





“Dressing for dinner is like  
taking off the day’s worries  
and slipping into a relaxed and  
celebratory evening mood.”

Prince Alfonso von Hohenlohe

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We have all the necessary information regarding allergens available upon request.

This establishment complies with the Royal Decree 1420/2006 regarding the prevention of parasitism by Anisakis.

All our fish comes from sustainable fishing.

*Prices in EUROS · Cover charge, €5*

All prices are inclusive of VAT

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COLD STARTERS

100% acorn-fed Iberian ham  
48

Half a dozen oysters  
*Sherry vinegar mignonette, shallot*  
48

Osetra caviar  
*Blinis, sour cream and its garnish (50g.)*  
230

MC smoked salmon  
*Mimosa, sour cream, toast*  
44

Foie gras terrine  
*Mango chutney, brioche toast*  
45

Steak tartare  
*Traditional, marinated beef tenderloin at your table*  
47

Lobster salad  
*Champagne vinaigrette, pipirrana of tomatoes, avocado*  
52

Tender leaf salad (♥)  
*Balsamic vinaigrette, goat cheese, roasted pears, fresh pomegranate, toasted pine nuts*  
26

Burrata (♥)  
*Cherry tomatoes, grilled strawberries, pistachio pesto*  
35

Tomato and mango tartare (♥)  
*Semi-dried tomato, roasted tomato and fresh tomato with tomato cream dressing*  
26

Sea bass ceviche  
*Leche de tigre, sweet potato, red chilli*  
41

Tuna tartare  
*Roasted tomatoes, crispy onion*  
43

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WARM STARTERS

Beef consommé  
*Vegetables, quail egg*  
32

Fisherman's soup  
*Saffron, Pernod*  
38

Cheese soufflé (♥)  
*Parmesan cream (20 minutes)*  
33

Lobster tagliatelle  
*Cream of seafood, basil*  
57

Pumpkin and hazelnut ravioli (♥)  
*Rocket, hazelnut, parmesan cheese pesto*  
33

Saffron and vegetable risotto (♥)  
*Cream of corn, pea shoots, green asparagus*  
38

Grilled scarlet prawns  
*Maltese sauce*  
48

Grilled seared scallops  
*Piquillo peppers cream, green mojo, crunchy ham*  
39

Glazed bone-marrow  
*Warm wagyu, green apple tartar*  
46

Hot duck liver  
*Tomato, brioche toast*  
44

FROM THE GRILL

Char-grilled boneless free-range chicken  
41

Suckling lamb chops *200 g.*  
50

White Veal paillard *180 g.*  
49

Veal cutlet *400 g.*  
62

Beef fillet skewer  
*Mixed peppers, onion 200 g.*  
45

Beef tenderloin  
*250 g. Argentinian sauce*  
60

Dry-aged Sirloin steak *300 g.*  
62

Simmental bone-in entrecôte Roque style  
*500 g. 45 days dry-aged*  
57

Châteaubriand  
*Béarnaise sauce*  
68

FROM THE GRILL

Beef fillet on the bone "L-Bone"  
*Roque's special 400 g.*  
75

Beef Jersey entrecôte  
*60 days dry-aged 400g.*  
69

Wagyu ribeye steak  
*Australian MB 9*  
190

Dry-aged Frisona steak  
*30 days dry-aged for 2 people 1 kg*  
130

Angus Bone-in ribeye  
*30 days dry-aged for 2 people 1 kg*  
150

T-Bone Black Angus  
*USDA Prime for 2 people 1 kg*  
195

Dry-aged Tomahawk steak  
*60 days dry-aged 1,2 kg*  
160

Roque's grilled selection  
*Prime cut by master roaster Roque*  
260

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MAINS

Sole meunière  
*Baked potato, vegetables*  
68

Roasted turbot  
*Fondant potato, Kenya beans*  
62

Lobster thermidor  
*Mushrooms, Thermidor sauce*  
71

Grilled sea bass  
*Cauliflower purée, lobster cardinal sauce*  
59

Fillet of salmon  
*Creamy mashed potato, vierge sauce*  
46

Glazed aubergine (♥)  
*Tomato sauce, bimi*  
42

Roast duck with orange  
*Roasted potatoes, stewed fruit, vegetables*  
57

Veal tenderloin  
*Morel sauce, roasted baby potatoes, green beans*  
59

Suckling lamb shoulder  
*Celery root purée, candied artichokes*  
48

Beef Wellington for 2  
*Chasseur sauce, creamy mashed potatoes*  
120

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SIDE DISHES

Soufflé potatoes (♥)  
*On request*  
35

Mashed potatoes (♥)  
12

Dauphinoise potatoes (♥)  
12

Homemade French fries (♥)  
12

Creamed spinach (♥)  
16

Fresh peas French style  
16

Sautéed spinach, raisins, pine nuts (♥)  
14

Steamed broccoli (♥)  
12

Grilled vegetables (♥)  
22



