



# 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

with grilled aubergine, sundried tomatoes,  
pesto and mozzarella



18€

## VEGAN BURGER

beyond burger with lettuce, tomato, avocado,  
vegan mayonnaise and french fries



20€

## TEX-MEX CHICKEN BURGER

with avocado, tomato, lettuce and jalapeño served  
with french fries



22€

## CLUB SANDWICH

with chicken, egg, bacon, tomato, salad,  
ham and edam cheese and french fries



22€

## LAMB WRAP

spicy lamb with yogurt sauce



22€

## GRILLED BEEF BURGER

with bacon, cheddar, lettuce, tomato,  
jalapeño mayonnaise and french fries



23€



# 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 potatoes / 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.

