

# Roco Brio

## Starters:

Pan con Tomate - Toasted bread rubbed with ripe tomatoes, garlic, and olive oil.

Escalivada - Roasted vegetables served with olive oil and salt.

Gambas al Ajillo - Sautéed shrimp with garlic, olive oil, and chili flakes.

Croquetas - Creamy croquettes filled with ham, cheese, or mushrooms.

Calçots - Grilled spring onions served with Romesco sauce.

## Entrada (Main Courses):

Botifarra amb Mongetes - Grilled Catalan sausage served with white beans.

Samfaina - Ratatouille-like dish made with eggplant, bell peppers, tomatoes, and onions.

Conejo con Alioli - Rabbit stewed with garlic, white wine, and served with a side of alioli (garlic mayonnaise).

## Frutos do Mar (Seafood):

Paella - Traditional saffron-infused rice dish with seafood, chicken, and vegetables.

Fideuà - Short, thin noodles instead of rice, and typically prepared with seafood.

Bacalao a la Llauna - Grilled codfish served with a garlic and parsley sauce.

## Vegetarian Options:

Esqueixada - Shredded salted codfish salad with tomato, onion, olive, olive oil.

Espinacas a la Catalana - Sautéed spinach with pine nuts, raisins, and garlic.

Coca de Recapte - Flatbread topped with roasted vegetables, anchovies, and olives.

Samfaina - Ratatouille-like dish made with eggplant, bell peppers, tomatoes, and onions.

## (Chef's Special)

Mandonguilles amb Sípia - Beef meatballs with cuttlefish in a rich tomato sauce.

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## Desserts:

Crema Catalana - Creamy custard dessert with a caramelized sugar topping.

Mel i Mato - Fresh cheese served with honey and walnuts.

Xuixo - Fried pastry filled with crema Catalana and dusted with powdered sugar.

Panellets - Small marzipan-like sweets made with almonds, sugar, coconut, chocolate).

Tarta de Santiago - Almond cake traditionally associated with the region of Galicia but also popular in Catalonia.

## Catalan Specialty Beverages:

Sangria - A traditional Spanish drink made with red wine, fruits, and sometimes brandy.

Cava - Sparkling wine from Catalonia, similar to Champagne.

Vermut - A fortified wine typically served as an aperitif, mixed with soda or lemon.

Estrella Damm - Local Catalan beer.

## Cocktails:

Margarita - Tequila, lime juice, orange liqueur, and a salt rim.

Mojito - Rum, fresh mint leaves, lime juice, sugar, and soda water.

Old Fashioned - Bourbon whiskey, sugar, bitters, and an orange twist.

Cosmopolitan - Vodka, cranberry juice, lime juice, and triple sec.

Moscow Mule - Vodka, ginger beer, lime juice, and a lime wedge.

Aperol Spritz - Aperol, prosecco, soda water, and an orange slice.

## Mocktails (Non-Alcoholic):

Virgin Mojito - Fresh mint leaves, lime juice, sugar, soda water, and a splash of Sprite.

Shirley Temple - Ginger ale, grenadine, and a maraschino cherry garnish.

Virgin Pina Colada - Pineapple juice, coconut cream, and crushed ice.

Berry Lemonade Fizz - Mixed berries, lemonade, soda water, and fresh mint.

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## Beers and Lagers:

Lager - A light and crisp beer with a clean taste.

Pale Ale - A hoppy and aromatic beer with a moderate level of bitterness.

IPA (India Pale Ale) - A strongly hopped beer with a bitter and citrusy flavor.

Wheat Beer - A refreshing beer with a light and fruity taste.

Stout - A dark and rich beer with roasted malt flavors.

## Wine:

Red Wine - Cabernet Sauvignon, Merlot, Pinot Noir, or Malbec.

White Wine - Chardonnay, Sauvignon Blanc, Pinot Grigio, or Riesling.

Rosé Wine - A light and fruity wine with a pink hue.

Sparkling Wine - Prosecco or Cava.

## Non-Alcoholic Beverages:

Soft Drinks - Coca-Cola, Sprite, Dr Pepper, Fanta Orange, or Lemonade.

Iced Tea - Sweetened or unsweetened, flavored with lemon or peach.

Coffee - Regular or decaffeinated, with options for espresso, cappuccino, or latte.

Hot Tea - A selection of herbal, green, black, or flavored teas.

Juices - Orange, apple, cranberry, pineapple, or grapefruit.