













MENU 19,90€

FROM MONDAY TO
FRIDAY NON-HOLIDAYS
LUNCHES AND DINNERS

Foreplay

- BURRATA SALAD, confitted cherry tomatoes, rocket and pesto sauce  
- Creamy HAM CROQUETTES "JAMÓN IBÉRICO" (3 units)   
- Creamy MUSHROOMS CROQUETTES, truffle mayo and parmesan (3 units)   
- SLOW-COOKED RIB TACOS, bbq demi sauce and homemade pickled onions (2 units) 
- CONFITTED ARTICHOKEs, truffle mayo and grated cheese (2 units). +2€ 
- VEAL CARPACCIO, rocket, truffle, toasted hazelnuts and parmesan cheese. +2€  

let's get on with the rubbing, "el ROCE"



"SENYORET" ROCE

WITH PEELED
PRAWNS AND SQUID.



CONFITTED ARTICHOKE ROCE

WITH A HOMEMADE
VEG STIR-FRY.



SLOW-COOKED RIBS ROCE

AND BIMI
TENDER STEMS



IBERIA PORK "PLUMA" RICE

SERVED WITH
"PADRON" PEPPERS



SCALLOP BLACK ROCE

SERVED WITH CONFITTED
BABY CARROTS



DUCK MAGRET ROCE

WITH GRATED
FOIE-GRAS. + 4€ PP



OCTOPUS BLACK ROCE

SERVED WITH PORK CRACKLINGS
FROM "SORIA". + 4€ PP



RED PRAWN ROCE

AND LIME
ALIOLI. + 6€ PP












T-BONE (500GR) ROCE

SERVED WITH "PIQUILLO"
RED PEPPERS. + 6€ PP






Let's finish with the "orgasms".
Our "Orgasms" are made by hand and with love.

- HOMEMADE CHEESECAKE with biscuit crumble   
- CHOCOLATE MOUSSE, OREO biscuits and fizzy chocolate tips   
- "TORRIJA" homemade french fried bread served on white chocolate soup. +1€   
- Homemade CITRUS SORBET

ROCE'S BREAD. 3€
ROCE'S BREAD. + ALLIOLI + ROMESCO. 4€

SAUCES

- ALLIOLI. +1 
- ROMESCO. +1 
- PAPRIKA. +1 
- TRUFFLE. +1 