

## Bocas

### GUACAMOLE ₡5600

House made tortilla chips or handmade corn tortillas

### FRESH CATCH CEVICHE ₡7200

Aji chile, leche de tigre, Plantain chips

### EMPANADAS “DE LA CASA” ₡2900

(ask your server for our daily selections)

### HAND-CUT FRENCH FRIES (150g) ₡2800

Twice - fried , sea salt, ketchup

### YUCCA FRIES (210g) ₡3800

Seasoned salt, roasted garlic

## Roca Tacos

Handmade corn tortillas, 2 per order

### WORLD FAMOUS FISH TACOS ₡4800

Pan roasted fish, caper aioli, cabbage, tomatillo salsa

### TINGA DE POLLO ₡5200

Spicy tomato braised shredded organic chicken, avocado, goat cheese

### BIRRIA BRAISED BEEF ₡5600

Slow cooked beef in aromatic chili sauce, cilantro & onion

### ROASTED CAULIFLOWER ₡5200

Spiced & oven roasted cauliflower, salsa romesco, baby arugula, pickled onion, toasted almond

## In a Bowl

### ROCA BOWL ₡8400

Your choice of: Pan roasted fish, roasted cauliflower, chicken tinga, or beef birria. Served with white rice, braised organic black beans, sweet plantain, cabbage, chipotle crema & aguacate

### GREEN BOWL 2.0 ₡7400

Turmeric quinoa, Puy lentils, green beans, cucumber, baby kale, romaine, feta cheese, green tahini dressing

### ROASTED VEGGIE BOWL ₡7600

Sweet potato, cauliflower, mushroom, Biamonte goat cheese, baby arugula, pickled red onion, toasted almonds, salsa romesco

### CAESAR SALAD ₡7200

Romaine hearts, shaved fennel, free range egg, parmesan cheese, pepitas, toasted bread crumbs, house Caesar dressing

Add buttermilk fried chicken or fresh fish to any dish! ₡2900

## Kids menu

Served with fries & ketchup

### EL NIÑO BURGER ₡7600

### FRIED CHICKEN TENDERS ₡6200

### QUESADILLA (CORN TORTILLA) ₡4800

## On Bread

### FISH BURGER ₡7400

Pan roasted “fresh catch” filet (locally & sustainably sourced), salsa verde, caper aioli, fresh herbs, cabbage, toasted brioche bun

### ROCA SMASH BURGER ₡5800

Grass-fed beef patty (antibiotic & hormone free), special sauce, cheddar, grilled onion, dill pickles, lettuce, tomato, brioche bun

### “EL GORDO” SMASH BURGER ₡7200

Double grass-fed beef patty, extra special sauce & dill pickles, double cheddar cheese, grilled onion, brioche bun

### BANDIDO BURGER ₡5900

Organic black bean & mushroom patty, chipotle aioli, cheddar cheese, guacamole, arugula, pickled onion, onion bun

\*Available vegan

### FRIED CHICKEN SANDWICH ₡6200

Buttermilk fried organic chicken, roasted garlic mayo, dill pickles, shaved cabbage, onion bun

## Sides

### HAND CUT FRENCH FRIES (100g) ₡2300

Twice fried, sea salt, ketchup

### YUCCA FRIES (120g) ₡2400

Seasoned salt, roasted garlic mayo

### SALAD ₡2200

Greens, cucumber, green beans, herbs, house vinaigrette

### ORGANIC BLACK BEANS ₡1800

### WHITE RICE ₡1500

## Add-ons

### FRESH GOAT CHEESE ₡1800

### HOMEMADE SALSAS ₡600

(Chipotle crema, tomatillo, green tahini, romesco)

### ¼ AVOCADO ₡1400

### FERMENTED HABANERO SAUCE ₡600

### CHEDDAR CHEESE ₡1400

### SOFT BOILED EGG ₡600

### CRISPY BACON x2 ₡1800

### TORTILLAS X2 ₡800

## Desserts

### “ALFAJOR HELADO” ₡4200

Ice cream sandwich, cookie, dulce de leche, dark chocolate

### COCONUT FLAN ₡4600

Pineapple compote, toasted coconut

### CHOCOLATE MOUSSE ₡3900

Whipped coconut cream, cacao nibs

### AFFOGATO ₡3800

Double espresso, vainilla ice cream

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10% not included in the prices of the menu