



MENU

Respecting the product and the culinary traditions of our town.
Seeking to honor what has been established.

Calle Porteta N°3,
Peñíscola

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OUR HISTORY

The story of Roca-Mar begins in 1961, with a journey full of courage.

That year, José “Pepe” Marqués arrived in Peñíscola for the first time. Walking through its quiet streets and its still-undiscovered coastline, he found an old warehouse facing the sea and saw the possibility of creating a place where local gastronomy and hospitality could come together to create something unique.

At that time, Pepe was not alone. His brothers joined the project and, together with his wife Josefa “Pepita” Bel, they built brick by brick what would become the restaurant of their lives. It was in 1962 when they finished that dream and named it Roca-Mar.

With previous experience in other restaurants in the area, they had learned traditional cuisine, seafood products, and the warm service so treasured in coastal towns. Thanks to that, they started strong, with enthusiasm and with deep respect for local gastronomy. Very soon they developed a loyal clientele, both locals from Peñíscola and visitors seeking authentic Mediterranean flavor.

That spirit was passed on to their children Agustín, Javier, and Ingrid, who grew up in the restaurant, each contributing something of their own—whether a recipe, a gesture in the dining room, or a personal touch to the rice dishes. They consolidated Roca-Mar as a gastronomic reference, a place where simplicity, the sea, and hospitality have come together for more than 60 years.

At sunset, diners enjoyed the terrace while the Mediterranean turned golden and the seaside aromas from the kitchen blended with the breeze. It became the setting for celebrations, reunions, first dates, and moments that today form part of the collective memory. Each dish is a tribute to the sea, to Peñíscola, and to the Marqués family.

Today, it is Javier, together with his children Xavi and Marc, who keep alive the flame ignited by Pepe and Pepita. The third generation brings renewed energy but preserves the original essence: love for local products, respect for tradition, and the commitment to remain part of the gastronomic identity of Peñíscola.

Roca-Mar is more than a restaurant.

It is a story of effort, family, and roots.

A story born from a dream that remains alive in every dish we serve.

Welcome to our home.

Welcome to Roca-Mar.



SALADS & COLD STARTERS

"Roca-Mar" Salad

Selected PDO tomatoes and tuna belly

(4, 6, 12)

18€

Langoustines with young garlic

on tomato carpaccio

(12, 14)

29€

Salt Cod "Esqueixada"

with PDO "Tomate de Penjar"

(4)

18€

XL Cantabrian Anchovies

10 pcs

(4, 6, 12)

18€

100% Acorn-Fed Iberian Ham

100 gr with toast and tomato

27€

HOT STARTERS

Peñíscola Seafood Croquettes

Prawn and hake (6 pcs.)

(2, 3, 4, 7, 12, 14)

18€

Sea Anemones (Ortiguillas)

(2, 3, 12, 14)

23€

Roman-Style Fried Squid

One of our classics

(3, 14)

21€

Andalusian-Style Fried Squid

(14)

23€

Crispy Monkfish Bites

Spicy mango sauce and yogurt

(2, 4, 12, 14)

20€

Baby Squid with Almond Sauce

(8, 14)

23€

Grilled Octopus

With creamy parmentier

(3, 7, 14)

24€

Octopus All i Pebre

Traditional fisherman's stew

(2, 4, 12, 14)

21€

Grilled Cuttlefish

with green sauce emulsion

(3, 14)

21€

VAT INCLUDED

SHELLFISH & SEAFOOD

Steamed or Marinara Mussels

(12, 14)

16€

Gillardeau Oyster N°2 (unit)

(14)

6,50€

Grilled Razor Clams

(12, 14)

18€

Gratinated Queen Scallops

With vegetables

(7, 12, 14)

24€

Tellinas ("Sea Pipitas")

Verdejo cream, garlic and parsley

(12, 14)

17€

"Puntxencs" Sea Snails

with Romesco

(8, 12, 14)

24€

Red Prawns in Salt

(2, 12)

39€

Peñíscola King Prawns in Salt

(2, 12)

37€

Half Red Prawns & Half King Prawns

(2, 12)

38€

Lobster 300/400g

"Mediterranean style"

(2, 12)

35€

SPECIALTIES

Lobster or Spiny Lobster Stew with potatoes (Caldereta)

(2, 4, 12, 14)

37€

Cod Cheeks in Pil-Pil Sauce

(4)

23€

Bilbao-Style Baby Eels

with Truffle

(4)

75€

Carabinero Prawn Carpaccio

Soy, honey, citrus vinaigrette and its oil

(2, 6, 12)

28€

Baby Squid from Peñíscola

(14)

30€

Red Prawns in Garlic souce

(2, 12)

32€

Fish stew ("Suquet")

• with arroseixat

(4)

36€

47€

Sea Cucumbers (Espardeñas)

With egg and black truffle

(2, 6, 12)

44€

Eel All i Pebre

(2, 4, 12, 14)

23€

100 % Homemade Foie Micuit

(1, 12)

29€

Artichoke Flower

With anchovies and scallops (2 pcs)

(4)

11€

Lobster Cannelloni

With light seaweed cream

(2, 3, 4, 7, 12, 14)

21€

Scallop Tartare

With citrus hollandaise

(3, 12, 14)

21€

Carabinero Croquette (unit)

on creamy scallop

(2, 4, 12, 14)

5€

VAT INCLUDED

ARROCES

(2, 4, 12, 14)

Price per serving — Minimum 2 servings

Made with fish and seafood stock from the Peñíscola fish market.

