

# 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*

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*

Empanada del Chef 22   
*Tuna, tomatoes, peppers, chorricero pepper, paprika-infused lard, kale pickles – 15 min cooking time*

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

# 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 dulces fritas, aceite de oliva y hierbas 18

*Iberian pork abanico, sweet potato fries, olive oil and herbs*

Sardina del Atlántico ahumada, Ajo Blanco y naranja 19

*Smoked sardines, ajo blanco and orange*

Carilleras de cerdo ibérico y cacao 25 

*Iberian pork cheeks, red wine, cocoa, homemade mashed potatoes*

## 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*