



GRILL

“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 dry cured ham
48

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

Osetra caviar (50 g) ☺☺☺☺☺
Blinis, sour cream, garnish
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, avocado, mesclun
52

Tender leaf salad ☺☺☺
Balsamic vinaigrette, goat cheese, roasted pumpkin, fresh pomegranate
26

Burrata ☺☺☺
Pickled mushrooms, truffle balsamic, toasted hazelnuts
38

King crab ☺☺☺
Pipirrana, semi-dried tomatoes, pink sauce
65

Tomato tartare ☺☺☺☺
Tomato and sesame cream, mango, basil
26

Sea bass ceviche ☺☺☺
Leche de tigre, sweet potato, red chili
41

Tuna tartare ☺☺☺☺☺
Grill style dressing
43

WARM STARTERS

Beef consommé ☺☺
Vegetables, truffle
32

Fish and seafood soup ☺☺☺☺☺
Saffron, Pernod
38

Cream of potatoes and roasted leeks ☺
Granny Smith apple
28

Cheese soufflé ☺☺
Parmesan cream (20 minutes)
33

Fresh lobster pasta ☺☺☺☺☺
Seafood cream, basil
57

Pumpkin and hazelnut ravioli ☺☺☺☺
Broccoli and herb sauce
33

Mushroom risotto ☺☺
Porcini cream, truffle
38

Oxtail cannelloni ☺☺☺☺
Foie gras, glazed with its juice
50

Grilled scallops ☺☺
Cauliflower cream, fennel, crispy ham
39

Seared foie gras ☺☺☺☺
Apple and vanilla cream, glazed with Pedro Ximénez sauce
44

FROM THE GRILL

Char-grilled boneless free-range chicken ④⑤⑥
41

Suckling lamb chops ④⑤⑥ (200 g)
50

Veal paillard ④⑤⑥ (180 g)
49

Veal cutlet ④⑤⑥ (400 g)
62

Beef fillet skewer ④⑤⑥
Mixed peppers, onion (200 g)
45

Beef tenderloin ④⑤⑥
Argentinian sauce (250 g)
60

Dry-aged sirloin steak ④⑤⑥⑦⑧
Grilled bone marrow (300 g)
62

Bone-in Simmental entrecôte Roque style ④⑤⑥
45 days dry-aged (500 g)
57

Châteaubriand ④⑤⑥
Béarnaise sauce
68

FROM THE GRILL

Beef fillet on the bone "L-Bone" ④⑤⑥
Roque's special (400 g)
75

Jersey beef entrecôte ④⑤⑥
60 days dry-aged (400 g)
69

Wagyu ribeye steak ④⑤⑥
Chilean MB 9
190

Dry-aged Frisona steak ④⑤⑥
30 days dry-aged for 2 people (1 kg)
130

Bone-in Angus ribeye ④⑤⑥
30 days dry-aged for 2 people (1 kg)
150

T-Bone Black Angus ④⑤⑥
USDA Prime for 2 people (1 kg)
195

Dry-aged Ribeye steak ④⑤⑥
Roque Selection (1 kg)
180

MAINS

Sole meunière 🐟🥚🥕🥔
Steamed potato, vegetables
68

Roasted turbot 🐟🥚
With bone and braised lettuce
62

Grilled lobster 🐟🥚🥕🥔🥔🥔
Cardinal sauce, orange fennel
71

Grilled sea bass 🐟🥚🥕🥔🥔
Parsnip purée, stewed mushrooms, herb oil
59

Fillet of salmon 🐟🥚
Potato purée, glazed carrot, lemon dill sauce
46

Glazed aubergine 🥔🥕🥔🥔
Sautéed mushrooms, tomato sauce, bimi
42

Roast duck with orange 🐟🥚🥔
New potatoes, stewed fruit, vegetables
57

Veal tenderloin 🐟🥚🥔
Morel sauce, sautéed baby potatoes, bimi
59

Suckling lamb shoulder 🐟🥚🥔
Celery root purée, seared artichokes
48

Beef Tenderloin Stroganoff 🐟🥚🥔
Pilaf rice, raisins, pine nuts
60

SIDE DISHES

Soufflé potatoes
On request
35

Mashed potatoes 🥔
12

Dauphinoise potatoes 🥔
12

Homemade French fries
12

Creamed spinach 🥔
16

Sautéed spinach, raisins, pine nuts
14

Steamed broccoli 🥔
12

Grilled vegetables
22

🐟 🥚 🥔 🥕 🥔 🥔 🥔 🥔 🥔 🥔 🥔 🥔
Fish Gluten Milk Egg Sulphites Sesame Molluscs Mustard Soy Nuts Celery Crustaceans

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

All our fish comes from sustainable fishing. Most of our products are locally sourced.

Prices in EUROS · Appetizer €5 · All prices are inclusive of VAT

