



MENU



TO SHARE



CLASSIC RUSSIAN SALAD	12€
with crispy green apple    	
BLACK CROQUETTES	13€
cuttlefish croquettes with seaweed “all i oli”    	
CHICKEN WINGS	14€
with spicy sauce    	
 TEMPURA PRAWNS	16€
with sweet chili sauce    	
CALAMARI	17€
fried calamari with jalapeño mayonnaise    	
SPANISH CHEESE	22€
four local cheeses platter with nuts and grapes    	
JAMÓN IBÉRICO	30€
spanish ham with bread, grated tomato and olive oil 	

STARTERS & SALADS



ROASTED PEPPER HUMMUS	12€
with feta cheese and dukkah     	
ASPARAGUS	12€
with mimosa eggs and rocket salad   	
VEGAN POKE BOWL	16€
with avocado, edamame, tofu and wakame with vegan sriracha mayonnaise   100%	
SMOKED TUNA TACO	18€
with avocado, wakame and yogurt    	
 CAESAR SALAD	22€
with prawns or chicken       	
NIÇOISE SALAD	22€
with tuna, egg, tomatoes, potatoes, onion and olives     	
QUINOA AND CHICKEN SALAD	22€
with apple, raisins, tomatoes and avocado dressing  	
TUNA POKE BOWL	23€
with “almadraba” red tuna, avocado, wakame and ginger    	

SANDWICHES & BURGERS



FOCACCIA SANDWICH 18€
with grilled aubergine, sundried tomatoes,
pesto and mozzarella 🌱 🍷 🥛 🥒 🥑 🌿

VEGAN BURGER 20€
beyond burger with lettuce, tomato, avocado,
vegan mayonnaise and french fries 🌱 🍷 🥑 100%

TEX-MEX CHICKEN BURGER 22€
with avocado, tomato, lettuce and jalapeño served
with french fries 🌱 🥒 🍷

CLUB SANDWICH 22€
with chicken, egg, bacon, tomato, salad,
ham and edam cheese and french fries 🥒 🌱 🥛 🍷

LAMP WRAP 22€
spicy lamb with yogurt sauce 🌱 🥛

 **GRILLED BEEF BURGER** 23€
with bacon, cheddar, lettuce, tomato,
jalapeño mayonnaise and french fries 🥒 🌱 🥛 🍷

MAINS



VEGETABLE CURRY _____ 18€
with basmati rice 100%

 FISH AND CHIPS _____ 22€
with tartare sauce     



 CHICKEN TIKKA MASALA _____ 23€
with basmati rice   

STUFFED BALLOTINE OF GUINEA FOWL _____ 26€
with roast spring onion, celeriac purée and potato gratin
and baby potato with tahina sauce.    

 SIRLOIN STEAK _____ 32€
with peppercorn sauce, potato gratin and sauteed mushrooms    

“THAI WILD” SEABASS FILLET _____ 32€
with fragrant rice and bok choy   

“ALMADRABA” RED TUNA LOIN _____ 32€
sicilian-style served with roast baby potatoes  

LAMB SHANK _____ 34€
with dried fruits sauce, mashed potato,
broccolini and salty nuts    

SIDES +5€ each one

roasted baby potates / sautéed Mushrooms / mash potatoes
mix salad / basmati rice

PASTA



(Spaguetti / Penne / Penne gluten free)

BOLOGNESE	🌾🥩🍷	16€
TOMATO & BASIL	🌾 100%	16€
👨‍🍳 CARBONARA WITH BACON AND CHICKEN	🌾🥩🍷	18€
PESTO AND CHERRY TOMATOES	🌾🥩🍷🌿🍃	18€
LASAGNE BOLOGNESE	🌾🥩🍷	18€
PAD THAI WITH CHICKEN OR PRAWNS	🌾🥩🍷🌿🍃	20€

FOCACCIAS



GARLIC BREAD	🌾 🥛 🌿	7€
GARLIC BREAD WITH CHEESE	🌾 🥛 🌿	8€
TOMATO SAUCE AND GARLIC BUTTER	🌾 🥛 🌿	9€
TOMATO HUMMUS, GOAT CHEESE, TOMATO, ROCKET	🌾 🥛 🥄 🌿	9€
SERRANO HAM, ROCKET, MOZZARELLA BUFFALINA	🌾 🥛	9€
AUBERGINE, GORGONZOLA, WALNUT AND BRESAOLA	🌾 🥛 🌿	9€

Sharing board:

LAMB FOCACCIA		20€
lamb koftas with tzatziki, tomato hummus, marinated aubergine, roasted carrot and tahini 🥄 🌿 🥛 🌾		
PRAWNS & SALMON FOCACCIA		20€
spicy prawns, mozzarella and tomato, smoked salmon, tomato hummus 🌾 🥛 🥄 🌿 🌿		
VEGETARIAN FOCACCIA		20€
tomato hummus, marinated aubergine, roasted carrot and tahini, mozzarella and tomato 🌾 🥛 🌿 🥄 🌿		

PIZZAS



(Free gluten option)

MARGARITA BUFALINA	16€
tomato sauce, mozzarella bufalina, basil, oregano and extra virgin olive oil   	
DIAVOLA	19€
tomato sauce, mozzarella fior di latte, spicy spianata, cherry tomato and black olives   	
BARBACUE	19€
bolognese sauce, mozzarella fior di latte, bacon and barbeque sauce    	
NAPOLI	19€
tomato sauce, mozzarella bufala, anchovies, capers and basil oil    	
ESPAÑOLA	19€
tomato sauce, mozzarella fior di latte, garlic oil, payoyo cheese and iberian ham  	
PARMIGIANA	19€
tomato sauce, mozzarella fior di latte, aubergine, parmigiano, mozzarella bufalina and basil    	
QUATTRO FORMAGGI	19€
cream, payoyo cheese, mozzarella bufalina, gorgonzola, goat cheese, rocket and almond flakes    	
VEGETARIAN	19€
tomato sauce, mozzarella fior di latte, aubergine, courgette, peppers, mushroom, olives and oregano   	
CARBONARA	19€
mozzarella fior di latte, onion, mushroom, guanciale and carbonara sauce   	
TARTUFATA	20€
truffle sauce, guanciale, sliced mushrooms, fresh egg and mozzarella fior di latte   	
 SAN ROQUE CLUB	20€
tomato sauce, mozzarella fior di latte, guanciale, cherry tomato confit, pecorino and rocket  	
BRESAOLA	20€
tomato sauce, mozzarella fior di latte, bresaola, parmigiano, cherry tomato and arugula   	

DESSERTS & SWEET WINES



APPLE PIE	7€
with custard   	
CHOCOLATE COULANT	8€
with vanilla ice cream  	
CREMA CATALANA	8€
orange and cardamon  	
POSTRE DE MÚSICO	10€
Moscatel wine and nuts mix 	
CHEESE & PEDRO XIMÉNEZ	15€
spanish cheese with crackers and a glass of Pedro Ximénez or Par – orange wine   	

“In our wine list, you can find our full selection of sweet wines.”

ALLERGEN

Crustacean 	Lactose 
Celery 	Sesame 
Lupin 	Peanuts 
Eggs 	Nuts 
Sulphites 	Gluten 
Fish 	Soya 
Mustard 	Molluscs 

 Chef's specialty

 Vegetarian

100%  Vegan

In compliance with Real Decreto 1420/2006 the raw or semi-raw fish that is served has been subjected to the freezing treatment prior to the aforementioned Real Decreto. Please always inform the waiter if you are sensitive to any food.

