



MENU

# TO SHARE



PRAWN RUSSIAN SALAD	13€
served with regañá 🍷 🍷 🍷 🍷	
CHICKEN WINGS	14€
with spicy sauce 🍷 🍷 🍷 🍷	
OXTAIL AND PEDRO XIMÉNEZ CROQUETTES	15€
with roasted garlic mayonnaise 🍷 🍷 🍷 🍷	
🍷 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



BAKED SWEET POTATO	14€
with caramelized onion and tahini sauce 🌱🥕🥜 100%	
ROASTED PUMPKIN HUMMUS	14€
served with pita bread, rocket, and feta cheese 🥕🍷🌱🥙	
BOLETUS AND JERUSALEM ARTICHOKE SOUP	15€
with toasted hazelnuts 🌱 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 🌱🍷🥕🥜🍷	

# SANDWICHES & BURGERS



**FOCACCIA SANDWICH** 19€  
focaccia sandwich with caramelized red onion,  
goat cheese, butternut squash, and rocket 🌱 🥑 🥒

**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  
cheddar cheese, served with fries 🌱 🥑 🥒

**LAMB WRAP** 22€  
spicy minced 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   

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 sautéed mushrooms    

CORVINA FILLET ————— 25€  
with a light miso sauce, cauliflower purée, and Sichimi carrot   

SPICED LAMB SHANK ————— 35€  
with winter vegetables, served with mashed potato and dried fruits    

DRY AGED BONE-IN RIB EYE ————— 120€  
served with truffle fries, crispy shallots and fresh salad  
Sauces available   

## SIDES +5€ each one

roasted baby potatoes/sautéed Mushrooms / mashed potatoes   
mix salad / basmati rice

# PASTA



(Spaghetti / Penne / Gluten-free Penne)

BOLOGNESE	🌱 🍷 🍴	16€
TOMATO & BASIL	🌱 100%	16€
 CARBONARA		18€
with bacon and chicken	🌱 🍴 🍷	
LASAGNA BOLOGNESE	🌱 🍷 🍴 🍴	18€
CREAMY TRUFFLE SAUCE		20€
with sauteed mushroom	🌱 🍴 🍴	
PAD THAI		20€
with chicken, prawns or tofu	🌱 🍴 🍷 🍴 🍴 🍴 🍴	

# “FUN” CHILDREN’S MENU



ADVENTUROUS BURGER		12€
mini beef burger with fries	🌱 🍴 🍷	
MAGIC SPAGHETTI		12€
pasta with tomato sauce and cheese	🌱 🍴 🍷 🍴	
TRAVELING CHICKENS		12€
chicken nuggets with mashed potatoes	🌱 🍴 🍷	
SMILEY PIZZA		12€
individual margherita pizza	🌱 🍴 100%	
HAPPY LITTLE FISH		12€
breaded hake fillet with rice	🌱 🍴 🍴	
RAINBOW WRAP		12€
chicken and veggie wrap with mayonaise	🌱 🍴 🍷 🍴	

# 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€

## SHARING BOARD (FOR 2 PEOPLE):

LAMB FOCACCIA		20€
lamb koftas with tzatziki, tomato hummus, marinated aubergine, roasted carrot and tahini 🍷 🍷 🍷 🍷		
PRAWN & 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



(Gluten-free option available)

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

# DESSERTS & SWEET WINES



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

*"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 



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.

