



ROCA BLANCA

RESTAURANT

ENGLISH

BEDS

(for two)

- From Monday to Thursday €70 (included in the price €70 for a drink)
- Friday, Saturday and Sunday €80 (included in the price €70 for a drink)
- Combo breakfast €20: Limited beds from 11 a.m. to 1 p.m.
+ breakfast combo for two

DO YOU WANT TO STAY WITH US MORE?

Stay in bed for only €60 and you will have €60 in consumption.

*extra person €25 each. (Includes €25 drink)



ROCA BLANCA
BEACH CLUB

BREAKFAST

ROCA BLANCA



COMBO ROCA BLANCA

COFFEE
+ CAKE OF THE DAY
+ FRESH ORANGE
JUICE
- 5.95€

SWEET

CAKE of the day 3,00€
Cakes from our pastry shop 4,00€
Roca Blanca YOGUR with 6,95€
Natural Greek Yogurt+ with
jam, granola and banana

Chef's OMELETTE 3,50€
SANDWICH Mixto 3,50€
Ham and cheese
VEGETABLE Sandwich 3,50€
Lettuce, tomato, cheese and onion

ARTISANAL TOASTED BREAD WITH:

Jam and butter 3,00€
Peanut butter and banana 4,50€
Avocado, salmon & cream cheese 6,95€
Tomato, basil and ham 4,50€

TAPAS & SNACKS

DELUXE POTATOESB with Brava sauce 4,95€
CHICKEN NUGGETS (8 pieces) 7,95€
MIX OF CRISPY CHIPS Roca Blanca (Depending on the season) 8,00€
HUMMUS Roca Blanca 8,50€
HOMEMADE NACHOS with guacamole y cheddar cheese sauce..... 11,50€
ANDALUSIAN BABY SQUID 10,00€
CHEF'S SQUID 10,00€
CHEESE BOARD selected by our Chef 18,00€
PLATE OF HAND-CUT IBERIAN HAM 22,00€
IMPERIAL BOARD "Roca Blanca"(P.p. Min 2 pers.) 13,00€ P.p

Ham, Bologna Mortadella, Salami, Chorizo, Selection of Canarian Cured Cheeses
With Jam or Honey, Spanish Olives, Breadsticks, Toasted Bread With E.V.O.L.,
Mozzarella And Cherry Tomatoes
E.V.O.L., (Extra Virgin Olive Oil)

Tapas & Snacks

DELUXE PATATOES WITH BRAVA SAUCE	4,95€
CHICKEN NUGGETS (8 PIECES)	7,95€
ROCA BLANCA CRISPY CHIPS	8,00€
(depending on the season)	
HUMMUS ROCA BLANCA	8,50€
Combination of our traditional homemade extra chickpea hummus and beetroot hummus with vegetable crudites Roca Blanca style	
HOMEMADE NACHOS with guacamole & cheddar sauce	11,50€

Starters

MUSSELS IN MARINARA SAUCE	9,50€
Rock mussels with our Costa Brava-style marinera sauce	
STEAMED MUSSELS	9,50€
Steamed rock mussels with bay leaves & lemon	
ANDALUSIAN SQUID	10,00€
CHEF'S SQUID	10,00€
GARLIC PRAWNS (10 pieces)	11,95€
Prawns sautéed with garlic and flambéed with cognac	
CLAMS IN WHITE WINE	12,50€
Fresh clams in an Italian style white wine sauce	
CLAMS A LA MARINARA	12,50€
Fresh clams in a Costa Brava style	
GRILLED OCTOPUS	21,00€
Grilled octopus with a mash potato quenelle, seasoned with paprika, sea salt and extra virgin olive oil	

SELECTED CHEESE BOARD	18,00€
“ROCA BLANCA” IMPERIAL BOARD (Min 2pers.).....	13,00€ P.p.
Ham, Bologna mortadella, salami, chorizo, Spanish olives. selection of Canarian cured cheese with jam or honey, bread sticks, toasted bread with E.V.O.L.(*) mozzarella and cherry tomato	
IBERIAN HAM BOARD	22,00€
Iberian ham from bellota cut by hand	

E.V.O.L. Aceite Oliva Virgen Extra





Salads

- FRESH** 9,50€
Assorted lettuce and sprouts fresh from the garden locally sourced seasonal fresh vegetables
- QUINOA** (vegan) 10,50€
Tabbouleh salad with tricolour quinoa, sautéed seasonal vegetables and grapes. Served lukewarm with a balsamic vinegar and soy sauce reduction
- BURRATA** 11,95€
Fresh sprout salad with multicolored cherry tomatoes, our artisanal Burrata cheese dressed with black olive pesto and crunchy cashews.
- CHEESE & WALNUTS** 11,95€
A bed of lettuce from the garden with our traditional “stracciatella” and crispy walnuts in a mustard vinaigrette Roca Blanca style

