

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

Prince Alfonso von Hohenlohe

COLD STARTERS

100% acorn-fed Iberian ham
48

Half a dozen oysters
Sherry vinegar mignonette, shallot
48

Osetra caviar
Blinis, sour cream, garnish (50gr.)
230

MC smoked salmon
Mimosa, sour cream, toast
44

Foie gras terrine
Mango chutney, brioche toast
45

Steak tartare
Classic, beef fillet seasoned 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 tartare (♥)
Sun-dried tomato, roasted tomato, fresh tomato, mango
26

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

Tuna tartare
Roasted tomatoes, crispy onion
43

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 (♥)
Sweet corn purée, pea shoots, green asparagus
38

Grilled scarlet prawn
Maltese sauce
48

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

Hot duck liver
Tomato, brioche toast
44

FROM THE GRILL

Char-grilled boneless free-range chicken
41

Suckling lamb chops (200 gr.)
50

Veal paillard (180 gr.)
49

Veal cutlet (400 gr.)
62

Beef fillet skewer
Mixed peppers, onion (200 gr.)
45

Beef tenderloin
Argentinian sauce (250 gr.)
60

Dry-aged sirloin steak
Grilled bone marrow (300 gr.)
62

Bone-in Simmental entrecôte Roque style
45 days dry-aged (500 gr.)
57

Châteaubriand
Béarnaise sauce
68

FROM THE GRILL

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

Jersey beef 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

Bone-in Angus 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

MAINS

Sole meunière
Steamed potato, vegetables
68

Roasted turbot
Fondant potato, string 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, brocolini
42

Roast duck with orange
Baby potatoes, stewed fruit, vegetables
57

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

Suckling lamb shoulder
Celery root purée, seared artichokes
48

Beef Wellington for 2
Chasseur sauce, creamy mashed potatoes
120

SIDE DISHES

Soufflé potatoes (♥)
On request
35

Mashed potatoes (♥)
12

Dauphinoise potatoes (♥)
12

Homemade French fries (♥)
12

Creamed spinach (♥)
16

Fresh peas a la Francaise
16

Sautéed spinach, raisins, pine nuts (♥)
14

Steamed broccoli (♥)
12

Grilled vegetables (♥)
22

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

