LA FUSIÓN BY CHEZ ROSA
GENÈVE

TAPAS & STARTERS

Iberian Ham Croquetas — 4.90 / pc - 18.– / 4
Silky Iberian ham béchamel with a fine golden crust. Single piece or pack of four.

Homemade Lobster Croquetas — 6.– / pc - 20.– / 4
Lobster meat, melting lime béchamel, a touch of pimentón and a crisp coating. Single piece or pack of four.

Toasted Coca Bread V — 9.50
Toasted coca bread, rubbed ripe tomato, extra virgin Jaén olive oil and fleur de sel.

Padrón Peppers V — 15.–
Padrón peppers flash-seared on the plancha, extra virgin olive oil and fleur de sel.

Patatas Bravas V — 16.–
Golden crisp potatoes, smoked pimentón bravas sauce and homemade aioli.

Made-to-Order Tortilla V — 18.–
Confit potatoes, sweet onions and free-range eggs, cooked to order with a melting centre.

Pan-Seared Scallops — 21.–
Pearlescent plancha scallops, light fennel espuma, fresh lemon and fine parsley-garlic dressing.

Grilled Basque Txistorra — 22.–
Grilled txistorra, sweet potato mousseline, roasted squash and a touch of Espelette pepper.

Cecina de León — 26.–
Aged cured beef, delicate sherry jelly, Galmesan shavings and extra virgin olive oil.

Confit Artichoke à la Plancha V — 26.–
Confit artichoke finished on the plancha, foie gras shavings, potato mousseline and reduced sherry jus.

Getaria Anchovies — 28.–
12-month matured Getaria anchovies, smoked butter, confit piquillo peppers and toasted coca bread.

Grilled Prawns — 29.–
Grilled wild prawns, confit garlic, melting piquillo peppers, Jaén olive oil and homemade crisps.

Bellota Iberian Ham — 39.–
36-month cured Bellota Iberian ham, thinly sliced, toasted coca bread and extra virgin olive oil.

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MAINS & MENUS

SIGNATURE DISHES

Chez Rosa Royal Burger — 32.–
Artisan brioche bun, 250 g Swiss beef and veal, melted Mahón cheese, Iberian ham, Pedro Ximénez confit onions, grilled piquillo peppers, rocket, lightly pickled gherkins, smoked pimentón house sauce, golden fries and a second sauce.

Perch Fillets Meunière — 38.–
Golden perch fillets, brown butter, fresh lemon, capers, crispy homemade fries, baby leaves and herb tartare sauce.

Galician-Style Octopus — 39.–
Tender octopus, melting potatoes, smoked pimentón de la Vera, fleur de sel and extra virgin Jaén olive oil.

Premium Rubia Gallega Burger — 39.–
Artisan brioche bun, Rubia Gallega beef, seared foie gras, aged Manchego, Pedro Ximénez confit onions, rocket, rich pimentón jus and homemade fries.

Chez Rosa Grilled Octopus — 44.–
Plancha-grilled octopus tentacle, short pimentón jus, melting confit-garlic potatoes and glazed market vegetables.

Grilled Sirloin Steak 250 g — 46.–
Swiss sirloin grilled to order, fleur de sel, golden homemade fries, market vegetables and Café de Paris sauce.

Premium Rib of Beef 1 kg — 150.–
Premium cut selected for its marbling, finished to order, fleur de sel, homemade fries, market vegetables and two sauces.

HOUSE MENUS

Premium Sirloin Menu — 55.– / person
Aged cecina de León, pan-seared scallops and 600 g premium sirloin to share, with fries, vegetables and sauces. Minimum 2 people.

Chez Rosa Menu — 59.– / person
Grilled prawns, aged cecina de León, plancha octopus and seasonal garnishes.

Bellota & Sea Menu — 72.– / person
36-month Bellota ham, lobster croquetas, then perch fillets or Galician-style octopus.

Rib of Beef Menu — 200.– / 2 people
Selection of tapas, premium 1 kg rib of beef to share, homemade fries, market vegetables and two sauces.

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SALADS & DESSERTS

SALADS

Laxe V — 20.–
Mozzarella di Bufala, Bern beef tomatoes, baby leaves, basil.

Ribeira — 24.–
Plancha goat cheese, mixed salad, crispy onions, tomato jam, tuna.

La Poulpe — 28.–
Garlic-marinated octopus, young leaves, courgettes, seasonal tomatoes.

DESSERTS

Homemade Artisan Ice Cream — 8.50
Strawberry, mango, chocolate, vanilla.

Basque Cheesecake — 10.–

Catalan Cream — 10.–

Almond Tart — 10.–

Tarta de Santiago — 10.–
Almonds, lemon zest, icing sugar.

Chocolate Mousse — 10.–

Gourmet Coffee — 22.–

SAUCES

House Burger Sauce — 3.50

Bravas Sauce — 3.50

Café de Paris Sauce — 3.50

Homemade Aioli — 3.50

Tasting Pack - 4 Sauces — 11.–

LA FUSIÓN BY CHEZ ROSA
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LA FUSIÓN PIZZA

CLASSICS

Margherita di Rosa V — 17.–
San Marzano tomato, fior di latte mozzarella, fresh basil, Jaén olive oil.

Napoli Santander — 20.–
Tomato, mozzarella, Santoña anchovies, capers, olives, basil.

Roma Madrid — 21.–
Fior di latte mozzarella, Iberian chorizo, confit onions, piquillo peppers.

León — 21.–
Fior di latte mozzarella, cecina de León, rocket, Galmesan shavings.

Basque Blanche — 21.–
Light cream, mozzarella, Basque txistorra, sweet potato, confit onions.

GOURMET FUSION

Sobrasada & Gorgonzola — 24.–
White base, Majorcan sobrasada, gorgonzola dolce, confit red onions, rosemary honey.

Chorizo & Stracciatella — 25.–
San Marzano tomato, mozzarella, Iberian chorizo, stracciatella, piquillo peppers.

Lomo Ibérico & Scamorza — 26.–
White base, mozzarella, Iberian lomo, smoked scamorza, artichokes, rocket.

Cecina al Tartufo — 27.–
Truffle cream, mozzarella, cecina de León, mushrooms, Galmesan shavings.

Gallega — 28.–
Light cream, mozzarella, grilled octopus, potatoes, smoked paprika.

Bellota & Burrata — 28.–
San Marzano tomato, mozzarella, Bellota ham, burrata, rocket, extra virgin olive oil.