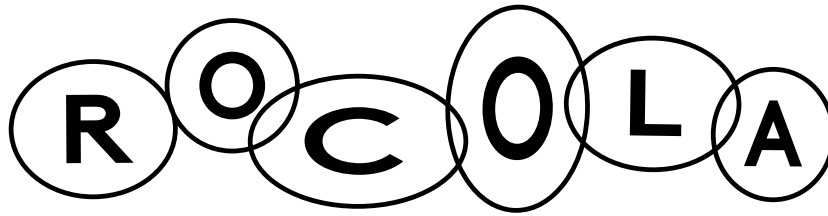


[04.08-22.08]



FOOD

TUNA WATERMELON TIRADITO

Ají amarillo, red chilli, spring onion, furikake, green oil

16

SIRLOIN TATAKI

Ponzu, togarashi, yuzu mayo, sesame, spring onion

15

BEETROOT AGUACHILE

Tomato, red onion, cucumber, coriander, guajillo, ancho chilli, mint oil

13

AMARILLO PADRÓN PEPPERS

Whipped ají amarillo feta, toasted cancha, red amaranth, togarashi

10

GRILLED ELOTE HUMMUS

Panca focaccia, sweetcorn, sesame, confit garlic, jalapeño, lime, baby corn

12

MEJILLONES LINGUINE

Cornish Mussels, Ají amarillo cream, chives, achiote oil

23

PORK BELLY

Salsa tatemada, burnt spring onion cream, sesame, coriander cress

21

BARBACOA LAMB CHOPS

Coriander cress, lime

32

ANCHO TRUFFLE FRIES

Truffle mayo, Ancho Chilli, Parmesan, coriander

8

DESSERTS

APPLE MILHOJAS

Caramel, ice cream, toasted cancha

10

DULCE DE LECHE MOUSSE

Corn & rice cracker, coffee & mezcal reduction

9

Guest chef: *Sebastian
Becerra*

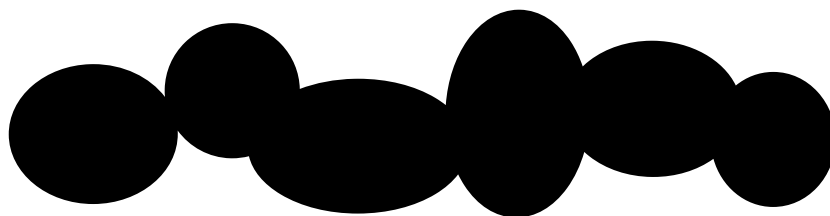
From: *Colombia*

Food style: *Modern Latin American*

Please let a member of staff know if you have any allergies or dietary requirements.
A discretionary 13.5% service charge will be added to your bill.

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[04.08-22.08]



COCKTAILS

SPICY PASSION FRUIT MARGARITA El Tequileño Blanco, Passion Fruit, Scotch Bonnet Chilli, Lime Juice	13
CLASSIC MARGARITA El Tequileño Blanco, Briottet triple sec, Lime Juice	12
BANANA DAIQUIRI Diplomático Mantuano Rum, Banana, Lime Juice	12
HANKY PANKY LONDRIN Sipsmith Gin, Fernet Blanca, Cocchi Vermouth, Mint	13
MEZCAL PALOMA Momento Verde Mezcal, Grapefruit Soda, Passion Fruit, Lime Juice	14
CARAJILLO Licor 43, Mezcal, Orange, Coffee	12
SOBREMESA Diplomático Mantuano Rum, Cynar, Aperol, Coffee	14
SIN CULPA FRUIT PUNCH (0%) Tropical fruit mix, Lime Juice, Soda Water - <i>alcohol free</i>	10

BEERS

MODELO Mexican Lager	6.5
LUCKY SAINT Unfiltered Alcohol-Free Lager (0.5%)	6.5

SOFT DRINKS

STILL / SPARKLING WATER	4
JARRITOS MEXICAN SODA Grapefruit or Guava	5.5