

ALFRED'S

AT THE ROCK HOTEL, GIBRALTAR



AA ROSETTE AWARD
FOR CULINARY EXCELLENCE

ALFRED'S



The Rock Hotel's principal restaurant was renamed in 2023 in honour of Alfred Rodriguez's 50th work anniversary at the hotel.

Born and raised in Gibraltar, Alfred began his career at The Rock Hotel when he was just 15 years old. Soon after he won a scholarship to the Lancaster & Morecambe College of Art and Technology, where he honed his skills in British cuisine. Over the years, his relentless pursuit of excellence led him to intern at some of the world's most prestigious hotels, including the Le Royal Mansour Hotel in Casablanca, El Minzah Hotel in Tangier, and Hotel Alfonso XIII in Sevilla. A significant milestone in his career was his internship with the Roux family at their world-famous Le Gavroche in London.

In recognition of his talent and dedication, Alfred became the Executive Chef at The Rock Hotel at the age of 22. Since then his work has delighted royalty including His Majesty King Charles and Princess Dianna during their honeymoon in Gibraltar. He has also served countless celebrities such as Sean Connery, Roger Moore, Henry Cavill, and Mark Hamill to name a few. At one point, Alfred and his team even supported sister company GB Airways preparing all meals for outbound flights from Gibraltar, which amounted to over 120,000 meals annually. Regardless of the number of guests or their status, one thing has remained constant; every plate coming out of Alfred's kitchen had to delight his guests.

Today, Alfred has carefully crafted this menu to capture the Mediterranean heritage of The Rock Hotel. From the aromatic spices of Morocco to the vibrant flavours of Andalucía, every bite tells a story. This menu is not just a collection of dishes; it is a culinary voyage through Alfred's illustrious career, showcasing his dedication to excellence.



Allergy key: (v) Vegetarian, (vg) Vegan, (g) Contains Gluten, (n) Contains Nuts
For dietary requirements or food allergies please ask a waiter for assistance



ALFRED'S

DINNER MENU

Served 6:30pm-10pm



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STARTERS

Signature Handcrafted Ravioli - £14

Wild mushrooms, truffle and thyme velouté, cheddar tuille (v, g)

Salmon Tartare - £16

Lime, garlic, red chili, root ginger, cilantro, black olive focaccia croutons (g)

Goat Cheese Panna Cotta - £11

Cherry tomato compote, fresh basil pesto, roasted pine nuts (v)

Shellfish Bisque - £12

Velvety-rich broth served with a carabinero prawn

Seared Scallops - £24

Hand-dived scallops, sautéed chorizo, baby spinach, curry sauce

Asparagus Bavarois - £11

Fresh parsley, spinach, tarragon

Mesclun Salad - £11

Mixed leaves, pomegranate, fig, pork scratchings, brie, wholegrain mustard dressing (g)

Oxtail Pithivier - £13

Maris Piper potatoes, onions, garlic, leek velouté (g)



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MAINS

Pan-Seared Sea Bream - £24

Local sea bream, tomato and cilantro chermoula, smoked almond crumb (n)

Roasted Sea Bass - £22

Line-caught sea bass, black rice, seaweed aioli, crispy leeks

Salmon Linguine - £25

Pan-seared Scottish salmon, dill, cream, capers

Provincial tartlet - £15

Roasted courgettes, aubergines, tomatoes, tempura artichoke, basil (v, g)

Spiced Pumpkin Cassoulet - £16

Butter beans, dry apricots, onions, spinach tortilla (vg)

Grilled Chicken Breast - £19

Corn-fed chicken, enoki mushrooms, creamy savoy cabbage, port gravy

Roasted Duck Breast - £21

Farm-raised duck, intense plum confit, dark chocolate jus

Flame-Grilled Pork Chop - £22

Free-range pork, caramelised apple, spiced mustard sauce

Slow-Braised Lamb Shank - £24

Grass-fed lamb, peppered swede with a rioja reduction

Ribeye Steak - £23

21-day aged New Zealand beef (250g)

