

ROSARIO

ROSARIO IS THE NAME OF ADRIEN'S AUNT, ONE OF THE FOUNDERS. BUT MORE THAN THAT, ROSARIO IS A BOLD DESIRE TO SHINE A NEW LIGHT ON SPANISH CUISINE IN PARIS, FAR FROM THE CLICHÉS. DISHES MADE WITH LOVE, BLENDING DEEP RESPECT FOR TRADITION WITH THE AUDACITY TO REINVENT IT. IT'S A VISION WE SHARE WITH OUR YOUNG MICHELIN-STARRED CHEF, JOSÉ MARÍA, WHO CAME STRAIGHT FROM SAN SEBASTIÁN.



PICA PICA

Pan con tomate de toda la vida 4
with anchovies +3, jamón +3

Bread, tomato coulis, garlic, Navarre olive oil, pimentón

Gilda 3,5

Anchovies, Guindilla, olives

Patatas bravas 8

Potatoes, homemade spicy sauce

Salmorejo 9

Cold tomato soup, bread, garlic, olive oil, Sherry vinegar, eggs, Cecina, Guindillas

Pimientos de Padrón 9

Small green peppers from Galicia, coarse sea salt

Tortilla Rosario 12

with txistorra +3

Free-range eggs, potatoes, 8-hour caramelized onions, garlic, green peppers

Salpicon 13

Grilled langoustines, mussels, quail eggs, tomatoes, peppers, onions, garlic, emulsion

Mejillones en escabeche 13

Galician mussels, escabeche, shoestring fries

Cecina de Buey (70g) 17

Aged and cured beef (León)

Jamón Ibérico 50% Cebo de Campo coupé au couteau (50g) 23

50% Iberian breed, min. 24-month aging

Jamón Ibérico Bellota 100% coupé au couteau (50g) 28

Pure Iberian breed (Pata Negra), min. 44-month aging, exceptional product



Créations

R O S A R I O

HERE, EVERYTHING IS MEANT TO BE SHARED, JUST LIKE BACK HOME.
WE THEREFORE RECOMMEND PER PERSON: 2 TO 3 TAPAS, OR 1 TO 2
TAPAS AND 1 MAIN DISH (PLATOS)
QUE APROVECHE !

Menu del día

1 Platos

+ Dessert at 4€

(Monday to Friday lunch, excluding public holidays)

PLATOS

Pisto con huevo frito rebozado de Galicia 17 

Summer vegetables simmered, garlic, onions, pimentón, Galician eggs

Abanico ibérico, patatas fritas, aceite de oliva y hierbas 18

Iberian pork abanico, potatoes, pimientos, olive oil, galician chimichurri, herbs

Sardina del Atlántico ahumada, Ajo Blanco y naranja 19

Smoked sardines, ajo blanco and orange

Carilleras de cerdo ibérico y cacao 26 

Iberian pork cheeks, red wine, cocoa, homemade carrot purée, grilled carrots

POSTRES

Tarta de queso 9

Basque "cheesecake" – the house signature!

Arroz con leche 7

Homemade rice pudding, vanilla, cinnamon, lemon, homemade biscuit

Mousse de chocolate del Rey 8 

Chocolate mousse infused with Ibérico ham, Navarre olive oil, coarse sea salt

Café y bizcocho 3,5

A coffee and a homemade biscuit for small appetites (lunch only)



Créations