

ROCCA

with STORIES

COUVERT

Pão, Tostas, Azeitonas Marinadas e Húmus de Beterraba
Bread, Toasts, Marinated Olives and Beet Hummus

SOPAS & ENTRADAS | SOUPS & STARTERS

Creme de Legumes
Vegetables Soup

Suado de Mariscos com Caviar de Pimentos
Seafood Soup with Bell Peppers trilogy

Salada Mista
Mixed Salad

Estaladiço de Espinafres com Queijo de Cabra, Nozes com Salada Verde e redução de Mel e Alecrim
Spinach and Goat Cheese, Green Salad, Walnuts, Honey and Rosemary Sauce

Carpaccio de Novilho com Lascas de Parmesão e Alcaparras com pé
Veal carpaccio with Parmesan Cheese and Cappers

Carpaccio de Polvo com Caviar de Pimentos, Azeitonas Pretas e Rúcula
Octopus Carpaccio with Bell Peppers, black Olives and Rocket

Camarões salteados à Guilho
Shrimps “ Au sauté” with garlic and Olive oil sauce

PRATOS VEGETARIANOS | VEGETARIAN DISHES

Salada de Quinoa com Romã, Brócolos e Tofu em Vinagrete de Manga com sementes de Abóbora e Papoila
Quinoa Salad with Pomegranate, Broccolis, Tofu in Mango Vinaigrette, Pumpkin and Poppy seeds

Risotto de Espargos Verdes e Cogumelos frescos
Green Asparagus and fresh Mushrooms Risotto

Linguini salteado com Vegetais frescos da época em Azeite extra virgem
Linguini “Au sauté” with seasonal Vegetables extra virgin Olive oil

Preço | Price

3,50€

7,00€

17,00€

6,00€

14,00€

17,00€

18,00€

18,00€

16,00€

16,00€

15,00€

PEIXES | FISHES

Filete de Robalo sobre puré de Ervilhas, com Mini Legumes salteados
Sea Bass Fillet, peas purée and Mini Vegetables “Au sauté”

Bacalhau confitado com Broa sobre cama Mousse de Grão e Grelos
Cod “ Au confit” with Cornbread crust, Mousse of chickpea and Turnip tops

Garoupa Braseada sobre Puré de Batata com mini Legumes Salteados
Braised Grouper with Mashed Potatoes and mini Vegetables “Au sauté”

Bife de Atum Rosa com Mousseline de Batata-doce e Feijão-verde
Pink Tuna Steak with Sweet Potato Mousseline and Haricot

Salmão Braseado em Crosta de Broa de Milho e Coentros sobre esmagado de Batata e Azeitona
Braised Salmon with Cornbread and Coriander Crust on smashed Potatoes and Black Olive

CARNES | MEAT

Bife do Lombo à Portuguesa
Tenderloin Steak with Garlic Sauce, Homemade Fries - very typical in Portugal

Bife à Marrare com Batata frita caseira, Salada de Legumes Salteados
Sirloin Steak with Mustard Sauce, Homemade Fries

Peito de Galinha recheado com Espinafres, Alperce, Queijo Cheddar e Bacon, com Puré e Feijão verde
Stuffed Chicken Breast with Spinach, Apricot, Cheddar Cheese and Bacon, with Potato puree and Haricot

Entrecôte grelhado com manteiga de ervas, Panaché de Legumes e Arroz Basmati
Grilled Entrecôte with Herb Butter, Vegetable Panaché and Basmati Rice

Lasanha de Novilho Gratinada
Veal Lasagna “Au gratin”

SOBREMESA | DESSERTS

Mouse de Manga e Gengibre
Mango and Ginger Mousse

Papão de Ovos caramelizado com Sorbet de Limão
Caramelized Egg Pudding Cake with Lemon Sorbet

Toucinho do Céu com Morangos
Almond and Pumpkin Pie with Strawberries

Bolo de Chocolate e Avelãs com Suspiro de Cacao e Gelado de Nata
Chocolate and Hazelnut with Cocoa Meringe and Ice Cream

Brownie de Caramelo salgado com Lima e Gelado de Baunilha
Salted Caramel Brownie with Lime and Vanilla Ice Cream

Onyria Moments
Bavaoise de Chocolate Branco, Creme Inglês, Pesto doce de Hortelã e Pistachio com Sorbet de framboesa
White Chocolate Bavaoise, English Cream, Sweet Mint Pesto and Pistachio with Raspberry sorbet

Gelados - 2 Bolas
Nata, Baunilha, Morango, Chocolate, Caramelo
*Ice cream - 2 Scoops
Cream, Vanilla, Strawberry, Chocolate and Caramel*

Fruta ao Natural
Fresh Fruit

Prato de Queijo com Tostas e Uvas - 2 pessoas
Cheese Plate with Toasts and Grapes - 2 people

“Good food ends
with good talk.”

Geoffrey Neighor