

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

LUNCH MENU

Served 1pm-3pm



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STARTERS

Soup of the day - £9

Signature Handcrafted Ravioli - £14

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

Goat Cheese Panna Cotta - £11

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

Gambas al Pil-Pil - £14

Fresh King Prawns, pimentón, homemade humus

Cesar Salad - £12

Grilled chicken, Grana Padano shavings, anchovy dressing

MAINS

Pan-Seared Sea Bream - £24

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

Provincial tartlet - £15

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

Grilled Chicken Breast - £19

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

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

Broccolini 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

DESSERTS

Warm Apple Pie - £8

Spiced with cinnamon, fir-infused custard (v, g)

Dome Olive Oil Sponge - £9.5

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

Traditional Eton Mess - £9

Fresh berries, fluffy meringue, vanilla ice-cream (v)



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