

# LOS ROQUES

R E S T A U R A N T E

## Starters

### **Cauliflower and Dill soup**

with white truffle oil, walnuts and a gorgonzola surprise - 7€

### **Chicken liver pate**

with apple and tomato chutney, rocket and pistachios - 8€

**Carpaccio of Smoked local Ostrich** with foie gras terrine, Amaretto caramelised onions, mango jelly - 9€

**Fresh leaf Salad**, with roasted fennel, grilled local goats' cheese, walnut oil and passion fruit vinaigrette - 7€

### **Tod mun goong**

Thai prawn balls in a curried coconut milk sauce - 8€

**Upside down Vegetable Tart**, gratin of local goats' cheese, yellow courgette, tomatoes, toasted almonds, herb oil - 7€

**Toasted Scallops**, with sautéed endive in a creamy citrus scented saffron sauce - 12€

## Mains

### **Pumpkin Ravioli**

in a Malvasia Wine and herb butter sauce - 15€

### **Grilled Rib of Beef**

with Argentine salsa "chimichurri" and seasonal vegetables - 22€

### **Pan fried fillet of locally caught Dorada**

with saffron potatoes and a fennel sauce - 16€

### **King Prawns**

with baby courgette, saffron risotto cake, a tarragon and orange white wine sauce - 20€

**Fish and Seafood Tagine** with vegetable cous-cous, braised endive and sun-dried tomatoes - 20€

**Beer braised Pork Belly**, pumpkin mash, its own liquor, seasonal vegetables - 16€

**Grilled Fillet of local Ostrich**, yucca wrapped almogrote and smoked potato cake, a rich sauce of "Baboso Negro", rocket salad - 18€

## Tasting Menus – *please ask for availability*

**Market tasting** *for everyone at the table* - 40€

with wines - 15€

*We have dishes suitable for children*

*I.G.I.C is not included*