





SELECTION OF THE FINEST EL CAPRICO MEATS

 Selection of El Capricho meats. Jiménez de Jamuz. León


Beef chop from a working cow (aged for 90 days) 
€95 / kilo


Beef chop (matured for 40 days) 
€70 / kilo


Sirloin of beef (bull) 
€49,5





Sirloin of beef (cow) 
€27

Flame-grilled sirloin of beef (bull) 
€26,5


Beef skirt steak 
€26,5

Beef steak tartare 
€39,5

Beef (cow) steak tartare 
€29,5

Beef burger with our special bread    
€22,5

OTHER MEATS

Ox cheek with foie and a foie cream 
€28

Lamb cutlets
€26


SIDEDISHES


Green salad
(lettuce and spring onion)
€7


French fries
€6



Piquillo peppers from Navarra
€8

APPETISERS TO SHARE




Cecina (cured beef) 
PORTION €25 / HALF PORTION €14,5

Beef chorizo 
PORTION €20 / HALF PORTION €12



Beef sausage 
PORTION €20 / HALF PORTION €12




Rocacho potato salad  
PORTION €14,5 / HALF PORTION €10

Micuit duck foie gras served with raspberries 
and brioche
PORTION €15





Foie torrija, sautéed mushrooms and crispy cecina   
PORTION €19

Anchovies from the Bay of Biscay  
on ciabatta-style bread with tomato
PORTION €24 / HALF PORTION €14

Red prawn croquettes     
PORTION €14 / HALF PORTION €8


Creamy croquette and thinly sliced cecina
(cured beef) served in the shape of a flower   
PER UNIT €5


ROCACHO codfish with Rocacho allioli  
PORTION €22 / HALF PORTION €12,5




Soft-shelled crab tacos with
avocado and kimchi emulsion    
PER UNIT €10




Dry salted beef omelette and goat cheese  
PORTION €14,5

Beef marrow with pickles and chilli paste  
PORTION €19,5


Crispy, sliced Sorian pancetta 
PORTION €10

Taco of Capricho ox sweetbread 
PORTION €14

Crab bonbons of the Ría   
PORTION €5,50 Unit

Piece of grilled mustard-macerated octopus,
baked sweet potato and a citrus pearl mayonnaise   
PORTION €19,5

*We have wheat tortillas available for those with gluten intolerance

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FRESH AND FROM THE GARDEN

Shrimp and red prawn carpaccio served with wasabi ice cream (C) (L)
€29,5

Tomato and tuna belly salad
€16,5

Our Caesar salad with grilled free-range chicken breast (G) (H)
€20

Grilled baby vegetables served with Romesco sauce (FS)
€20

Burrata stuffed with pesto and served with roasted cherry tomatoes and black olive powder (L) (FS)
€21

RICE DISHES AND FIDEUÁ*

MINIMUM TWO PEOPLE

Paella del señolet (prawns and peeled langoustines) (M) (C)
€24,5 / Per Person

Crawfish and artichoke paella (M) (C)
€25,5 / Per Person

Seasonal vegetable paella with free-range chicken
€25,5 / Per Person

Black rice with cuttlefish and allioli (M) (C)
€25,5 / Per Person

Rice or fideuá with Carabinero king prawns (M) (C) (G) (P)
€34,5 / Per Person

Noodles with squid ink and red prawn carpaccio served with aioli (M) (C) (P)
€29 / Per Person

Paella with "El Capricho" ox carpaccio
€28 / Per Person

Seafood fideuá (M) (C) (G)
€24,5 / Per Person

Rice in broth (scallop, cuttlefish and prawn) (M) (C)
€28 / Per Person

...and enjoy them with our Ibizan cava sangria
€35

(G) GLUTEN (M) MOLLUSCS
(L) LACTOSE (C) CRUSTACEANS
(H) EGG (FS) NUTS
(P) FISH

Bread and appetizers 3,50 euros.

Fish that is consumed raw has undertaken necessary freezing according to the legislation.

All prices include VAT.

OUR "COBARDES Y GALLINAS" EGGS

Eggs with crispy edges and grilled shrimp served with American sauce (C) (G) (H)
€28

Eggs with crispy edges and grilled elver (50 g) (H)
€49

Eggs with crispy edges and ox mince (H)
€19

Open omelette with cod kokotxa and black garlic (H)
€18,5

FROM THE SEA TO THE GRILL

Elvers grilled over holm oak or prepared in the Bilbao style (P)
€95 / 100 grs.

Grilled wild turbot (for two) (P)
€34 / Per Person

Grilled pitxin (anglerfish) in Rocacho sauce (P)
€30

Grilled hake served with sautéed sugar peas wild leek, tomato concasse and sage (L)
€29

Barbecued cod with black garlic (L) (G)
€28

Grilled fillet of bluefin tuna (P) (G)
€29

Red tuna tartare with seaweed and pickles (P) (G)
€28,5

Grilled squid with ink powder and aioli (G) (H)
PORTION €24

Hake bites with chips and tartar sauce (H) (G)
€26

Grilled red prawn lasagne (L) (M) (C) (G)
PORTION €26,5

Oak-grilled cod kokotxas served with black garlic aioli (H)
PORTION €24

Crispy monkfish served with mint raita (P) (L) (G)
PORTION €29

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DESSERTS

Milk bread french toast / torrija

with nougat ice cream (G) (L) (F.S) (H)

9 euros

Creamy cheese dessert with citrus soup (L) (H)

8 euros

Thin apple pie with raspberry or
vanilla ice cream (G) (L) (H)

10 euros

Pear crumble with
white chocolate ice cream and meringue (G) (L)

10 euros

Chocolate taco
with caramelia soup (F.S) (H) (G) (L)

10 euros

Rocacho's tiramisú dessert (G) (L) (H)

10 euros

Desserts varied assortment (F.S) (H) (G) (L)

15 euros

NATURAL ICE CREAM LOVERS

White Belgian chocolate (L)

Authentic stracciatella (L)

Oreo cookie (L) (G)

Vanilla Bourbon (L) (H)

Jijona nougat (marcona almond) (L) (H) (F.S)

Intense chocolate (L)

Mediterranean lemon sorbet

Raspberry sorbet

2 scoops to choose 8 euros

(G) GLUTEN (L) LACTOSE (H) EGG (M) MOLLUSCS (C) CRUSTACEANS (F.S) NUTS

CHESEES

COW

Rey Silo blanco
Comtè

GOAT

Tronchón
Canto lavado

SHEEP

Azul Luis
Gamoneu

PORTION 18 / **HALF PORTION** 12 euros

SWEET WINES

Kala, Zalema 100%

GLASS OF WINE 9 euros

Chivite Vendimia Tardía 2017, Moscatel de grano Menudo

GLASS OF WINE 9 euros

Amontillado Carlos VII, Bodegas Alvear. 93 Puntos Parker
D.O. Montilla Moriles

GLASS OF WINE 6 euros

Pedro Ximenez de Añada 2015, Bodegas Alvear
D.O. Montilla Moriles

GLASS OF WINE 6 euros

Oporto Grahams 10 años Tawny Port
D.O. oporto

GLASS OF WINE 6 euros

Sidra de hielo, Llagar Sidra Cortina

GLASS OF WINE 9 euros / **BOTTLE** 24 euros