Pasta in frying pan

* We also have gluten free pasta

- SPAGHETTI** 11,95€ P.p
Spaghetti in an Italian style clam and white wine
- TORTELLONI** 12,95€ P.p
Beetroot tortellini filled with pumpkin and caramelized onion with a pesto cream sauce
- GARGANELLI** 12,95€ P.p
Garganelli a la marinara with clams, mussels and prawns
- RAVIOLI** 13,95€ P.p
Seafood ravioli with shrimp, fresh basil and American sauce



- Roca Burger - 13.50€

Angus burger (200g) with cheddar cheese, jalapeños, confit onion, tomato, rocket, Roca Blanca BBQ sauce and homemade chips

Kids Menu

- STARTER** 6,00€
- Spaghetti with tomato sauce
- MAINS** 9,00€
- Chicken escalope with garnish (Potatoes or salad)
- Hamburger of the house with garnish (Potatoes or salad)
- CHICKEN NUGGETS (8 PIECES)** 7,95€

Rice

(minimum 2 pers)

PAELLA MARINARA

- Prawns
- Lobster
- Mussels
- Clams
- Squid
- Cuttlefish

❧ 18,00€ P.p. ❧

RICE COOKED IN STOCK ❧

- Prawns
- Lobsters
- Mussels
- Clams
- Squid
- Cuttlefish

❧ 18,00€ P.p. ❧

BOGAVANTE PAELLA

- Mussels
- Clams
- 1/2 lobster per person
- Squid
- Cuttlefish

❧ 25,00€ P.p. ❧

RICE COOKED IN STOCK BOGAVANTE STYLE

- Mussels
- Calms
- 1/2 lobster per person
- Calamar
- Squid

❧ 25,00€ P.p. ❧

BLACK RICE

- Prawns
- Clams
- Cuttlefish
- Aioli sauce
- Lobster
- Mussels
- Squid ink

❧ 22,00€ P.p. ❧

MARINERA FIDEUÁ

- Prawns
- Clams
- Cuttlefish
- Aioli sauce
- Lobster
- Mussels
- Squid ink

❧ 15,00€ P.p. ❧



Fish

SALMON & PRAWN CEVICHE16,50€

Salmon ceviche with king prawns, red onion, avocado, lime and fresh coriander served with homemade nachos

TUNA TARTAR (WITH AVOCADO & MANGO)17,00€

Red tuna loin diced and marinated in soy sauce, lime and ginger served on a bed of avocado, mango with wasabi sauce

TUNA TATAKI 18,00€

Red tuna loin with a toasted sesame seed crust, marinated in soy sauce. Served on a bed of wakame seaweed with mango purée and wasabi cavier

SEA BASS18,00€

- ON THE GRILL: Grilled wild sea bass fillet with baked potatoes *(Baked at low temperature with vegetables)*
- OVEN: Baked wild sea bass fillet with baked potatoes *(Baked at low temperature with vegetables)*
- ALA DONOSTIERRA: Baked wild sea bass fillet with Donostierra sauce with garlic, chilli and a splash of vinegar. Served with baked potatoes *(Baked at low temperature with vegetables)*

FISH OF THE DAY PRICED DAILY ACCORDING TO THE MARKET

Fresh fish from the local market, cooked in the chefs special style



Meat

GRILLED ENTRECOTE 18,00€

with boiled potatoes and Padrón peppers

ENTRECOTE WITH A SAUCE 21,00€

cooked on the grill, served with potatoes, Padrón peppers and the sauce of your choice (Roquefort, green pepper or mustard)

GRILLED BEEF TENDERLOIN 23,00€

served with boiled potatoes and Padrón peppers

SIRLOIN WITH A SAUCE26,00€

cooked on the grill, served with potatoes, Padrón peppers and a sauce of your choice (Roquefort, green pepper or mustard)

GRILLED DUCK MAGRET 19,00€

grilled duck breast with seasonal sautéed vegetables

DUCK MAGRET IN RED FRUIT SAUCE22,00€


duck breast with a red fruit and port wine reduction

ENTRECOTE TAGLIATA20,00€

Aged beef tenderloin served on a bed of rocket with Parmesan cheese shavings and sea salt flakes



Desserts



ICE CREAM SUNDÆ	5,00€
with Fresh Fruit Tagliata	
BANANA SPLIT	6,00€
HOMEMADE TIRAMISU	6,00€
APPLE PIE with Vainilla Ice Cream	
CHOCHOLATE COULANT with Vanilla Ice Cream.....	7,00€
PINEAPPLE CARPACCIO with Coconut Ice Cream	7,00€
DESSERT COCKTAIL OF THE DAY	8,00€

