



English

BRUSCHETTA

Bruschetta with garlic (1)
Bruschetta with tomato & basil (1)
Bruschetta with tomato, mozzarella & serrano ham (1,7)
Bruschetta with guacamole & smoked salmon (1,4)

3 pz. 3,00
3 pz. 4,50
3 pz. 6,50
3 pz. 8,50

STARTERS

Homemade boletus croquettes 8,50
on a bed of Parmesan fondue and crispy Serrano ham (5 pieces) (1,3,7,11,5)
Shrimp tortillas with Tartar sauce (6 pieces) (10,3,9) 8,50
Padrón peppers (5) 8,90
Chicken Nugget with BBQ sauce (6 pieces) (1,5,3) 8,90
Potatoes wedged 5,90
Grilled Canarian goat cheese with Palm Honey (1,7) 8,90
Iberian Acorn-fed Ham with "pan tumaca" (1) 22,00
Selection of cured and semi-cured Canarian cheeses 15,90
with honey, spicy tomato jam and basil (7,8)
Sirloin carpaccio with arugula, tomato, pine nuts and parmesan chips (7,8) 17,90
"Roca Negra" Mixed table of Italian cold cuts and local cheeses with por pers. 11,00
Palm honey and pepper jam (min. 2 pers.) (1,7)
Red tuna loin tartare marinated in soy sauce and ginger (150gr.) 15,90
(subject to availability) (4,6)
Salmon tartare with orange and dill sauce and mango cream (150gr.) 15,90
(subject to availability) (4)

SALADS

Warm chicken salad and crispy bacon 12,50
with white truffle mayonnaise and costrini sautéed with thyme (3,5)
Ensalada templada de gambonés salteados, aguacate y tomate cherry 12,90
aliñados con emulsión de maracuyá (2,11)
Ensalada Caprese de tomate y mozzarella aromatizada en aceite de 12,50
albahaca y balsámico de Modena con jamón serrano (7)





HOME-MADE PASTAS

Tagliatelle with wild sea bass ragout, cherries and lemon zest (1,4,3)	13,90
Seafood filled ravioli with sautéed prawns, cherries and basil (1,2,3,14)	12,90
Traditional lasagna with Bolognese Ragout gratin in the oven with parmesan cheese (1,7,9,3)	10,50

FISH

Sautéed prawns flavored in basil on a bed of Wakame Seaweed Salad and Tomato and Mango Chutney (2,11,6)	23,00
Wild sea bass fillet with sautéed zucchini and pea cream (4,7)	17,90
Red tuna loin tataki in a sesame crust glazed with soy sauce, Wakame seaweed and Wasabi mayonnaise (subject to availability) (4,11,6,3)	17,90
Norwegian salmon fillet in pistachio crust with wok vegetables (subject to availability) (4,8)	17,90
Imperial Fried mixed with squid, prawns, sardines and zucchini (1,2,4,5,14)	12,50

MEATS

Argentine high loin of beef "Roca Negra" stamp with potatoes baked with rosemary (300gr.)	22,00
Entrecôte Tagliata with mushroom and truffle sauce with seasonal vegetables (300gr.) (7)	24,00
Entrecôte Tagliata on a bed of arugula, parmesan cheese flakes, cherries and balsamic cream (300gr.) (7)	22,00
Free range chicken rolled with fine herbs and cooked at low temperature with orange reduction and Dijón mustard accompanied with wok vegetables (250gr.) (7,10)	15,90

BURGERS

	13,50
Angus Burger (200gr.) with crispy bacon, cheddar cheese, lettuce and tomato (1,3,7,11,5)	14,00
Vegetarian burger (180gr.) Of eggplant, fresh chives, tomato, lettuce and greek yogurt sauce (1,7)	14,50
Homemade Mini Crispy Shrimp Burgers with chives, arugula and guacamole (3 pieces) (1,2,3,5,7)	





PIZZA

ROSSE

Marina Tomato, garlic, oregano and oil (1)	6,90
Margherita Tomato, mozzarella and basil (1,7)	7,90
Mediterránea Tomato, mozzarella, anchovies, black olives and spicy salami (1,4,7)	10,50
Bufala Tomato, buffalo mozzarella and basil (1,7)	10,50
Atún Tomato, mozzarella, onion and tuna (1,4,7)	9,50
Champi Tomato, mozzarella, mushrooms and cooked ham (1,7)	9,50
Scamorza Tomato, mozzarella, sausages and scamorza (1,7)	10,50
Capricciosa Tomato, mozzarella, mushrooms, ham, olives and artichokes (1,7)	11,00
Serrano Tomato, mozzarella and serrano ham (1,7)	10,00
Gamberi Tomato, mozzarella, zucchini and prawns (1,4,7)	12,00
Del Marinero Tomato, mozzarella, mussels, clams, prawns and lemon (1,4,7,14)	13,50

BIANCHE

4 quesos Mozzarella, gorgonzola, scamorza and parmesan (1,7)	9,50
Reina Buffalo Mozzarella, Cherry Tomato, Basil, Eggplant and Parmesan (1,7)	12,00
Bomba Mozzarella, cooked ham, sausages and spicy salami (1,7)	10,00
Italiana Mozzarella, sausage, gorgonzola and arugula (1,7)	11,50
Amore Border filled with sausage, mozzarella, parmesan, arugula & cherry tomato (1,7)	12,00
Bologna Mozzarella, mortadella, cherry tomato and pistachio (1,7,8)	13,50
Hortaliza Mozzarella, mushrooms, zucchini, aubergine, cherry tomato and arugula (1,7)	10,00

GOURMET

Trufa Tomato, mozzarella, parmesan, speck, truffle and boletus (1,7)	18,00
Teide 1/2 calzone with mozzarella and salmon with squid ink and 1/2 tomato, mozzarella, sausage, boletus and arugula (1,4,7)	15,00
Trittico 1/3 calzone with cooked ham and mushrooms, 1/3 pizza with spicy salami and 1/3 focaccia of mozzarella, arugula and serrano ham (1,7)	17,00

CALZONI

Classico Tomato, mozzarella, cooked ham and mushrooms (1,7)	10,90
Piccante Mozzarella, spicy salami and gorgonzola (1,7)	11,50
Bufalino Tomato, Mozzarella di bufala, Serrano ham, arugula and Parmesan (1,7)	13,50

FOCACCE

Classic Olive oil, salt and rosemary (1,7)	5,90
Caprese Olive oil, mozzarella, cherry tomato and oregano (1,7)	9,00
Roca Negra Mozzarella di bufala, dried tomato, serrano ham, arugula & parmesan (1,7)	13,00
Tropical Guacamole, cherry tomato and salmon (1,7,8)	13,50
Nutella Roca Negra Nutella and sugar (1,5,8)	8,00

DESSERTS

Homemade tiramisu "Amertto di Saronno" style (1,3,7)	5,00
Chamomile panna cotta flavored with vanilla and orange sauce (7)	5,00
Chocolate Coulant with coconut ice cream on cacao ground (1,3,7,6,8)	5,00
Cup of ice cream with chocolate, vanilla and coconut chip (1,3,7,8)	4,00
Cheesecake with forest fruit (1,3,7,6)	5,00

FOOD ALLERGY NOTICE

If you are allergic to any food or need a special diet, please contact the restaurant staff.

IGIC INCLUDED