SIDES

Broccoli with lime hollandaise - £6

Truffled mashed potatoes - £6

Sautéed buttery mushrooms - £6

Pommes Frites - £5

Buttered baby spinach - £6

Seasonal salad with house dressing - £5



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DESSERTS

Warm Apple Pie - £8

Spiced with cinnamon, custard (v, g)

Dome Olive Oil Sponge - £9.5

Honey cremeux, white chocolate, honeycomb crumb (v, g)

Chocolate Delight - £9.5

Dark chocolate sphere filled with nougatine mousse, homemade cacao bean (v, n)

Chilled Lemon Souffle - £9.5

Lemon & lime mouse, langue de chat biscuit (v)

Shortbread Stack - £8.5

Layered with fresh raspberries, whipped cream, vanilla ice cream (v, g)

British & Iberian Cheese Board - £12

A selection of four British & Iberian cheeses, crackers, grapes, quince jelly (v, g)

SWEET WINES

San Patricio Fino - £4

Dry sherry, straw colour, dried flowers, light leathery notes, salted almonds

Manzanilla Alegría - £4

Sweet sherry, golden colour, chamomile fragrance, a touch of salinity

Oloros Dulce Canasta - £4

Sweet sherry, mahogany colour, hints of walnut, fig undertones, toasted sugar

Malaga Virgen Pedro Ximenez - £5

Sweet Malaga, dark mahogany colour, caramel and coffee, notes of honey

Taylor's 10 Year Old Tawny - £6

Sweet Port, deep red colour, wood notes, rich mellow fruit, delicate nuttiness



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WHITE WINE

- Bordon, Rioja, D.O. Rioja, Spain - £4.5/glass, £17.50
- Protos, Verdejo, D.O. Rueda, Spain - £19
- Campagnola, D.O.C Pinot Grigio, Delle Venezie, Italy - £20
- Marqués De Riscal, Sauvignon Blanc, D.O. Rueda, Spain - £21
- Masseria Altemura, Fiano, I.G.T. Salerno Puglia, Italy - £21
- Lusco, Albariño, D.O. Rías Baixas, Spain- £24
- Fan D.Oro, Chardonay, Vt Castilla y and León, Spain - £26
- Domaine Trapet Riesling, A.O.C. Alsace, France - £32
- Domaine Des Quatre Saisons, Chablis, Burgundy France - £38

RED WINE

- Rioja Bordon Crianza, D.O.C. Rioja, Spain - £6/glass, £19.50
- Marqués De La Concordia Crianza, D.O.C. Rioja, Spain - £23
- Pago Florentino, D.O. Vino De Pago / Castilla La Mancha, Spain - £25
- Marques De Valparaiso, D.O. Ribera Del Duero, Spain - £28
- Ramon Bilbao Reserva, Tempranillo, Graciano and Mazuelo, D.O Rioja, Spain - £30
- Finca Moncloa, Cabernet Sauvignon, Syrah & Merlot, V.T. Cadiz, Spain - £32
- Protos Crianza, D.O. Ribera Del Duero, Spain - £32
- Marqués De Murrieta Reserva, D.O.C Rioja, Spain - £35
- Emilio Moro, Tempranillo, Ribera Del Duero, Spain - £35
- Protos Gran Reserva, D.O. Ribera Del Duero, Spain - £54
- Domaine Joseph Roty Marsannay , A.O.C. Marsannay , Burgundy, France - £59
- Arzuaga Reserva, D.O. Ribera Del Duero, Spain - £61



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ROSE WINE

Bordon Rose, D.O.C. Rioja, Spain - £6/glass, £17.5

Marques De Riscal Rosé, D.O.C. Rioja, Spain - £24

Aire De Protos, D.O. Ribera Del Duero, Spain - £26

CHAMPAGNE

Mandois Brut Origine - £8/glass, £49

Moet & Chandon Brut Imperial - £80

Moet & Chandon Rosé Imperial - £89

Veuve Clicquot Yellow Label Brut - £89

Dom Perignon Vintage Brut - £170

Krug Grand Cuvée Brut - £185

CAVA & PROSECCO

Marqués De La Concordia Brut, Spain - £7/glass £21

Voga, Italy - £19.5

Gemma Di Luna, Italy - £21

Zonin Prosecco Cuvee Brut, Italy - £29



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