Menu 🇬🇧

Starters

Peñíscola Croquettes
Prawn and hake croquettes (6 pcs) – €17
2.3.4.7.12.14.

Octopus "All i Pebre"
Traditional fisherman's dish – €20
2.4.12.14.

Sea Anemones – €22
2.3.12.14.

Crispy Monkfish Bites
With spicy mango and yogurt – €20
3.4.7.

Grilled Octopus
With parmentier (mashed potatoes) – €23
3.7.14.

Grilled Cuttlefish Strips
With green sauce emulsion – €20
14.3.

Crispy Cuttlefish Noodles
With red pepper cream – €20
14.3.

Roman-style Squid
One of our classics – €20
14.3.

Andalusian-style Squid – €23
8.14.

Salads & Cold Dishes

Rocamar Salad
Selected tomatoes and tuna belly – €18
4.6.12.

Tomato Carpaccio
With Norway lobster – €29
12.14.

Cod "Esqueixada"
With D.O. "Penjar" tomato – €18
4.

Cantabrian Anchovies – €18
3.

100% Iberian Bellota Ham – €27

Asparagus
With anchovies, cod, and citrus cream – €16
3.4.12.

Seafood

Guilardeau Oysters Nº2 – €6.50
12.14.

Grilled Razor Clams
From the Delta, 12 pcs – €18
12.14.

Salt-baked Red Prawns
Oven-cooked on a bed of salt – €39
2.12.

Salt-baked Langoustines
Oven-cooked on a bed of salt – €37
2.12.

XXL Norway Lobster
Per unit – €25
2.12.

Mussels
Marinera or steamed – €16
12.14.

Gratinated Scallops
With vegetables, 6 pcs – €24
12.14.

Tellinas "Sea Pipes"
With Verdejo cream, garlic, and parsley – €17
12.14.

"Puntxents" Sea Snails
With Romesco sauce – €24
8.12.14.

Natural Cockles
Steamed with extra virgin olive oil – €19
12.14.

Rice Dishes

"Pepe's" Rice – €28
Fisherman's paella. In honor of Rocamar's founding chef in 1962, father and grandfather of today's chefs.
2.4.12.14.

"Hijo del Cura" Rice
Seafood rice with peeled shellfish – €24
2.4.12.14.

"Les Illes" Creamy Rice
With lobster or crayfish – €37 (½ portion €30)
2.4.12.14.

"700 Brases" Rice
With red prawn – €29
2.4.12.14.

Mediterranean Fideuà
Seafood fideuà – €24
2.4.12.14.

"Cala Portonegro" Rice
Black rice with cuttlefish and peeled seafood – €24
2.4.12.14

"El Carreró" Rice
With scarlet prawn – €39
2.4.12.14.

Made with seafood stock and market fish from Peñíscola. Dry rice dishes use Albufera variety; creamy rice dishes use Carnaroli, both with D.O. Valencia.

Prices are per portion. Minimum two portions. Single portion available with supplement.

Specialties

Lobster or Crayfish Stew – €37
2.4.12.14.

Seafood “Zarzuela” (Suquet)
Price per portion – €36
2.4.12.14.

Eel "All i Pebre" – €22
2.4.12.14.

Garlic Red Prawns – €32
2.12.

Lobster Cannelloni
In smooth seaweed cream – €20
2.3.4.7.12.14.

Artichoke Flower
With anchovy and scallop – €16
12.14.

Scarlet Prawn Croquette
Over a liquid scallop croquette – 1 pc €5
2.4.12.14.

Cod Cheeks "Pil Pil" Style – €22
4.

Sea Cucumbers
With egg and Vistabella black truffle – €40
3.4.

Baby Eels "Bilbaína" Style
With truffle – €75
4.

Scarlet Prawn Carpaccio
With soy, honey, citrus vinaigrette – €28
2.12.

Scallop Tartare
With citrus Hollandaise cream – €21
3.12.14.

Homemade Foie Micuit – €29
1.12.

Peñíscola Baby Squid – €30
14.

Fish

Grilled Sole
With vegetables and potatoes – €34
4.

Grilled Monkfish
Topped with langoustines and tender garlic – €33
2.4.12.14.

Gratinated Cod
With tender garlic cream – €21
4.

Baked Turbot
With potatoes and vegetables – Price per 100g: €8
4.

Grilled Tuna
With wok vegetables – €20
4.6.11.

Monkfish Fisherman-style
With langoustines and shellfish – €31
2.4.12.14.

Sea Bass “Espalda” Style
Price per 100g: €7
4.

San Pedro John Dory
Baked with vegetables and potatoes – Price per 100g: €5
4.

Ask for the fresh catch of the day.

Meats

Aged Beef Entrecôte – €24
Premium selection

Beef Sirloin – €26

All meat dishes include garnish.

Bread

“Estirat” Bread
Typical from Peñíscola – €1.80
1.

Gluten-Free Bread
(Request in advance) – €3.50

“Cristal” Bread
With tomato and aioli – €8.50
1.3.

Rustic Bread
With tomato and aioli – €7.50
1.3.

If you have any allergy or intolerance, please inform our staff.

VAT included.

Allergens:

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