



The rock of the hill, “El Vigia” - is the highest place of the rock formation at Land's End- in history, that played an important role, was apparently the gazer of sentinels for English pirate ships. It was the best place for them to alert their companions when they would observe the sails in the distance, which gave pirate crews enough time to get ready for their attacks. It was also the place where maidens of the island sat to wait for the sailors who conquered their hearts, and would receive the travelers with the most succulent delicacies to satisfy their appetite and restore the forces diminished by long journeys through the sea. This is why La Roca acquired its name with Don Luis' commitment to make its guests fall in love with the enervating seasoning of its cuisine and the enigmatic beauty of its sunsets. The entrust forces us to offer our visitors the freshest dishes of the region and the warmest welcome.

APPETIZERS

Grilled cuadrado cheese Del Valle (GF)
Tomatillo sauce · flour tortilla

Grilled cuadrado cheese Del Valle with chistorra (GF)
Tomatillo sauce · chistorra · flour tortilla

***Beef tartar** (GF) (DF)
Roasted bone marrow · crostinis

***Oysters from San Carlos** (GF) (DF)
Yellow Lime · serrano chili · soy sauce

***Tiradito** (GF) (DF)
Catch of the day · lime juice · cilantro · habanero chili infusion mild spicy

Octopus (GF)
Braised octopus · beef machaca from Santiago · confit potato · saffron sauce

SALADS

Organic carrot textures (GF) (DF) (V)
Purée · confit · scratch · pickled

Grilled and fresh emulsion avocado (GF) (DF) (V)
Organic lettuce · cucumber · celery · Ensenada olives

Heirloom tomatoes from Pescadero (GF) (V)
Cactus pad · local artisan grilled cheese from Miraflores

SOUPS

Tomato soup (GF)
Poblano · sweet corn · panela cheese · chicharron

Garlic soup
Fresh clams · shrimp from Ensenada



Vegetarian



Dairy free



Gluten free

Prices are in US Dollars, 16% Tax included

*In compliance with Mexican regulations regarding raw ingredients these menu selections are served at the customer's desire



MAIN COURSES

Duck fetuccini confit

Creamy corn sauce · epazote butter · parmesan · foie gras

Braised pork shank *22 hours cooked* (GF) (DF)
Mexican red rice · corn tortilla

Chicken quinotto (GF)

Quinoa risotto · Parmesan vegetables · Jospier grill

Shrimp with garlic sauce and sun dry chili (GF)
Grilled vegetables · goat cheese

***La Roca filet mignon**

Bacon · grilled vegetables · stuffed pasilla chilli · wild mushroom risotto · chipotle gravy

Mesquite smoked marinated "Catch of the Day" (GF)
Grilled Bock choy · cauliflower purée

Braised rib *16 hours cooked*
Esquite (corn stew) · chistorra

***Lamb chop** (DF)

Garlic sauce · grilled potato · epazote hint · mint and jalapeño marshmallow

***Grilled Flat iron** (GF) (DF)

Refried black beans · jeux du rib · roasted bone marrow

PRIME STEAKS

50% off with your meal plan package

Au charcoal bone in tenderloin (GF) (DF)
Sweet corn tamale · wild mushrooms

***Lamb chop** (DF)

Garlic sauce · grilled potato · epazote hint · mint and jalapeño marshmallow

***New York steak** (GF)

Grilled asparagus · mexican spices butter · poblano strips · mashed potato

Chef Alberto Collarte

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