



# Drinks

## Cava

Gramona Imperial


Parellada, Macabeu, Pinot Noir

   
7,00 29,00

## Champagne

Moët & Chandon millesime  
2004

Pinot Noir, Pinot Meunier, Chardonnay

   
14,00 92,00

## White wines

Pardas Rupestris 2012

Penedès

Xarel·lo, Malvasia, Macabeu

Gran Caus Blanc 2011

Penedès

Xarel·lo, chardonnay, chenin blanc

Pazo Señoras 2012



Rias Baixas

Albariño

Gunderloch

Rheinhessen

Riesling

   
5,00 20,00

6,00 24,00



7,00 27,00

8,00 32,00

## Rose Wine

Gran Caus 2010 Penedès

Merlot

   
5,50 25,00

## Red Wine

Emilio Moro Finca Resalso 2012

*Ribera del Duero*

Tinto Fino

Orto 2011

Montsant

Garnacha

Marqués de Murrieta

2007 *Rioja*

Tempranillo, garnacha, mazuelo, graciano

Bourgogne Jean Marc Boillot

2010 *Bourgogne*

Pinot noir

## Half Bottle

Roda Reserva 08 *Rioja* 50cl

Tempranillo

1780. Castell del Remei 06

Costers del Segre 37,5 cl

Cabernet Sauvignon, garnacha, tempranillo

## Dessert Wine



MR 10 50cl

Mountain Wines *Málaga*

Moscatel

Mataró II 50cl

Alta Alella *Atella*

   
5,00 20,00

6,00 24,00

6,00 24,00

10,00 40,00



27,00

24,00

6,00 37,00

6,50 39,00

**ROO**

**DA**

## Tapas to share

Consommé cup		4,00
Fried fresh anchovy with lemon and basil 4p		8,00
Cantabric anchovies		4,00
Small chicken wings with Hoisin sauce		9,00
Iberian ham croquettes	2p	4,00
	4p	7,50
Artichoke's chips		6,50
"Patatas bravas"		7,50
Russian salad		7,00
Natural fresh cockles with citrus		10,00
Fresh anchovy marinated with anchovy and black olives oil		8,00
Toasted tomato bread		4,00
1/2 Toasted tomato bread		2,00
Hand cut <i>Joselito</i> pure Iberian ham	40gr	13,50
	80gr	24,00
Smoked wilde Salmon "Carpier" marinated in gin, vodka and beetroot		18,00
Caviar Kaspia	10gr	25,00
Caviar Kaspia	30gr	55,00
Assorted cheeses with figs jam		10,00
<b>OysterbarFishhh!</b>		
Oyster with cava sauce		4,00
Oyster with ponzu sauce		4,00
Oyster with shallots vinaigrette		4,00
Three oyster with dressing <i>Cava, ponzu and shallots</i>		11,00

## Roca classics

Timbal of apple and foie gras with vanilla oil		13,00
Artichoke's "Royal" with foie gras		12,00
Caesar salad		10,00
Poularde cannelloni		13,00
Rice with partridge and cuttlefish (20 min)		15,00
Rigatoni with tomato, basil and black olives		12,00
Chicken Tandoori with basmati rice		12,50
Mediterranean chicken pallarde		11,50
Steak tartar with potato soufflé		16,00
Iberian suckling pig with orange and clove		19,50
White veal fillet from Girona with emulsioned butter, herbs and species		20,00
Beef "Rocaburger" with salad		13,00
Daily fish with green olives emulsion		21,00

## HealthyRoca

Pumpkin soup		9,00
"Verdejo" salad Inspired at "Verdejo" Wine		10,00
Green bean salad and marinated tuna with Korean <i>Jang</i>		10,00
Quinoa with vegetables and green curry		11,00
Sautéed baby vegetables		11,00
Sautéed brown rice with miso		12,00
Mediterranean chicken pallarde		11,50
Tuna tataki with humus		13,00
Wilde salmon, low temperature cooked with citrus emulsion		14,00

## Rocadillos

Chicken curry	10,00
Lightly smoked eel with teriyaki	10,00
Iberian suckling pig	10,00
Oxtail in red wine	10,00

## Sandwiches

Club sandwich	13,50
Veal filet sandwich with caramelized onion	14,00
Veal burger	13,00
Three mini hamburgers	15,00

## Daily Menu

Lunch time from monday to friday

## Desserts

Fruit salad with citrus sorbet	6,50
Crème brûlée with orange	6,50
Green apple sorbet	6,50
Black chocolate coulant and stracciatella ice cream (10 min)	7,50
Apple pie with ginger ice cream	7,50
Assorted cheeses with figs jam	10,00

## Rocambolesc Ice Creams 7,00

Mojito  
Carrots, apricot and orange  
Yogurt  
Chocolate  
Vanilla