

Starters and Appetizers

Rocabella Salad	4.50 €	<i>Caesar Dressing</i> <i>Fines Herbes Dressing</i> <i>Honey Mustard Dressing</i> <i>Balsamic Dressing</i>	
Made with fresh iceberg and red-leaf lettuce, escarole, tomato, cucumber, onion, pepper and mushrooms.			
Malaga-Style Salad	4.50 €	Huma Salad	6.50 €
Traditional, local-style salad with delicious orange slices, baked potato slices, spring onions and tuna.		Iceberg lettuce, red-leaf lettuce, celery, croutons and goat cheese.	
Iberian ham	9.50 €	Bruschetta	3.50 €
Thinly sliced, select Iberian ham. 100 g		Tomato chunks, garlic and basil pesto	
Cured cheese	6.50 €	Dips & Sticks	3.50 €
Local cured cheese. 200 g sliced into wedges.		Pepper, carrots and cucumber with sour cream for spreading.	
Nachos with guacamole	3.00 €	Álora-style olives	2.50 €
Made with the best, perfectly ripened avocados and corn tortilla chips.		Our famous cracked Álora-style olives with chunks of local cheese.	

Sopas

Picadillo soup	4.00 €	Porra antequerana	4.50 €
A flavourful, traditional Andalusian chicken soup with Serrano ham and hard-boiled egg		A cold tomato soup, similar to salmorejo, made with bread and flavoured with our unique olive oil.	
Vegetable soup	4.00 €	Gazpacho	3.75 €
		Chunky Andalusian gazpacho	
Courgette cream soup	4.00 €	Potato cream	4.50 €
Made with courgettes from our garden: organic, flavourful and natural.		Potato cream soup with crispy pieces of bacon.	

Healthy and natural

Ranch Salad	5,75 €
Made with delicious grilled Retinto tenderloin strips.	
Rocabella Sauté	4,50 €
With grilled strip steak, sautéed vegetables and green pepper sauce.	
Pasta with pesto	4,25 €
Made with our best olive oil and basil from our garden	
Grilled turkey medallions	6,75 €
Served with a baked potato or sautéed vegetables	

Fish

Swordfish	9.50 €
A delicious swordfish steak cooked with our extra virgin olive oil.	
Cod fillet with tomato	8.50 €
Salmon	9.50 €
With sautéed spinach and herb butter.	

For menu add 5 €



Steak Menus

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

RETINTO STRIP STEAK (180 G) 16.50 €

A flavourful 180 g of strip steak

RETINTO STRIP STEAK (250 G) 18.50 €

The best of the short loin, juicy and crispy on the outside and pink on the inside

RETINTO ENTRECÔTE (350 G) 21.50 €

Extremely juicy with a small medallion of fat which makes it even more delicious.

TENDERLOIN 25.50 €

250 g of beef from the best portion of the tenderloin, a wonderful high, thick cut.

FILET MIGNON 21.50 €

180 g of the best portion of the tenderloin, small and delicious.

Mountain Menus

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

XXL hamburger 12.50 €

250 g hamburger made with the best veal, served with a baked potato, sour cream and a salad.

Cotoletta a la Milanese 13.50 €

A wonderful veal fillet coated in a perfect layer of egg and bread and cooked in our olive oil.

Pork Skirt Steak Menu 14.50 €

The tastiest cut of pork cooked on the grill for full flavour.

Roast Chicken Menu 12.50 €

Cage-free chicken, seasoned with herbs from our own farm and served with mushrooms and lemon juice

Iberian Ribs Menu 11.50 €

Delicious Iberian pork ribs cooked barbecue style.

Families and children

Lasagne 6.50 €

Vegetable lasagne 5,75 €

Hamburger (125 g) 3.75 €

Hamburger (250 g) 5.50 €

Pasta with Bolognese sauce 5.50 €

Chicken cutlets 6.50 €

With potatoes or side of your choice

Retinto veal meatballs with almond cream sauce 4,75 €

Side dishes

Oven-hot garlic bread topped with garlic butter 0.90 €

Sautéed vegetables With courgette, aubergine, mushrooms and peppers 3.00 €

Baked potato with sour cream or butter 2.50 €

Matchstick chips 2.50 €

Barbecue sauce or green pepper sauce 1.60 €

Almond cream sauce 2.00 €

Almonds and bread with extra virgin olive oil 0,90 €

Fresh herb butter 2,50 €

Sautéed spinach or asparagus sour cream 0,90 €

Creamy mushrooms 3,00 €

Rice 2,50 €





WINES AND CAVAS

D.O. RIOJA, RED WINE

Lagunilla Crianza	0,75 l	9.50 €
	0,20 l	3.00 €
Azplicueta Crianza	0,75 l	12.00 €
Azplicueta Reserva	0,75 l	18.50 €
Marqués de Riscal, Reserva	0,75 l	19.00 €

D.O RIVERA DEL DUERO

Mayor de Castilla	0,75 l	9.50 €
Fuente Espina Crianza	0,75 l	16.00 €
Fuente Espina Reserva	0,75 l	18.00 €

D.O. PORTUGAL, ROSÉ

Mateus	0,75 l	9.00 €
	0,20 l	2.75 €

D.O RUEDA, WHITE

Señorío Del Real	0,75 l	8.50 €
	0,20 l	2.50 €

D.O CÁDIZ, WHITE

Barbadillo	0,75 l	9.50 €
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CAVA

De La Pierre	0,75 l	8.50 €
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rocaBella

Best quality since 1998

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Coffee and tea

Espresso	1.20 €
Café latte	1.50 €
Coffee with brandy / Baileys	1.80 €
Americano	1.80 €
Tea	1.80 €
ColaCao chocolate milk	1.50 €

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

Beers

Small Cruzcampo.	1.50 €
Pint Cruzcampo.	3.00 €
Bottle (33 ml) Cruzcampo.	1.75 €
Bottle (25 ml) Mahou.	1.50 €
Non-alcoholic beer	1.50 €
Franziskaner.	3.50 €
Coronita/Desperados.	2.50 €

Soft drinks

Refrescos. Fanta.	1.90 €
Cola/ light.	1.90 €
Water 500 cc.	1.25 €
Water 1500 cc.	2.25 €
Glass of sangria	2.50 €
Juices 225cc.	1.50 €
Organic orange juice (400 ml)	2.50 €

Cocktails

Ask the waiter for your favourite cocktail.