



<b>LUNCH SPECIAL</b> (on workdays 12:00 p.m.–4:00 p.m.)	19	
Two salads and one main course of the day incl. water		
<b>SALADS</b>	8	
<b>Berliner Waldorf</b> <sup>C,G,H,I,L</sup>		
Celeriac   apple   walnut   cranberry   dill		
<b>Chanterelle salad with spring onion</b> <sup>L,H</sup>		
Radish   arugula   hazelnut		
<b>Beet root – Red cabbage</b> <sup>L</sup>		
Goat cheese   parsley   coriander   raspberry		
<b>Greek</b> <sup>G,L</sup>		
Bell pepper   tomato   red onion   cucumber olive   feta   parsley		
<b>Tabbouleh</b> <sup>A</sup>		
Mint   coriander   parsley   couscous   tomato		
<b>Green spelt fennel salad</b> <sup>A,H,L</sup>		
Sumac   zucchini   figs   pistachios   spinach		
<b>Quinoa – Avocado</b> <sup>F,K,L</sup>		
Broccoli   harissa   radish   sunflower seeds		
<b>Chickpeas mango salad</b> <sup>E,K,L</sup>		
Carrots   mizuna   ginger   peanuts		
<b>STARTERS</b>		
<b>Variation of Surf and Turf Mezzes</b> <sup>A,B,G,K,H</sup>	17	
2 choices of cold meat and seafood 2 choices of dips and vegetables		
<b>Variation of cheese Mezzes</b> <sup>A,G,K,H</sup>	17	
2 choices of cheese   nuts 2 choices of dips and vegetables		
<b>ROCA Tatar</b> <sup>A,D,G,H,L</sup>	16	
Fillet of beef   tuna   caper   herbs   dried tomatoes Pistachio   chanterelles		
<b>SOUPS</b>		
<b>Oriental Bouillabaisse</b> <sup>B,D,G,K,L</sup>	8	
Greek yoghurt   sesame   saffron   wild rice   coriander		
<b>Tomato Cold Bowl</b> <sup>I,L</sup>	7	
Ricotta   Tomato   basil   chanterelles		
<b>FISH</b>		
<b>Monkfish</b> <sup>D,G,H,L</sup>	25	
Parsnip   caper apple   hazelnut   chickpeas   raspberry parsley   green asparagus		
<b>Wild prawns</b> <sup>B,G,L</sup>	27	
Lemon confit   artichoke   enoki dried tomato   pea   radish		
<b>MEAT</b>		
<b>Corn fed spring chicken</b> <sup>G,H,K,L</sup>	24	
Figs   cashews   corn   celery   spinach   curry coconut		
<b>Variation of lamb</b> <sup>A,G,H,L</sup>	26	
Shoulder and rack of lamb   saffron-pearl onion   zucchini coco-bean   bok choy   raisin		
<b>Beef fillet</b> <sup>A,G,I,L</sup>	28	
Sauce Choron   cauliflower   wild broccoli   carrot   olive		
<b>VEGETARIAN</b>		
<b>Gnocchi</b> <sup>A,C,G</sup>	23	
Mazafati   pecorino   tomato   fennel   kale   herbs chanterelles   cream		
<b>CLASSIC ROCA STYLE</b>		
<b>ROCA Veal Escalope</b> <sup>A,C,G,H,K</sup>	24	
Dukkah   fig   yoghurt   Za`atar   sweet potato fries		
<b>ROCA Club</b> <sup>A,C,G,H,K</sup>	22	
Chicken breast   sucuk   saffron   egg   fries		
<b>ROCA Burger</b> <sup>A,C,G,H,K,L</sup>	22	
Orange salsa   carrot   sultanas   coriander bacon   egg   fries		
<b>SIDE DISHES</b>		
<b>Wild herbs salad</b>   figs   cashews <sup>G,H,I,K,L</sup>	7	
<b>Sautéed chanterelles</b>   parsley <sup>G,K</sup>	8	
<b>Sautéed spinach</b>   kale   pomegranate   pine nuts <sup>G,H</sup>	7	
<b>Mashed sweet potatoes</b>   sesame <sup>G,K</sup>	6	
<b>Sweet potato fries</b>   Basil-coriander-mayonnaise <sup>A,C,H</sup>	6	
<b>French fries</b>   Basil-coriander-mayonnaise <sup>C,H</sup>	5	
<b>DESSERT</b>		
<b>Macadamia – Brazil nut brownie</b> <sup>A,C,G,H</sup>	8	
Mango   white chocolate   pistachio		
<b>ROCA exotic sundae</b> <sup>G,H,K</sup>	10	
Mandarin   coconut   vanilla   papaya   mango pomegranate		
<b>ROCA berry sundae</b> <sup>G,H,L</sup>	10	
Vanilla   stracciatella   blueberries   mixed berries		
<b>Scoop of ice cream or sorbet</b> <sup>G,H</sup>	3	
Please ask our staff for our varieties		