

FOOD

TO ENJOY WITH VERMOUTH

1.	OLIVES STUFFED WITH ANCHOVIES	2.30
2.	OLIVES "GORDAL" HOME SEASONED	3.80
3.	ARTICHOKES WITH CRISPY IBERICO HAM (3 Units).....	11.50
4.	CANTABRIAN ANCHOVY "KNEADED BY HAND" (1Unit).....	1.80
5.	BOQUERONES IN VINEGAR (1Unit).....	0.90
6.	GILDA Anchovy, Chilli and Olive Skewer.....	2.00
7.	GILDA LA ROSA Anchovy, Chilli, Olive and Pepper Skewer	2.40
8.	GILDA DE BONITO DEL NORTE Anchovy + dried Tomato + Olive and Pepper Skewer.....	3.50
9.	GILDA DE ALCACHOFA Anchovy + Pepper Skewer + confit cherry Tomato	3.50
10.	IGUELDO Tuna Loin Taco with Raf Tomato & Artichoke	6.20
11.	SMOKED SARDINE LOIN	4.90
12.	MALLORQUIN LLONGUET (BRED) WITH SQUID & ANCHOVY ALIOLI	5.30
13.	MATRIMONIO 2 Anchovies + 2 Boquerones with Balsamic gelatin	6.00
14.	PATATAS BRAVAS	4.50
15.	TOAST OF SMOKED SALMON AND COD With tomato marmalade	12.00

TORTILLAS WITH POTATO & "Free range eggs"

16.	POTATO & ONION	7.60
17.	COD & GREEN PEPPER	9.50
18.	TXISTORRA FROM SAN SEBASTIAN	9.00
19.	SLICE OF TORTILLA	3.30

OTHER DISHES

20.	WINTER'S BROTH "LA ROSA" / WITH NOODLES OR EGG	1.70 / 2.50
21.	"RUSSIAN" SALAD	5.20
22.	GAZPACHO WITH CRISPY IBERICO HAM	6.20
23.	ASPARAGUS WITH ORANGE MAYONNAISE (3 units).....	7.00
24.	ASSORTED SEASONAL TOMATOES SALAD	8.50
25.	GRILLED VEGETABLES WITH BONITO DEL NORTE (TUNA) OR ANCHOVIES	14.50
26.	BIO CANNED BASSS WITH FRIED ONION HOOPS	14.50
27.	QUAIL IN PICKLED SAUCE WITH BLACK GARLIC	10.80
28.	RED TUNA TARTARE Portion / 1/2 portion	19.00 / 11.00
29.	ASSORTED MUSHROOMS Grilled or with garlic / Scrambled with range eggs... ..	13.00 / 14.50
30.	GRILLED OCTOPUS WITH GARLIC CONFIT AND PARSLEY GEL	16.40
31.	GALICIAN STYLE OCTOPUS (Pulpo "A Feira").....	15.90
32.	COD CONFIT With green vegetables and gratin alioli.....	19.00
33.	"SOLDADITOS DE PAVIA" WITH PIQUILLO ALIOLI AND CARAMELIZED PEPPERS	12.00
34.	"PIQUILLO" PEPPERS STUFFED Hake and Shrimp (4Unit.)	10.90
35.	FRIED "PADRÓN" PEPPERS	8.00
36.	FRIED EGGS With "Perol" sausage / With Txistorra / With Iberian Ham.....	7.90 / 7.90 / 8.60
37.	VEAL & OCTOPUS MEATBALLS	9.80
38.	*ASSORTMENT OF TAPAS (2 x Spinach Croquettes, 2 x Ham Croquettes, Meat balls with with tomato, grilled Octopus, Fried Calamari, Peppers from "Padrón" & Russian Salad).....	26.50

*Varied Bread Basket (2.50 Euros)

