

ALFRED'S

AT THE ROCK HOTEL, GIBRALTAR



AA ROSETTE AWARD
FOR CULINARY EXCELLENCE

ALFRED'S



The Rock Hotel's main 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 the hotel's 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-10:00pm



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STARTERS

Signature Handcrafted Ravioli - £14

wild mushrooms, truffle and thyme velouté, cheddar tuile (v, g)

Tiradito of sea bass - £16

lime, garlic, red chili, root ginger, cilantro, crispy nori

Chilled Ajo Blanco - £11

with Ogen melon & smoked tuna shavings (n, g)

Seared Scallops - £24

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

Foie gras and chicken liver parfait - £15

with warm brioche, apricot & shallot relish (g)

Beetroot and fig salad - £14

with pomegranate, walnuts and marinated tofu or mascarpone cheese (v or vg)

Pear & Dolcelatte Crème Brûlée - £13

with toasted pine nuts (g)



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MAINS

Pan-Seared Sea Bream - £24

local sea bream, tomato & cilantro chermoula, smoked almond crumb (n)

Roasted Sea Bass - £22

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

Leek and truffle tatin - £19

ripened goats cheese & acacia honey sage (v, g)

Mediterranean Vegetable Crumble - £17

sweet potato puree, parsnip crisp, scented with basil & spring onion (vg, g)

Chargrilled Aubergine - £16

served with miso, sesame oil & ground cumin (vg)

Grilled Chicken Breast - £19

corn-fed chicken, sweet corn polenta & grilled pancetta

Roasted Duck Breast - £21

farm-raised duck, almond & rosewater brouat (g, n)

Seared Beef Tournedos - £26

Maris Piper rösti, braised shallot, Rioja jus

Slow-Braised Lamb Shank - £24

grass-fed lamb, with stewed prunes & spiced Ras-el-Hanout (n)

Flamed King Prawns Thermidor - £20

with essence of tarragon & chervil (g)

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



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DESSERTS

Warm Apple Pie - £8.50

spiced with cinnamon & served with custard (v, g)

Coconut Semi-Sphere - £10

with chocolate ganache, mango salsa & honeycomb crunch (v, n)

Chocolate Delight - £10

dark chocolate glazed semi-sphere with nougatine mousse & streusel base (v, n)

Chilled Lemon Soufflé - £9.50

lemon & lime mousse, langue de chat biscuit (v)

Summer Pudding - £8

with sherry wine sauce & crème anglaise (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

pale dry sherry, sea breeze, chamomile, green olive brine, crisp and saline

Oloroso Dulce Cañasta - £4

sweetened oloroso, deep mahogany, raisins and molasses, walnut, soft spice

Malaga Virgen Pedro Ximénez - £5

PX from Málaga, near-black colour, syrupy texture, dates, coffee, dark chocolate

Taylor's 10-Year-Old Tawny - £6

amber tawny port, fig and toffee nose, roasted nuts, orange peel, mellow sweetness



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WHITE WINE

Bordon, Rioja, D.O. Rioja, Spain - £5/glass, £19

Marqués de Griñón, Verdejo, D.O. Rueda, Spain - £26

Campagnola, D.O.C Pinot Grigio, Delle Venezie, Italy - £6/glass £22

Mud House, Sauvignon Blanc, Marlborough, New Zealand- £6/glass, £23

Pago Mota, Chardonnay, VT Castilla, Spain - £25

Lusco, Albariño, D.O. Rías Baixas, Spain- £33

Viñas Del Vero, Gewürztraminer, Spain - £25

Domaine Des Quatre Saisons, Chablis, Burgundy France - £41

RED WINE

Rioja Bordon Crianza, D.O.C. Rioja, Spain - £5.5/glass, £20

Marqués de Griñón Reserva, Petit Verdot, Syrah, Cabernet Sauvignon, Spain - £27

Villa Migliarina, Chianti Superiore, Italy - £6.5/glass, £26

Finca Moncloa, Cabernet Sauvignon, Syrah & Merlot, V.T. Cadiz, Spain - £35

Protos 9 Meses, D.O. Ribera Del Duero, Spain - £32

Marqués De Murrieta Reserva, D.O.C Rioja, Spain - £49

Finca Flichman Estate, Malbec, Mendoza, Argentina - £6/glass, £23

Arzuaga Crianza, D.O. Ribera Del Duero, Spain - £54



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ROSE WINE

Bordon Rose, D.O.C. Rioja, Spain - £5/glass, £19

Arzuaga Rosé, DO Ribera del Duero, Spain - £30

Protos Clarete, DO Cigales, Spain - £24

CHAMPAGNE

Mandois Brut Origine - £12/glass, £55

Moet & Chandon Brut Imperial - £85

Moet & Chandon Rosé Imperial - £95

Veuve Clicquot Yellow Label Brut - £89

Dom Perignon Vintage Brut - £195

Krug Grand Cuvée Brut - £215

SPARKLING WINE

Marqués De La Concordia Brut, D.O. Cava, Spain - £21

Duchessa Lia Moscato d'Asti, Piedmont, Italy - £6/glass, £24

Riondo Prosecco, Brut, Italy - £7/glass, £29

**Selection of Kosher and non-alcoholic wines
available on request.**



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