



### Italian Soul – New York Style

Roca celebrates the meeting of Italian spirit and New York energy, where Mediterranean lightness meets urban flair. Our menu reinterprets beloved classics such as the Tagliata of New York Strip – tender U.S. striploin steak, grilled and sliced the Italian way – and the Spaghetti Bolognese, slow-cooked with rich ragù in true Bolognese tradition. The iconic Waldorf Salad, created at the Waldorf Astoria in 1893, and the creamy New York Cheesecake complete this culinary journey from Italy to Manhattan.

## PANINIS & BAGELS



UNTIL 4 PM

<b>Grilled Vegetables</b> A, C, G, K, L	12
Smoked Mozzarella   Olive Cream   Avocado	
<b>Smoked Salmon</b> A, C, D, G, K	12
Green Salsa   Arugula   Parmigiano   Lime Mayonnaise	
<b>Herb Chicken Roman Style</b> A, C, G, H, K	12
Tomatoes   Parmigiano   Basil Mayonnaise	
<b>Pastrami</b> A, C, G, K	12
Crispy Onion Mayonnaise   Coleslaw   Cheddar	

## STARTERS



<b>Caprese</b> A, G, H, L	23
Burratina   Beefsteak Tomatoes   Balsamic   Pine Nuts   Arugula	
<b>Panzanella-Salat</b> A, L	9
Tomatoes   Olives   Fresh Herbs   Wild Herbs	
<b>Coleslaw</b> G, L	9
<b>Waldorf Salad</b> G, H, I, L	9

## TO ACCOMPANY SALADS & STARTERS



<b>Parma Ham</b>	14
<b>Pastrami Slices</b>	12
<b>Burratina</b> G	10
<b>Pickled Vegetables</b> G, L	15
<b>Grilled Mediterranean Vegetables</b> L	10

## FROM THE COUNTER



FROM 5 PM

<b>Focaccia</b> A, L	8
Olives   Sun-dried Tomatoes   Olive Oil	
<b>Antipasto misto</b> A, G, H, L	18
Small	25
Large	
<b>Beef Tartare</b> G, J, L	22
Olive Cream   Capers   Bitter Greens   Avocado   Parmigiano	
<b>Arancini</b> A, C, G, L	19
Truffle   Parmesan Espuma   Tomato Salsa	

## MAIN COURSES



<b>Asparagus Risotto</b> G, I, L	29
+ fried Salsiccia	+12
<b>Tagliolini with black Truffle</b> A, C	36
+ Prawns D, G	+15
+ Beef Strips G	+12
<b>Spaghetti Bolognese</b> A, C, I, L	28
+ Extra Parmesan G	+3
<b>Corn Chicken Supreme Cacciatora</b> I, L	34
Bell Pepper   Celery   Onions   Carrots   Taggiasca Olives   Tomato Sauce   Parsley	

## FROM THE GRILL



All steaks are served with shallots & salsa verde

<b>Tagliata of NY Strip</b> 300g G	55
<b>Beef Fillet Steak</b> 200g G	60
<b>Hickory Smoked US Beef Pastrami</b> 200g F, J	40
<b>Salmon Fillet</b> 200g D	45

## SIDES



<b>French Fries</b>	9
<b>Baked Potato with Sour Cream</b>	12
<b>Green Asparagus</b>	11
<b>Bimi</b>	12

## SAUCE & BUTTER



<b>Béarnaise</b> C, G, I, L	5
<b>Pepper Sauce</b> G, I, L	5
<b>Smoky BBQ Sauce</b> F, I, J, L	5
<b>Lemon-Tarragon Butter</b> G	3
<b>Cafe de Paris Butter</b> G, J	4

## DESSERTS



<b>Lemon Crème Brûlée</b> A, C, G, H, L	18
Strawberries   White chocolate	
<b>New York Cheesecake</b> A, C, G, H	16
Blueberry   Caramel	

## CHEF'S DAILY SPECIAL

Monday to Friday 11:30 AM – 4:00 PM  
Daily changing main course with a salad from our deli counter 24.95

## WALDORF CLASSICS

<b>Steak Sandwich</b> A, C, G, H	39
NY Strip Loin   Sourdough bread   Tarragon Mayonnaise   Green Asparagus   Sun-dried Tomatoes   Fries	
<b>Club Sandwich</b> A, C, G, H	29
Chicken   Beef Bacon   French Fries   Salad   Egg	
<b>ROCA Burger</b> A, C, G	32
Dry Aged Beef 180g   Sun-dried Tomatoes   Caramelized Onions   Parmesan   Wild Herb Salad   Cheddar   Brioche   Belgian Fries	
+ Beef Bacon or Fried Egg	+6
<b>Caesar Salat</b> A, C, D, G, H	24
Cherry Tomatoes   Romaine   Parmesan   Croutons	
+ Chicken G, J, L	+10
+ 3 King Prawns D, G, L	+15

VITO'S CHOICE  
←

### Allergens

A) Contains gluten, B) Crustaceans, C) Egg and egg products, D) Fish and fish products, E) Peanuts F) Soybeans G) Milk and milk products, H) nuts, I) celeriac and celeriac products, J) mustard and mustard products, K) Sesame, S) Sulphite, N) Molluscs  
All prices are in euro and include statutory VAT.

