

M E N U

Rocky

SMALL BITES

XL Gilda with 00 anchovy, red tuna and gordal olive.....	5,00 €
Roasted chicken croquette with eggplant mayonnaise	3,00 €
Homemade cod fritter with black garlic aioli	3,50 €
Shiso leaf tempura with pork belly, pumpkin and black sesame	4,50 €
Brioche bread stuffed with pisto and white tuna.....	4,50 €
Guillardeau Oyster No. 2 with lemonade and chive oil.....	6,00 €

TO SHARE

Acorn-fed Ham D.O Guijuelo 100gr	25,00 €
Acorn-fed Ham D.O Guijuelo 50gr	15,00 €
Salad with semi-salted bonito and “carasau” bread	12,00 €
Crab meat, coleslaw and pickled tomato “pintxo”	12,00 €
Semi-salted mackerel with Marcona almond “ajoblanco”, grapes and figs.....	12,00 €
Marrow bone filled with steak tartare and puffed bread	19,00 €
Poularde cannelloni with truffled bechamel	12,00 €
Scallops in white wine sauce with smoked roe and pak choi (4 units).....	20,00 €
<i>Accompany it with bread.....</i>	<i>1,80 €</i>
<i>Accompany it with bread with tomato.....</i>	<i>3,50 €</i>

FROM THE FIELD

Roasted leeks with romesco sauce, truffled mushrooms and katsuobushi	12,00 €
Rigatoni with tomato sauce, eggplant, basil and burrata	18,00 €
Beans stew with vegetables demi glace, mushrooms and vegetables	12,00 €

FROM THE SEA

“Espolín” style “All i pebre” with smoked eel	18,00 €
Grilled octopus with roasted vegetables, mojo picón and charcoal potato parmentier	22,00 €
Wild hake with creamy parsnip and homemade dried tomatoes	24,00 €

FROM THE MOUNTAIN

Iberian beef shoulder cut (300gr) with mashed potatoes, black truffle and egg yolk	24,00 €
Acorn Iberian pork (180gr) with potatoes, apples compote and asparagus	22,00 €
Beef entrecotte (400gr) with salt stone	30,00 €

RICE

Fideua del “Senyoret”	22,00 €
“Molino de Roca” rice with cuttlefish and red shrimp	24,00 €
Creamy rice with carabineros, boletus and truffle	30,00 €
Valencian paella with chicken and duck	22,00 €

*Minimum 2 people. Under reservation.
Due to preparation requirements, the same type of rice must be ordered by
all guests.*

DESSERTS

Torrija, glazed with orange and meringue milk ice cream	8,00 €
Apple, mascarpone foam and Baileys	8,00 €
Chocolate cake, oil and salt	6,00 €
Lemon mango pie.....	8,00 €

TASTING MENU

Leaves

TASTING MENU

XL Gilda with 00 anchovy, red tuna and gordal olive
Guillardeau Oyster No. 2 with lemonade and chive oil
Scallops in white wine sauce with smoked roe and pak choi
Shiso tempura leaf with pork belly, pumpkin and black
sesame
Poularde cannelloni with truffled bechamel
Iberian beef shoulder cut (300gr) with mashed potatoes,
black truffle and egg yolk
Apple, mascarpone foam and Baileys

Drinks not included
.....50 €

**TASTING MENU
WITH WINE PAIRING**

White wine Cullerot.
D.O Valencia.
Red Wine Les Alcusses.
D.O Valencia.
Cava Reymos D.O Valencia.
D.O Valencia.

.....65 €

MIDDAY MENU

lovely

MIDDAY MENU

STARTERS -ALL INCLUDED-

Chef's appetizer

Roasted pork belly brioche with lime
and basil tartare

Grilled eggplant salad with arugula and
pine nut emulsion

Strawberry and beet gazpacho

MAIN -CHOOSE ONE-

Vegetable fideua 

Rigatoni with tomato sauce, eggplant,
basil and burrata 

Pork cheek with potato parmentier
and vegetables

Wild hake with creamy sweet potato
and broccoli (+6€)

"Molino roca" rice with cuttlefish and
red shrimp (+10€), (min 2 pax)

DESSERTS -CHOOSE ONE-

Seasonal fruit

Chocolate cake with oil and salt with caviaroli

Lemon mango pie (+4€)

Torrija, glazed with orange and meringue milk
ice cream (+4€)

.....22 €