

**ROCA**

**ROCA  
BAR**

**OMMM**

**Hotel Omm**

**PA**

## IDEAS TO START WITH

- Trio of tapas 9
- Spicy potatoes churros 7
- Squid crunchy sandwiches 9
- Croaker ceviche 11
- Cantabric anchovies 00 14
- Sauted baby cuttlefish 14
- Cod “brandada” 11  
With trout eggs and crumble
- Assortment of smoked marinated wild salmon 18
- Apple timbale with foie gras 13
- Iberian ham croquettes 2ud. 5  
4ud. 10
- Coliflower in tempura with kochu jang sauce 7
- Hand cut Iberian ham 40 gr 14  
80 gr 25
- Summer truffle brioche 9

- Tomato and cucumber cold soup 9
- Our Russian salad 7
- Verdejo salad 12  
“Inspired by the flavour of the verdejo wines”
- Green beans salad with smoked sardines and raifort cream 14
- “Raff” tomato stuffed with tomato tartar 14
- Guacamole with tuna tartar 13

## DISHES

- Rigatoni with “Kalamata” olives and dry tomatoes 13
- Tagliolini with homemade pesto 14
- Wild rice with vegetables, curry, coconut and shrimps 16
- Wild salmon with olives, fennel and bergamote 22
- Hummus with tuna tataki and papadum bread 13
- Chicken tandoori with yogurt and basmati rice 13
- Tomato and cucumber cold soup 9
- Mediterranean chicken pallarde 14
- Roast beef carpaccio with chimichurri sauce and cappers 13.5
- Smoked steak tartar 20.5
- Ox burger with “romesco” sauce and vegetables 16
- Grilled veal filet from Girona 23
- Iberian suckling pig with apple textures 20

## SANDWICHES

- Veggie sandwich 12
- Club sandwich 15
- Ox burger with beer bread 16
- Ox tail “rocadillo” with sweet potatoes 12
- Smoked eel “rocadillo” 12
- Veal filet sandwich with caramelized onion 16

## DESSERTS

- Chocolate with yuzu 8
- Lactic with caramel, guayaba jam and cotton candy 8
- Strawberries with English cream and redcurrant ice cream 9
- Ice cream “Rocambolesc” 5 green elements 6.5
- “Rocadillo” ice creams 7  
Chocolate, vanilla, cinnamon
- Fruit salad with sorbet 8
- Tour through the best cheeses of Spain 15

## LUNCH MENU

From Monday to Friday

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*Caviar “Caspian Pearl Beluga” 30 gr 80*