Dry rice: Albufera variety PDO Valencia.

Creamy rice: Carnaroli variety PDO Valencia.

"Pepe"

Seafood Paella

28€

In honor of the founding chef of Roca-Mar (1962), father and grandfather of those now cooking for you.

"Hijo del cura"

Señorito-Style Rice (scallops, prawns, mussels)

24€

"Les Illes"

Creamy rice with lobster (1/2 piece):

30€

Whole piece:

37€

"700 Brases"

Red Prawn Rice

30€

"Mediterráneo"

Señorito-Style Fideuà

24€

"Cala Portonegro"

Black rice with cuttlefish and seafood

24€

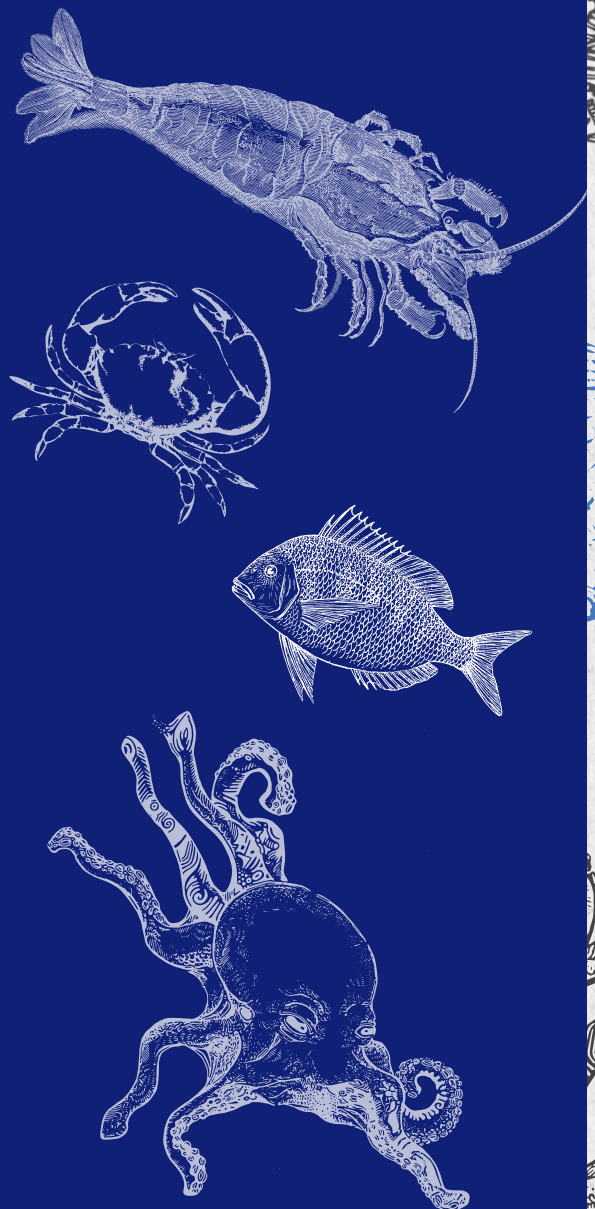
"El Carrerò"

Carabinero shrimp rice and monkfish

39€

Monkfish fillet stew with rice

32€



VAT INCLUDED

FISH

Grilled Sole (300/400gr)
Vegetables and potatoes

(4, 12)

34€

Grilled Tuna
Wok vegetables

(4, 6, 11, 12)

21€

Grilled Monkfish
In its sauce with prawns and young garlic

(2, 4, 12, 14)

33€

Monkfish Marinera Style
with king prawn of Peñíscola and seafoods

(4, 12)

32€

Gratinated Cod
with Young Garlic Cream

(4, 12)

22€

Wild Sea Bass
"a la espalda" (Price per 100gr)

(4, 12)

7€

Wild Turbot (400/600gr)
Baked with Potatoes and Vegetables

(4, 12)

29€

John Dory
Baked with Potatoes and Vegetables (Price per 100gr)

(4, 12)

8€

According to health regulations (Royal Decree 1420/2006),
fish served raw or fresh is previously frozen at -20°C for at least 24 hours.

MEAT

Dry-Aged Entrecôte
national selection beef

(Served with garnish)

25€

Beef Tenderloin
selection beef

(Served with garnish)

28€

PANES

"Estirat"
Traditional Peñíscola Bread

(1)

1,80€

Crystal Bread
with tomato and alioli

(1, 3)

8,50€

Gluten free
(on request)

3,50€

Rustic
with tomato and alioli

(1, 3)

7,50€

(IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, PLEASE INFORM OUR STAFF.)

1. GLUTEN / 2. CRUSTACEANS / 3. EGG / 4. FISH / 5. PEANUTS / 6. SOY / 7. DAIRY / 8. NUTS / 9. CELERY / 10. MUSTARD / 11. SESAME /
12. SULPHITES / 13. LUPIN / 14. MOLLUSCS

VAT INCLUDED