



MENU

TO SHARE



PRAWN RUSSIAN SALAD 13€
served with regañá    

CHICKEN WINGS 14€
with spicy sauce    

COD CROQUETTES 15€
with aioli    

 **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



ASPARAGUS 12€
with mimosa eggs and rocket salad   

ROASTED EGGPLANT HUMMUS 14€
served with pita bread, marinated white zucchini and feta cheese    

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     

TOMATO SALAD 22€
with burrata, olives and hazelnut vinaigrette   

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 sauce, lettuce and jalapeño served
with french fries 🌱 🥒 🥗

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

LAMB WRAP 22€
spicy lamb with yogurt sauce 🌱 🍷

 **BEEF BURGER** 23€
with BBQ sauce, bacon, cheddar, lettuce and tomato served
with french fries 🌱 🍷 🥗 🍄

MAINS



VEGETABLE CURRY _____ 18€
with basmati rice 100%

 FISH AND CHIPS _____ 22€
with tartare sauce 🌿🐟🥗🥔🍷

 CHICKEN TIKKA MASALA _____ 23€
with basmati rice 🌿🍷🥗

ROSEMARY AND LEMON
GRILLED CHICKEN SKEWER _____ 23€
served with baby potatoes and summer salad 🥔

SALMON FILLET _____ 25€
marinated with mustard and honey served
with sautéed swiss chard and baby potatoes 🐟🥗🍷

 SIRLOIN STEAK _____ 32€
with peppercorn sauce, potato gratin and sauteed mushrooms 🍷🥔💡🥗

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

OVEN-ROASTED SUCKLING LAMB _____ 35€
with gratin potatoes and grilled white zucchini served with an offal rice croquette 🌿🍷🥗

KING PRAWN PAELLA _____ 50€
for two with roasted aioli and a touch of lime 🥗🍷

DRY AGED BONE-IN RIBE EYE _____ 120€
served with truffle fries, crispy shallots and fresh salad.
Sauces available 🌿🥗🍷

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.

