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
Fries, 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

Mejillones en escabeche 13
Galician mussels, escabeche, shoestring fries

Salpicon 13
Grilled langoustines, mussels, quail eggs, tomatoes, peppers, onions, garlic, emulsion

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

PRIX TTC ET SERVICE COMPRIS

COCINA LIBRE

ROSARIO

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 19
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 carott purée,

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 9
Chocolate mousse infused with Ibérico ham, Navarre olive oil, coarse sea salt

Créations

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COCINA LIBRE