

MENU 29,90€

WEEKENDS AND HOLIDAYS
LUNCHES AND DINNERS

Foreplay

- BURRATA SALAD, with confitted cherry tomatoes, rocket and pesto sauce 🌿 🥚
- DUO HUMMUS (Kalamata olives and piquillo peppers), veggie chips and sesame 🌿 🌱
- CALAMARI A LA ANDALUZA with ink-based alioli 🌿 🐟
- 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 unités) 🌿
- VEGETABLE GYOZAS, with crispy corn (4 unités) 🌿 🌱
- CONFITTED ARTICHOKEs with grated foie-gras (2 unités) 🥑
- VEAL CARPACCIO, rocket, truffle, roasted hazelnuts and parmesan. +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" ROCE

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"

We make the "orgasms" with love.

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

ROCE'S BREAD. 3€

ROCE'S BREAD. + ALLIOLI + ROMESCO. 4€

SAUCES

ALLIOLI. +1 🥑

PAPRIKA. +1 🥑

ROMESCO. +1 🥑

TRUFFLE. +1 🥑

