CARTA DE COMIDAS

ROCABEACH
mediterranean restaurant

12:00 - 23:00

TAPA - STARTER

Patatas bravas 9
dos cocciones | alioli ahumado | brava de tap de cortí
two cookings potatoes | smoked aioli | tap de cortí peppers Brava

Pimientos del padrón 9
flor de sal rosada de ibiza | cherry al grill
padron peppers | rosé salt from Ibiza | grilled cherry tomatoes

Gambas al ajillo 14
chile guindilla | perejil
prawns | chile guindilla | parsley

Calamares crujientes 14
alioli | perejil | limón
fried calamary | alioli | parsley | lemon

Gazpacho de sandía 12
aceite de oilva virgen | caviar de yuzu
watermelon | virgin olive oil | yuzu caviar

Alcachofas de Tudela al Josper 14
romescu ahumada | almendras y avellanas
Tudela artichockes | smoked romescu | almonds & hazelnuts

Tabla de ibérico y manchego 26
jamon bellota | queso manchego y mallorquin | mariñeiras | olivas
iberic bellota ham | manchego & mallorcan cheese | crokers | olives

Mezze Board 24
hummus | josper muhammara & babaganush | pita | kalamatas
hummus | josper muhammara & babaganush | pita | kalamatas

Croquetas cremosas de bogavante y gambas 14
tartara cítrica | perlas de ikura
lobster & prawns croquettes | citrus tartara | ikura pearls

Ceviche de corvina mediterranea 16
sorbete de maracuya | leche de tigre | choclo peruano | crujiente de boniato
sea bass | maracuya sorbet | tiger's milk | peruvian corn | sweet potato crisps

Carpaccio gamba roja 20
mango | pimienta kerala | caviar beluga | vinagreta de lychees
local red prawns | mango | kerala black pepper | beluga caviar | lychee vinaigrette

Gyosas de autor 16
ternera-chimichurri | cerdo-kimchee | vegan-tofu | gambas-cerdo
pork-kimchi | beef-chimichurri | vegan-tofu | shrimp-pork

SNACK - SALAD

Nachos "Superloaded" 18
cheddar | carnecita | jalapeños | frijoles | guacamole | crème fraische
cheddar | carnecita beef | jalapeños | frijoles | guacamole | crème fraische

Chicken Quesadilla 16
pollo cajun | triple cheddar | pimientos ahumados | maiz asado | cebolla morada encurtida
cajun chicken | triple cheddar | smoked chipotle peppers | roasted corn | pickled red onion

Burger Roca 18
doble smash angus | triple monterrey | crispy bacon & cebolla | Jack Daniels BBQ
doble smash angus | triple monterrey | crispy bacon & onion | Jack Daniels BBQ

Burger Buffalo Chicken (vegan option) 16
crispy chicken | triple monterrey | cebolla | smoked chipotle-mayo
crispy chicken | triple monterrey | onion | smoked chipotle-mayo

Wrap vegan 16
wrap espinacas | queso vegano | babaganush | falafel | pimientos ahumados al josper
spinachs wrap | vegan cheese | babaganush | falafel | josper smoked peppers

Patatas fritas / Boniato chips 8
chips / sweet potatoes chips

Bread Basquet 8
pan masa madre | alioli | olivas aliño casero
sourdough bread | alioli | homemade olives recipe

Patatillas dip de salsa gaucha 6
crisps with salsa gaucha dip

Almendras con olivas 8
toasted almonds and olives

Pacifico Bowl Salad 20
gambas chili togarashi | mango | edammame | pak choi | tortilla chips | wafu dressing
togarashi chili prawns | mango | edammame | pak choi | tortilla chips | wafu dressing

Ensalada Cala Estancia 16
ventresca de atún | esparragos | huevo duro | brotes verdes | mayonesa citrica
Tuna belly | asparagus | hard-boiled egg | field greens | citrus mayonnaise

Caesar Salad 18
crispy chicken | parmigiano reggiano | croutons | romana | caesar dressing
crispy chicken | parmigiano reggiano | croutons | romaine | caesar dressing

Watermelon Feta Salad 18
tomate raff | sandia | cebolla morada | feta marinado | especies tajin
raff tomato | watermelon | red onion | marinated feta | tajin species

PASTA - PIZZA

Ravioli Lobster 20
relleno de bogavante | gamba roja | vieriras | almejas | velouté marisco
stuffed with lobster | red shrimp | scallops | clams | seafood velouté

Tortelloni 4 Formaggi 18
trufa negra | parmigiano reggiano
black truffle | parmigiano reggiano

Pizza Margherita 16
masa madre de pinsa romana | salsa tomate casera | mozarella
sourdough pinsa romana | italian tomato salsa | mozarella | basil

Pizza Prosciutto 18
salsa tomate casera | mozarella | jamon ibérico | rucula | aceite oliva
sourdough pinsa romana | italian tomato salsa | iberian ham | arugula

Pizza Funghi e Tartufo 22
masa madre de pinsa romana | tomate | portobellos | trufa | mozarella
sourdough pinsa romana | tomato | portobellos | truffle | mozarella

Pizza Frutti di Mare 24
passata del mare | mozarella | gambas | mejillones | calamar
passata del mare | prawns | mussels | calamar

PRINCIPAL - MAIN

Carre de cordero mallorquin 22
marinado ajo & hierbas | verduritas salteadas | bulgur | dukkah
rack of lamb | garlic herb marinate | vegetables | bulgur | dukkah

