

Soda Rocamar

Since 1999

BOCAS

Guacamole \$5.600

Tortilla chips or handmade corn Tortillas

Fresh catch ceviche \$7.200

Crispy plantain chips

Yucca fries \$3.800

Seasoned salt, roasted garlic

Empanada de la casa \$3.200

Classic Argentine (beef, onion, olive)

Veggie (chard, mushrooms, onion, cheese)

Hummus \$4.800

Traditional hummus, chickpeas, crudité

TACOS

Handmade corn tortillas 2 per order

World famous fish taco \$5.200

Pan roasted fish, caper aioli, cabbage, tomatillo sauce

Tinga de pollo \$4.900

Spicy tomato braised organic chicken, avocado, local goat cheese

Birria braised beef \$5.600

Slow cooked osso bucco, aromatic chili sauce, chopped cilantro and onions

Cochinita pibil \$5.200

Citrus-achiote roasted pork, cilantro and pickled onion

Roasted mushrooms \$5.200

Refried white beans and avocado

ROCASADO \$7.800

Rice & beans, sweet plantain, mixed greens, avocado, soft boiled egg, beetroot salsa, tortilla, and your choice of fish, grilled chicken, chicken tinga, cochinita pibil, beef birria or roasted mushrooms

KIDS MENU

Served with fries and ketchup

El niño burger \$7.600

Fried chicken tenders \$6.200

Quesadilla (corn tortilla) \$4.800

10% not included in the price of the menu

ON BREAD

Roca smash burger

Single \$5.800 / Double \$7.200

Grass-fed beef patty, special sauce, cheddar, grilled onion, dill pickles, lettuce, tomato, brioche bun

Bandido burger \$5.900

Organic black bean and mushroom patty, chipotle aioli, cheddar cheese, guacamole, arugula, pickled onion, onion bun *vegan option*

Fish burger \$7.400

Pan roasted fish, caper aioli, cabbage, tomatillo salsa, fresh herbs, toasted brioche bun

Fried chicken sandwich \$6.200

Buttermilk fried organic chicken thigh, hot honey, roasted garlic mayo, dill pickles, cabbage, toasted onion bun

ADD FRIES, YUCCA, OR SIDE SALAD \$2.500

BOWLS

Caesar salad \$7.600

Romaine, kale, fennel, free range egg, parmesan, sunflower seeds, toasted panko, house caesar dressing

Green Bowl \$7.400

Quinoa, puy lentils, avocado, green beans, cucumber, kale, romaine, feta, pumpkin seeds, green tahini dressing

Camote Salad \$7.200

Roasted sweet potato, white beans, mixed greens, arugula, almonds, sunflowers seeds, red onion, honey mustard vinaigrette

ADD GRILLED CHICKEN OR FISH \$2.900

DESSERTS

Coconut flan \$4.600

Chocolate mousse \$3.900

Banana Bread \$2.800

Affogato \$3.800

"La Buena Paleta" Ice Pops \$2.500



@rocamar_stcr



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