

Starters and Appetizers

Rocabella Salad A mix of fresh iceberg and red leaf lettuce, escarole, tomato, cucumber, onion, pepper, and mushrooms.	6.50 €	<i>Caesar Dressing Fines Herbes Dressing Honey Mustard Dressing Balsamic Dressing</i>	
Malaga-Style Salad A traditional local salad featuring delicious orange slices, baked potato, spring onions, and tuna.	7.50 €		Sierra Huma Salad 8.50 € A blend of iceberg and red leaf lettuce, with crisp celery, crunchy croutons, and creamy goat cheese.
Iberian ham Delicately thin slices of premium Iberian ham. 100g.	13.50 €	Bruschetta 6.00 € Topped with juicy tomato chunks, garlic, and basil pesto.	
Cured cheese Local cured cheese. 150 g sliced into wedges.	10.50 €	Dips & Sticks 6.50 € Crisp peppers, carrots, and cucumber served with a creamy sour cream dip.	
Nachos with guacamole Prepared with the finest, perfectly ripened avocados, served with crispy corn tortilla chips.	6.75 €	Álora-style olives 4.50 € Renowned cracked Álora-style olives paired with chunks of local cheese.	

Soups

Picadillo soup A flavorful traditional Andalusian chicken soup with Serrano ham and a hard-boiled egg.	6.50 €	Porra antequerana 6.50 € A chilled tomato soup, reminiscent of salmorejo, made with bread and infused with our signature olive oil	
Vegetable soup	6.00 €	Gazpacho 5.50 € Served with finely diced onion, bell pepper, and tomato.	
Courgette cream soup Made with organic courgettes from our garden for a fresh, natural flavor.	6.50 €	Potato cream 6.00 € Smooth potato cream soup, topped with crispy bacon pieces.	

Healthy and Natural

Ranch Salad Featuring tender strips of grilled tenderloin.	9.50 €		
Rocabella Sautéed With grilled strip steak, sautéed vegetables and green peppercorn sauce.	8.50 €		
Pasta with Pesto Prepared with our best olive oil and basil from our garden	7.50 €		
Grilled Turkey Medallions <i>For menu with Salad +5 €</i> Accompanied by your choice of a baked potato or sautéed vegetables.	10.50 €		

Fish

For menu add +5 €

Swordfish A delicious swordfish steak cooked with our extra virgin olive oil.	12.50 €		
Cod Loin in Tomato Sauce	12.00 €		
Pan-Seared Salmon Cooked in butter and served with sautéed spinach and herb butter	12.50 €		



Steak Menus

These menus include an appetizer salad and are served with a baked potato with sour cream and garlic bread

STRIPLOIN 180 G. Succulent 180g Striploin Steak	19.50 €
STRIPLOIN 250 G. The best of the short loin, juicy and crisp on the outside with a tender, pink center.	21.50 €
RIB-EYE ENTRECOTTE 250 G. Tender and succulent, with a delicate edge of fat that enhances its flavor.	21.50 €
ENTRECOTTE 350 G. Juicy, with a small medallion of fat that makes it even more exquisite.	25.00 €
TENDERLOIN 250g of the finest part of the beef tenderloin, superbly cut into a thick, high-quality steak.	26.50 €
FILET MIGNON 180g Tenderloin, the finest part of the cut, small and exquisite.	24.50 €

Mountain Menus

These menus are served with fresh salad, a baked potato and garlic bread

XXL hamburger 250 g hamburger made with the best veal, served with a baked potato, sour cream and a salad.	17.50 €
Cotoletta alla Milanese A delightful veal fillet, breaded and cooked to perfection in our olive oil.	18.50 €
Iberian Secret Menu Thighly-marbled cut of pork from behind the shoulder blade, grilled to enhance its full flavor.	19.50 €
Roast Chicken Menu Cage-free chicken, seasoned with herbs from our own farm and served with mushrooms and a touch of lemon juice	16.50 €
Iberian Ribs Menu Delicious Iberian pork ribs, cooked barbecue style.	16.50 €

Family and Kids

Bolognese Lasagna	8.50 €
Vegetable Lasagne With fresh vegetables and mushrooms	8.50 €
Hamburger 125 g.	10.50 €
Hamburger 250 g. Pure beef, served with French fries	12.50 €
Pasta with Bolognese sauce	7.50 €
Breaded Chicken fillets Served with French fries	7.50 €
German Sausages Served with French fries	6.50 €
Chicken Fingers Served with French fries	6.75 €

Side Dishes

Garlic Bread Hot, oven-baked garlic bread, brushed with garlic butter	1.50 €
Sautéed Vegetables With courgette, aubergine, mushrooms and bell peppers	5.50 €
Baked potato With Sour Cream or Butter	3.50 €
French Fries	3.50 €
Barbecue Sauce or Green Peppercorn Sauce	2.60 €
Fresh Herb Butter With herbs from our farm	1.50 €
Smashed Spinach or Asparagus	7.50 €
Creamy Mushrooms with Wild Mushrooms	4.00 €
Extra Sour Cream	1.50 €



WINES AND CAVAS

D.O. RIOJA, RED WINE

Beronia Crianza	0,75 l	14.50 €
	0,20 l	4.00 €
Azpilicueta Crianza	0,75 l	16.50 €
Azpilicueta Reserva	0,75 l	21.00 €
Marqués de Riscal Reserva	0,75 l	23.00 €
Ramón Bilbao Crianza	0,75 l	25.00 €

D.O RIVERA DEL DUERO

Mayor de Castilla	0,75 l	12.00 €
Protos	0,75 l	18.50 €

CAVA

De La Pierre	0,75 l	12.00 €
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D.O. PORTUGAL, ROSÉ

Mateus	0,75 l	10.50 €
	0,20 l	3.00 €

D.O RUEDA, WHITE

Señorío Del Real	0,75 l	9.50 €
	0,20 l	3.00 €
Protos Rueda	0,75 l	12.50 €

D.O CÁDIZ, WHITE

Barbadillo	0,75 l	9.50 €
Frizzante	0,75 l	16.00 €

D.O. SOMONTANO

	0,75 l	18.00 €
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rocaBella

Best quality since 1998

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Coffee and tea

Espresso	1.50 €
Café latte	1.80 €
Coffee with brandy / Baileys	2.00 €
Americano	2.00 €
Tea	2.00 €
ColaCao chocolate milk	2.00 €

**We have decaf coffee which can be prepared in the espresso machine.*

Beers

Small Draft Beer.	2.25 €
Pint of Beer.	4.00 €
Bottle (33 ml) Cruzcampo.	2.00 €
Bottle (25 ml) Mahou.	1.50 €
Non-alcoholic Beer	2.00 €
Coronita Beer .	2.50 €

Soft drinks

Soft Drinks. Fanta.	2.25 €
Cola/ light.	2.25 €
Water 500 cc.	1.50 €
Water 1500 cc.	2.50 €
Juices 225cc.	2.00 €
Organic Orange Juice (400 ml)	3.00 €

Cocktails

Sangría.	4.00 €
Mojito.	6.00 €
Old Fashioned.	6.00 €
Martini Rosso Vermouth.	5.00 €
Martini Bianco Vermouth.	5.00 €
Margarita.	6.00 €
Aperol.	6.00 €