Solomillo de ternera gallega 28
reducción vino manto negro mallorquin | patata asada | mini zanahorias | espárragos
mallorcan mantonegro wine reduction | baked potatoes | mini carrots

Ribeye txogitxu 28
madurado 40 dias | patata frita | pimientos asados | tximixurri vasco
40 days aged | french fries | roasted eco peppers | vasque tximixurri

Presa ibérica de bellota 26
suave salsa de sobrasada | crema de boniato al romero | tirabeques
pork shoulder | sobrasada chorizo sauce | sweet potato puree | snow peas

Tajin de pollo de granja 20
bulgur | garbanzos | cebolla caramelizada | patatas | datiles medjhoul
bulgur | chickpeas | caramelized onion | spiced potatoes | medjhoul dates

ARROZ - RICE
minimo 2 persons / price per person

Paella de bogavante 34
½ bogavante por persona | langostinos | fumet | azafrán
½ lobster per person | prawns | seafood fumet | saffron

Paella ciega de marisco 24
gambas | calamar | mejillones | fumet | azafrán
prawns | calamary | mussels | seafood fumet | saffron

Paella verduras de huerta 20
verduras asadas al josper | muhammara
josper braised vegetables | muhammara

Arroz a llauna con ribeye y setas 24
ribeye txogitxu | setas portobellos & shimeji
ribeye txogitxu | portobellos & shimeji mushrooms

Arroz negro a llauna "Surf and Turf" 26
torreznos de Soria | pulpo al josper | alioli ahumado
Soria porkbelly | josper braised octopus | smoked alioli

Salmon a la brasa 20
glaseado de ajo-miel | pure de guisantes | lemongrass | pak choi
Garlic and honey glaze | pea puree | lemongrass | ginger | pak choy

Bacalao confitado 20
mantequilla de limón y alcaparras | patata gratinada | brocoli bimi
cod confit | lemon and caper butter | gratin potatoes | broccoli bimi

Lubina en papillote de hojas de palma 22
espinacas | pasas | chile cirereta | patata asada | hierbaluisa
spinach | raisins | cirereta chili | baked potato | lemon verbena

Pulpito cantábrico a la brasa 24
nuestras "patatas revolconas" | sal maldon ahumada | mojo rojo
scrambled patatas revolconas | smoked maldon salt | mojo rojo

Bogavante a la formentereña 34
½ bogavante | patata y huevos fritos | alioli ahumado
½ lobster | fried potatoes & eggs | smoked alioli

POSTRE - DESSERT

Choco Cake Gold 12
chocolate cake | gold 24k

Tarta Queso 10
mallorcan *cheesecake | toasted almonds | sobrasada | local honey*

Vodka SKYY & Lemon sorbet 12
lemon sorbet | mint leaves

Party Sparkle Cake 16
individual delight | magic moment | unforgettable memories

Mango & Coco 10
mango de Málaga | *sorbete de coco | crumble de violetas*

Irish Donuts Affogato 12
capuccino ice cream | *coffee | baileys | loaded donuts*

Apple Tatin 10
caramelized apples | crispy peanuts

BRUNCH 09:00 - 12:00

Pa amb oli - 8
pan de masa madre | tomate rayado | aceite de oliva virgen | olivas | fonoll mari
sourdough bread | grated tomatoes | virgin olive oil | olives | Fonoll Mari

Avocado toast - 10
pan baggel | aguacate | crema burrata | caponata de verduritas asadas
baggel | avocado | burrata cream | roasted vegetable caponata

Salmon toast - 12
pan baggel | huevo pochado | salmon ahumado | salsa holandesa | alcaparras
baggel | poached egg | smoked salmon | hollandaise sauce | capers

Feta & muhammara - 11
pan de masa madre | muhammara | feta marinado | bacon crujiente | aguacate
sourdough bread | muhammara | marinated feta | crispy bacon | avocado

Croque monsieur - 12
pan brioche con mantequilla | bechamel | emmental | pastrami ahumado
buttered brioche bread | bechamel | emmental | smoked pastrami

French toast - 11
pan brioche con mantequilla | sirope de arce | frutos rojos | crema de yogurt
Brioche bread with butter | maple syrup | red berries | yogurt cream

Wrap vegan - 12
wrap espinacas | queso vegano | babaganoush | falafel | pimientos ahumados al josper
spinachs wrap | vegan cheese | babaganoush | falafel | josper smoked peppers

BRUNCH FORMULE 25€
1 bebida caliente / hot drink
+
1 toastie or sandwich
+
1 plate or bowl
+
1 hour free mimosas or sangría or bloody mary + 20€

solo válido si todos en la mesa lo piden / only valid if everyone at the tableorders it.

Panagyurski eggs - 12
huevos pochados al plato | yoghurt | ajo | chili | crumble de feta | pan masa madre
Poached eggs | yogurt | garlic | chili | feta crumble | sourdough bread

Poke Salad Mediterranea - 13
bulgur | hojas varias | huevo duro | hummus | caponata de verduritas | feta
Bulgur | various leaves | hard-boiled egg | hummus | vegetable caponata | feta

Bowl Açai - 11
açai | leche de coco | platano | granola | frutos rojos | chia
açai | coconut milk | banana | granola | red fruits | chia

Bowl Yogurt Griego - 9
granola | frutos rojos | chia | fruta detemporada
granola | red fruits | chia | seasonal fruit

Croissant - 6
Croissant & Emmental - 7
Cinamon Roll - 7
Loaded Glazed Donuts - 8

Los platos pueden contener ingredientes no especificados. Consulte al camarero en caso de alergias / Dishes may contain ingredients not listed. Please ask your server if you have any allergies