

APPETIZERS.

Double-textured chilled tomato soup in "Cordoba" style, garnished with boiled egg and Iberian ham	9€
Prawn and potato salad with "ali-oli" sauce and olives from "Kalamata"	10€
Our cheese platter accompanied by an assortment of garnishes	12€
Foie gras semi-cooked with vanilla poached pears and slices of gingerbread	18€
lberian ham "gran reserva"	22€
Galician octopus "millefeuilles" with paprika oil from "La Vera"	16€
Our prawns with garlic and lemon	16€
Mini aubergines glazed with palm honey and goat cheese	14€
Whitefish "usuzukuri" with thruffle	16€
Stir-fried vegetables	10€



THE FRIED ONES.

Ham croquettes with grated tomatoes	1,5€/unit	
Crunchy cod croquettes with lime mayonnaise		
Our fish fritters accompanied by tartar and "ali-oli" sauce		
A mix of fried seafood: big and small squids, cuttlefishes and anchovies		
Squid rings with citrus sauce	13€	
Crispy chicken sticks with assorted sauces		
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Onion soup with grilled bread crust	9€	
Pumpkin cream with smoked cheese and coriander	9€	

14€

Fish and seafood soup "Las Rocas"



FRESH AND GREEN.

Canarian salad Fillet of oily fish on baby leaf salad and canarian dressing	14€
Caesar´s salad Crispy chicken with a mix of lettuces, sauce with a hint of anchovy and traditional breadsticks	14€
Nordic salad A mix of lettuces with smoked salmon, smoked cod, mustard dressing, capers and boiled egg	15€
"Las Rocas" salad Rocket and mixed lettuces, tomatoes, avocados, prawns and canarian vinaigrette	14€
MORE THAN PASTA.	
White truffle ravioli with dried tomatoes and parmesan flakes	15€
Girasoli filled with crab and served with gorgonzola dill sauce	15€
Our seafood fettuccine	16€
Yakisoba: sautéed noodles with squids and prawns	15€
Boletus edulis mushroom risotto with parmesan flakes	16€



OUR MAIN DISHES.

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Roasted octopus with sweet potato and red "mojo" sauce	18€
Wreckfish cooked with vegetables	18€
Meat	
Iberian grill with roasted peppers	21€
Range chicken macerated in "mojo" sauce, served with canarian potatoes	16€
Grilled tenderloin with sautéed vegetables and sauce at your taste	21€
Beef steak with garnish at your taste (piece of 500 to 600 gr.)	27€
The authentic Milanese escalope with mixed green salad, Parmesan cheese and lemon dressing (piece of 500 to 600 gr.)	27€



TRADITION CAN'T BE MISSING.

Fish in salt-crust	19€
Grilled lobster	m.p.*
Seafood of the day	m.p.*
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Orders limited to a minimum of two people. Prices are per person.	
Rice with broth and lobster	29€
Valencian paella	24€
Black rice with red king prawns, squids, scallions and "ali-oli" sauce	28€
Seafood paella	26€
*Depending on the market price	
SIDE DISHES.	
Canarian black potatoes	5€
Portion of chips	4€
Green salad from the garden	4€

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Assortment of "mojo" sauces



SWEET ENDING.

Yogurt mousse with figs of El Hierro island	6€
Assortment of seasonal fruits with ice-cream of your taste	6€
Canarian "gofio" mousse with palm honey	6€
Catalan cream	6€
Our Prince Albert	7€
Chocolate coulant of 64% cacao with Bourbon vanilla ice cream	7€
"Las Rocas" ice cream	7€
Crepes filled with vanilla ice-cream	7€