



MENU

# TO SHARE



	<b>SWEET POTATO RUSSIAN SALAD</b>	14€
	basil & lime mayonnaise, crisp regañás   	
	<b>CHICKEN WINGS</b>	15€
	with spicy sauce   	
	<b>OXTAIL AND PEDRO XIMÉNEZ CROQUETTES</b>	16€
	with roasted garlic mayonnaise     	
	<b>CRISPY TEMPURA PRAWNS</b>	17€
	with sweet chili sauce   	
	<b>CALAMARI</b>	18€
	fried calamari with jalapeño mayonnaise    	
	<b>SPANISH CHEESE</b>	23€
	four local cheeses with nuts, grapes and homemade jam    	
	<b>IBERIAN CURED HAM</b>	30€
	with rustic bread, grated tomato and extra virgin olive oil 	

# STARTERS & SALADS



<b>BEETROOT HUMMUS</b>	15€
with pita bread, rocket and feta    	
<b>SMOKED TUNA TACO</b>	18€
with avocado, wakame and yogurt    	
<b>CREAMY BURRATA</b>	18€
with cherry tomatoes, artisan grissini and rocket-walnut pesto    	
<b>TOFU POKE BOWL</b>	18€
with avocado, edamame, wakame and kimchi mayo   	
 <b>NIÇOISE SALAD</b>	23€
with tuna, egg, tomatoes, potatoes, onion and olives    	
<b>CLASSIC CAESAR SALAD - PRAWNS</b>	24€
with prawns      	
<b>CLASSIC CAESAR SALAD - CHICKEN</b>	24€
with chicken      	
<b>SALMON POKE BOWL</b>	24€
with avocado, wakame and pickled ginger    	

# SANDWICHES & BURGERS



<b>BEYOND MEAT VEGAN BURGER</b>	20€
beyond burger with lettuce, tomato, avocado, vegan mayonnaise, served with french fries   	
<b>SPICED CHICKEN WRAP</b>	22€
with yoghurt sauce    	
<b>CLASSIC CLUB SANDWICH</b>	24€
with chicken, egg, bacon, tomato, lettuce, ham, edam cheese, served with french fries    	
<b>CHARGRILLED BEEF BURGER</b>	24€
with BBQ sauce, bacon, cheddar, lettuce and tomato, served with french fries    	
<b>IBERIAN BURGER</b>	25€
with fried egg, lettuce, tomato, smoked paprika mayo, served with french fries     	

# MAINS



- VEGETABLE CURRY** \_\_\_\_\_ 18€  
with fragrant basmati rice 🌿 100%
-  **TRADITIONAL FISH AND CHIPS** \_\_\_\_\_ 22€  
with proper tartare sauce 🍷🐟🥔🥗
-  **CHICKEN TIKKA MASALA** \_\_\_\_\_ 24€  
with basmati rice 🍷🥗
- ROASTED SALMON FILLET** \_\_\_\_\_ 25€  
marinated with mustard and honey, baby broccoli and baby potatoes 🐟🍷
-  **PRIME BEEF ENTRECÔTE** \_\_\_\_\_ 34€  
with peppercorn sauce, potato gratin and sautéed mushrooms 🍷🥗🍷
- KING PRAWN PAELLA (FOR TWO)** \_\_\_\_\_ 54€  
with roasted garlic alioli and lime 🍷🐟🍷🍷
- DRY AGED BONE-IN RIB EYE** \_\_\_\_\_ 120€  
served with truffle fries, crispy shallots and fresh salad  
Sauces available 🍷🍷

## SIDES

*Roasted baby potatoes* +6

*Sautéed Mushrooms* +6

*Creamy mashed potatoes* +6 🍷

*Mix leaf salad* +6 🍷

*Basmati rice* +6

*Chunky chips* +8

# PASTA



(Spaghetti / Penne / Gluten-free Penne)

BOLOGNESE	🌿 🍷 🥛 🍷	16€
TOMATO & BASIL	🌿 100%	16€
 CARBONARA		18€
with bacon and chicken	🌿 🍷 🍷	
LASAGNA BOLOGNESE	🌿 🍷 🍷 🍷 🍷	20€
PAD THAI		21€
with chicken, prawns or tofu	🍷 🍷 🍷 🍷 🍷 🍷 🍷	

# “FUN” CHILDREN’S MENU



ADVENTUROUS BURGER		14€
mini beef burger with fries	🌿 🍷 🍷 🍷	
MAGIC SPAGHETTI		14€
pasta with tomato sauce and cheese	🌿 🍷 🍷 🍷	
TRAVELING CHICKENS		14€
chicken nuggets with mashed potatoes	🌿 🍷	
SMILEY PIZZA		14€
individual margherita pizza	🌿 🍷 100%	
HAPPY LITTLE FISH		14€
breaded hake fillet with rice	🌿 🍷	
RAINBOW WRAP		14€
chicken and veggie wrap with mayonaise	🌿 🍷 🍷 🍷	

# FOCACCIAS



GARLIC BREAD	🌿🥛🍷	8€
GARLIC BREAD WITH CHEESE	🌿🥛🍷	9€
TOMATO SAUCE AND GARLIC BUTTER	🌿🥛🍷	9€
TOMATO HUMMUS, GOAT CHEESE, TOMATO, ROCKET	🌿🥛🍷🥫🍷	10€
SERRANO HAM, ROCKET, MOZZARELLA BUFFALINA	🌿🥛	10€

## 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)





## 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 barbecue 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 cheese, 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  

# DESSERTS & SWEET WINES



WARM APPLE TART	7€
with custard    	
CHOCOLATE FONDANT	8€
with vanilla ice cream   	
CATALAN CRÈME	8€
orange and cardamon   	
ICE CREAM SCOOP	3,50€
vainilla or chocolate 	

*"In our wine list, you can find our full selection of sweet wines."*

## ALLERGEN

Crustacean 	Dairy 
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.