COLD MEAT & CHEESE BOARDS

39. MALLORQUIN PAYÉS BRED WITH “RAMALLET” TOMATO AND OLIVE OIL 4.00
40. BEEF JERKY WITH NUTS 9.50
41. JABUGO IBERICAN HAM FROM (100% ACORN FEEDED) 80 gr / 40 gr 21.00 / 12.00
42. BLACK IBERICAN PIG SAUSAGE (100% ACORN FEEDED) 60 gr. 8.80
43. MALLORCAN SOBRASADA WITH BLUE CHEESE (BY CA'N COMPANY) 90 gr. 7.00
44. IDIAZABAL CHEESE WITH QUINCE 7.80
45. MANCHEGO SHEEP CHEESE, IN OLIVE OIL 6.00
46. TRUFFLE SHEEP CHEESE (100 gr. of product) 7.80
47. SAUSAGES PLATTER (30 gr. per product) iberican ham, chorizo, sausage,
. ramallet tomatoes, Maldon salt & baked bread..... 15.80
48. MALLORQUIN BLACK PIG PLATTER BY XESC REINA (Sobrasada with dried fruit, camaiot, pork &
fig pate, butifarron, “varia” with mahon cheese, ramallet tomaotes, maldon salt and baked bread).... 15.00

FRIED DISHES

49. CALAMARI SKEWER / SUITABLE FOR CELIACS 8.20
50. BABY FRIED SQUID 13.00
51. BEEF TENDERLOIN CROQUETTE (1 Unid.)..... 2.40
52. IBERICAN HAM CROQUETTES 7.10
53. COD CROQUETTES (4 Units)..... 7.40
54. SPINACH CROQUETTES (4 Units) 7.10
55. TIGRES (MUSSEL CROQUETTES) (4 Unid.)..... 7.90
56. MIXED FRIED PLATTER (2 x Cod Croquettes, 2 x Spinach Croquettes, 2 x Ham Croquettes,
2 Mussel Croquettes, Baby Fried Squid & Calamar) 22.00

SHELLFISH & SEAFOOD

57. OYSTER GUILLARDEAU 4.10
58. CLAMS (300 grams) 15.00
59. CLAMS “MARINERA” (300 grams) 16.50
60. STEAMED COCKLES (300 grams) 15.00
61. STEAMED MUSSELS 9.50
62. MUSSELS MARINERA 11.00
63. RAZOR CLAMS (250 grams)..... 14.00
64. RED PRAWN FROM “SOLLER” Depending on Market

MEATS

65. VEAL SWEETBREADS (*LA FINCA*)..... 12.10
66. SLICES OF IBERIAN PORK “SECRETO” LOW TEMPERATURE COOKED..... 18.00
67. BEEF FILLET WITH SAUTEED WILD MUSHROOMS (220 gr. aprox) 21.00
68. STEAK TARTARE Portion / 1/2 portion 21.00 / 12.00
69. CHULETON STEAK WITH CHIPS (Minimum maturation of 4 weeks. Price per KG.) 48.00
70. BURGOS BABY LAMB CHOPS SERVED WITH CHIPS AND GARLIC CONFIT..... 22.50

DESSERTS ASK OUR STAFF

71. CHOCOLAT MARQUIS PIE 6,00
72. CHEESECAKE “LA VIÑA” 5,50
73. CARDENAL DE LLOSETA 5,50
74. CREMA CATALANA 4,50
75. “FRIED MILK” PUDDING 5,00

CANNED FOOD



THE MUSSELS

- 76. "LA ROSA" MUSSELS IN ESCABECHE FROM GALICIA 7.90
- 77. MUSSELS IN ESCABECHE (FRINSA - Galicia - España) 8.60
- 78. MUSSELS IN SPICY ESCABECHE (Es Pinarel - Barcelona - España) 5.20

THE BLUE ONES (OMEGA 3-POWER!)

