

TOP OF THE ROCK
MONS CALPE SUITE

BREAKFAST & BRUNCH

EGGS BENEDICT WITH SERRANO HAM
EGGS ROYALE WITH SMOKED SALMON
EGGS FLORENTINE WITH SPINACH
SCRAMBLED EGGS WITH SMOKED SALMON
POACHED EGG, CRUSHED AVOCADO ON A SELECTION OF ARTISAN
BREADS
CROISSANT WITH HOMEMADE JAM AND BUTTER
PAIN AU CHOCOLAT
TOAST WITH HOMEMADE JAM AND BUTTER

STARTERS

TOMATO SOUP WITH AROMATIC HERB CROUTONS
SWEETCORN SOUP WITH GINGER MAYONNAISE AND A TOUCH OF LIME.
FRIED BUFFALO MOZZARELLA ACCOMPANIED WITH A CREAMY
SALMOREJO AND CRUNCHY BASIL
CARMELIZED GOAT CHEESE SALAD WITH POACHED APPLE AND ROSE
MARMALADE
"MONS CALPE SUITE" GREEK SALAD

PASTA

OXTAIL LASAGNA
TRUFFLE TAGLIOLINI WITH CRUNCHY PARMESAN
GNOCCHI IN A JERUSALEM ARTICHOKE SAUCE
LINGUINI AL PIL PIL
WATERCRESS AND SMOKED MOZZARELLA RISOTTO

FROM THE LAND

BEEF TAGLIATA WITH A ROCKET PESTO AND POTATOES
LAMB SHANK WITH FETA POLENTA, MINT SAUCE AND DRIED
TOMATOES
"MONS CALPE SUITE" HAMBURGER WITH ROASTED PEPPERS AND
WATERCRESS, A GINGER MAYONNAISE AND SWEET POTATO FRIES
CHICKEN, WILD MUSHROOM AND TARRAGON PIE

FROM THE SEA

CAJUN SALMON WITH A MIXED ROCKET SALAD WITH A HOLLANDAISE
SAUCE AND A TOUCH OF DILL
"MONS CALPE SUITE" "FISH & CHIPS"
TUNA TATAKI WITH MARINATED GINGER SEAWEED AND SOY
MAYONNAISE
GRILLED OCTOPUS WITH WRINKLED POTATOES AND SALSA VERDE.

TOP OF THE ROCK
MONS CALPE SUITE

BAR SNACKS

BBQ PORK RIBS

MEZZE PLATTER

HUMUS, BABAGANOUSH, ASSORTED IBERIAN MEATS AND CHEESES,
ROASTED VEGETABLES, OLIVES AND TOAST
POTATOES ACCOMPANIED BY TRUFFLE AND PARMESAN
"MONS CALPE SUITE" CLASSIC CLUB SANDWICH
HUMMUS

PUDDINGS

"TART TATIN" WITH RUM AND RAISIN ICE CREAM

APPLE PIE AND ICE CREAM

"CRÊPE SUSETTE"

GREEN TEA ICE CREAM AND BASIL STEAMED BISCUIT

CHOCOLATE COULANT WITH VANILLA ICE CREAM

CHILDREN'S MENU

CHICKEN NUGGETS & CHIPS

BUTTERY CORN ON THE COB

COD LOLLIPOPS WITH CHIPS

HAMBURGER WITH CHIPS

CHILDREN'S PUDDINGS

VANILLA ICE CREAM WITH CHOCOLATE SAUCE

CHOCOLATE BROWNIE WITH VANILLA ICE CREAM AND STRAWBERRY
SYRUP