to share!

Build your own cart: 12 toppings from fish, meat, vegetarian & vegan options — e.g. Prosciutto di Parma, aged Pecorino, Sicilian olives, hummus & falafel, artichokes, mixed cheese cubes, fresh bread & more.

Served for 1 hour with dedicated service, presented on stylish wooden tapas boards elegantly displayed on glasses.

Perfect for sharing, snacking & enjoying. 19,-



# ME Tapas NU 2026

## The Marvelous Meat.

**BEEF TENDERLOIN CUBES** in pepper sauce with roasted potatoes (G, L, O) ME €9

**PULLED CHICKEN** with pea-potato purée (G, O) ME €8

**CALZONE BURGER** with beef, cheddar & caramelized onions (A, G, L, O) ME €7

**MEATBALL SLIDERS** with berry-cocoa sauce (A, G, H, O) ME €5

**STUFFED PORK LOIN** with spinach & cheese, port wine jus & butter rice (G, L, O) ME €9

## The Vegan & Vegetarian.

**MAC & CHEESE "Brûlée style"** (A, G) VE €6

**GNOCCHI** with creamy mushroom sauce (A, G) VE €7

**VEGAN LASAGNA** (A, L, O) VG €7

**FRENCH FRIES** in a cone with parmesan & truffle (A, G) VE €5

**2 mini vegetable samosas** with yogurt-dill dip (A, G, H) VE (or VG without dip) €3

**FALAFEL** on hummus, tomatoes & red onions (A, N) VG €5

**VEGETABLE CURRY** with herb rice (A, H, N, O) VG €6

**BROCCOLI-POTATO BAKE** with fine herbs VG €5

## The Chef's Choice.

**RISOTTO NERO DI SEPPIA** (A,B,D,M,G) PE 8,-

## Servus Senattore.

## Hola Rodrigo.

**RODRIGO FERNANDO SENATORE RODRIGUEZ**

Born in Uruguay, formed in Italy, crafting in Vienna since 2019.

Blues-Rock Chef.

"I Cook you Eat" 🙌



## I am from Austria.

**ROAST PORK** with bread dumplings & gravy (A, C, G) ME €8

**EIERNOCKERL** in a salad heart (A, C, G) VE €6

**CHEESE SPAETZLE** with caramelized fried onions and bacon (A, C, G) ME (or VE) €6

**MEATLOAF** with mashed potatoes (A, G, L) ME €7

**CHEESE KRANER** sausage with rye bread & horseradish (A, G) ME €7

## The Super Sweets.

**MINI GUGELHUPF** assortment with chocolate & caramel sauce (A, C, G) VE €4

**TIRAMISU** della Nonna (A, C, G) VE €5

**MATCHA TIRAMISU** (A, C, G) VE €6

**SACHERTORTE** cubes with whipped cream (A, C, G) VE €4

**GUINNESS CHOCOLATE CAKE** with cream cheese frosting (A, C, G, H) VE (or VG without frosting) €5

**CRÈME BRÛLÉE** (G, C) VE €5

**CHEESECAKE** with wild berry jam (A, C, G) VE €6

**KAISERSCHMARRN** with plum compote (A, G, C) VE €4

**APPLE STRUDEL** with whipped cream & vanilla sauce (A, C, G) VE €5

**CHEESE SELECTION** with Istrian olive oil, grapes, nuts & olives (G, H) VE €5

## The Liquid Love.

**EAFFOGATO** espresso with bourbon vanilla ice cream & Nutella (O) VE €6

**LIMONCELLO** with cake (O, G, L, A) VE €8

**SORBETTO** VE (or VG) €6

## The Must Midnightsnack.

**MINI LEBERKÄSE ROLL** (G) ME €3

**CHEESE LEBERKÄSE SLIDERS** (A, G) ME €3

**SAUERKRAUT SLIDERS** (G) VG €3

"JAUSE IN A GLASS" with grissini, pretzels, salami praline, cheese skewer & pickles (A) €6

**HUMMUS & FALAFEL** (N) VG €4

## The Contact.



studio67

Patrick Kodelka

Gumpendorfer Strasse 67, 1060 Wien

+43 699 / 120 49 810

office@studio67.at

www.studio67.at