- 79. TUNA "PEDRO XIMENEZ" (Herpac - Cádiz - España) 10.70
- 80. ALMADRABA CANNED TUNA WITH CHESTNUT AND CITRUS 14.90
- 81. RED TUNA'S DELIGHT (Cambados - Galicia - España) 8.90
- 82. TUNA FILLET IN BIO OLIVE OIL (La Góndola - Lisboa - Portugal) 5,90
- 83. TUNA IN BIO OLIVE OIL (Santa Catarina - Portugal) 6.20
- 84. TUNA "MORRILLOS" IN OLIVE OIL (Herpac - Cádiz - España) 12.50
- 85. TUNA BELLY IN OLIVE OIL (Herpac - Cádiz - España) 7.90
- 86. WHITE TUNA BELLY IN OLIVE OIL (R. Franco - Coruña - España) 6.00
- 87. BONITO DEL NORTE-BELLY IN OLIVE OIL (Cambados - Galicia - España) 8.30
- 88. FILLET OF TUNA WITH PEPPER FROM AZORES (Santa Catarina - Portugal) 6.80
- 89. FILLET OF TUNA IN OLIVE OIL WITH BASIL (Santa Catarina - Portugal) 6.20
- 90. FILLET OF TUNA IN OLIVE OIL WITH SWEET POTATO (Santa Catarina - Portugal) 6.20
- 91. FILLET OF TUNA IN OLIVE OIL WITH CURRY (Santa Catarina - Portugal) 6.20
- 92. FILLET OF TUNA IN OLIVE OIL WITH OREGANO (Santa Catarina - Portugal) 6.20
- 93. FILLET OF TUNA IN OLIVE OIL WITH THYME (Santa Catarina - Portugal) 6.20
- 94. FILLET OF TUNA IN OLIVE OIL WITH MOLHO CRU (Santa Catarina - Portugal) 6.20
- 95. COD PORTUGUESE STYLE (Tricana - Lisboa - Portugal) 6.90
- 96. COD WITH GARLIC AND OIL (Tricana - Lisboa - Portugal) 7.40
- 97. MACKEREL WITH TOMATO SAUCE (Catrineta - Galicia - España) 4.90
- 98. MACKEREL ESCABECHE (SKINNED AND BONED) (Catrineta - Galicia - España) 3.80
- 99. MACKEREL FILLET (La Góndola - Lisboa - Portugal) 4.30
- 100. MACKEREL ESCABECHE FILLET (La Góndola - Lisboa - Portugal) 4.30
- 101. BABY MACKEREL IN ESCABECHE "CHINCHO" (Peperetes - Galicia - España) 5.50
- 102. SARDINES IN TOMATO (3/5 UNIT) (Catrineta - Galicia - España) 3,80
- 103. SARDINES IN OLIVE OIL (3/5 UNIT) (Catrineta - Galicia - España) 4.00
- 104. PILCHARDS IN LEMON AND OLIVE OIL (12/15 UNIT) (Catrineta - Galicia - España) 4,90
- 105. STEWS PILCHARDS (GLUTEN FREE) (12/15 UNID) (Catrineta - Galicia - España) 4,00
- 106. GRILLED PILCHARDS (12/15 UNID) (Catrineta - Galicia - España) 5,20
- 107. PILCHARDS IN OLIVE OIL (25/30 UNID) (La Cala - Mediterráneo - España) 8.80
- 108. PILCHARDS IN OLIVE OIL (Ramón Franco - Coruña - España) 3.70

*All of our preserves can be served with grilled vegetables (increased 3 euros).

TAKE "LA ROSA" IN YOUR SHOPPING CART!

Wines, gourmet preserves, sausages, cheeses ... now available in "El Colmado", right next to La Rosa..

CANNED FOOD



THE CLASSIC ONES

- 109. CLAMS** (Espinaler - Barcelona - España) 11.10
The White Clam is the Queen of the Clams for taste and texture from the Arosa Estuary, during the months of October, November and December.
- 110. COCKLES** (Espinaler - Barcelona - España) 12.40
Selected by hand from the Noya Estuary, soaked in seawater to release the sand.
- 111. SEA SNAILS** (Espinaler - Barcelona - España) 6.10
Manually extracted one by one from the rocks of the Mediterranean Sea, are steamed before removing its shell and finally manually canned with natural water.
- 112. FILLED BABY CUTTLEFISH IN OLIVE OIL Nº 80** (La Brújula- Galicia - España) 8.00
- 113. FILLED BABY CUTTLEFISH IN THEIR OWN INK** (Peperetes - Galicia - España)..... 8.50
- 114. FILLED BABY CUTTLEFISH OF ANGLES OF SURIMI** (Cambados - Galicia - España) 8.50
- 115. RAZOR CLAMS** (Catrineta - Galicia - España) 14.00
- 116. RAZOR CLAMS** (La Cala - Mediterráneo - España) 15.50
Caught in very pure water, prime product. .
- 117. SCALLOPS IN VIEIRA SAUCE** (Ramón Franco - Coruña - España) 6.40
- 118. SCALLOPS WITH SAUCE FROM GALICIA** (Espinaler - Barcelona - España)..... 6.00
Seafood of the Arosa Estuary, steamed and tinned.

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