

C A F F È ROJANO

by Paul Ainsworth

Founded in 1974 by local business man, Stanley Rojano, this building has been something of an institution here in Padstow. Four decades on and 9 Mill Square still shares the same family driven method and commitment to sourcing incredible Cornish produce using Mediterranean cooking techniques. Our menu has been carefully curated for you by our Chef Patron, Jack Clements, and Head Chef, Sam Smith, alongside Paul Ainsworth, who have kept the most important aspect in mind - our guests. We want to celebrate and honour the larger than life spirit of Mr Rojano through our food, service and attention to detail and hope you, our loyal customers, enjoy our new look. - Paul and Emma Ainsworth

OUR SMALL PLATES

Bigger than tapas, but smaller than a starter, graze away until your heart's content

Giarraffa olives – £5.95

Extra virgin olive oil, lemon, thyme

Campaillou Sourdough – £5.95

Extra virgin olive oil and aged Modena balsamic vinegar

Ham 'n' cheese croquetas – £6.95

Serrano ham, manchego cheese, thyme

Garlic butter Focaccia – £6.95

Slow cooked garlic, parsley, Cornish sea salt

Baked yukon gold – £8.95

Red ruby ragu, sour cream, parmesan, chives

PASTA

Homemade by our chefs using 00 flour and St Ewe eggs

Spicy pork & nduja – £7.50 / £14.95

*Mafalde pasta, fresh basil, chilli
San Marzano tomato*

Wild Mushrooms – £9.50 / £16.50

*Pappardelle pasta, aged parmesan, grated mace
tarragon*

Ox cheek ragu – £9.00 / £16.95

Tagliatelle pasta, soft herb dressing, panagrattato

Minestrone del Contadino – £8.95

'made the old fashioned way by pressure cooker'

*smoked pancetta, cannellini beans, veal stock,
autumn root vegetables, green pesto, aged
parmesan & grilled toast*

Sicilian arancini – £8.95

*Crisp Bolognese & parmesan risotto, truffle
madeira mayonnaise*

BBQ 'Mackerel on toast' – £8.95

*Pickled onion chilli salsa, basil, coriander
garlic aioli*

Taramasalata – £8.50

Pork crackling, seaweed, pimenton, grilled toast

Beech smoked anchovies – £11.95

Lemon, thyme, parsley

MEAT . FISH

Cornish land & Cornish waters

Market fish of the day (Cornish waters) – £ market price

*Potted brown shrimp butter, Porthilly mussels
garlic, parsley, lemon & lime, pangrattato*

100z chargrilled Cornish pig chop – £19.95

Cider and thyme apples, crackling, chimichurri sauce

Our Cornish dog – £16.95

*Smoked Cornish bratwurst, fontina cheese, crispy onions, pickles
triple mustard mayonnaise, clotted cream bun, salty skinny fries*

Beef-burger – £16.95

*Fontina cheese, pickles, tomato and onion seed chutney, slow
cooked red ruby brisket, crisp onion ring, salty skinny fries*

Slow Cooked Duck Cassoulet (Sladesdown farm)

– £19.95

*warrens cured smoked pancetta, autumn root vegetables,
cannellini beans, sage, parsley oil*

PIZZA

*Our sourdough pizzas are served with Brue valley Fior di
latte mozzarella and san Marzano tomatoes*

Margherita – £10.95

Buffalo mozzarella DOP, fresh basil, Parmigiano Reggiano

Diavola – £12.95

Salami, roquito peppers, green chillies, jalapeños

Carbonara – £12.95 (a white base pizza with crème fraiche)

*Caramelised white onion, pickled red onion, smoked pancetta
aged Parmigiano-Reggiano, St. Ewe egg*

Fiorentina – £12.95

*Mascarpone, garlic oil, spinach, olives, soft boiled St. Ewe egg
grated nutmeg*

Quattro Formaggi – £14.95

*Buffalo mozzarella DOP, Parmigiano Reggiano, goat's cheese
gorgonzola, parsley*

Italian – £14.95

Prosciutto Crudo, soft boiled St. Ewe egg, basil, confit tomato

Funghi – £15.95

*Gorgonzola, portabello mushrooms, parma ham, aged balsamic
rocket, lemon zest*

SIDES

Salty skinny fries – £3.50

*Fried potatoes – £4.95
Seaweed, rosemary, mustard aioli*

Lollo Rosso & Oakleaf – £5.00

*Extra virgin olive oil, balsamic
parmesan*

Corn over coals – £6.95

Chimichurri dressing, fresh chilli

Grilled Cabbage

– £6.95

*Extra virgin olive oil, fresh
chilli, butter roasted hazelnuts,
Chimichurri dressing*

OUR SANDWICH

Our deli sandwich of the day using Da Bara bakery artisan bread

The Fish Finger Sandwich – £12.95

*Cornish cod goujons, seaweed tartare sauce, pickled cucumber,
gremolata*



BLACK PIG HAM

Raised in the wild forests and meadows of the Nebrodi mountains in Sicily, these little black pigs are reared on whey from the cheese produced locally. The legs are cured for 24 months in San Danielle using only salt from Puglia before shipping to us here in Padstow.

Prosciutto Nebrodok

£7.50 for 10g

Prosciutto Nebrodok 15g

Grilled sourdough, capers and hazelnuts, cultured butter

£13.95

DRINKS MENU

NEGRONI
£9

ESPRESSO MARTINI
£10

PEACH BELINI
£9

WINES

WHITE WINE

Catarratto, Casa Mia, Sicily. Italy
Candied citrus - Banana - Crisp
Glass 175ml £6 | Bottle £22

Cantina di Monteforte, Soave Classico
Peach - Almond - Crisp - Light
Glass 175ml £7 | Bottle £28

Pinot Grigio, Ponte del Diavolo, Pavia.
Italy
Pear - Nutty - Sherbet
Glass 175 £8 | Bottle £31

16 Steps Chardonnay, Adelaide.
Australia
White peach - Apple - Textured
Glass 175ml £9 | Bottle £32

Marlborough Sauvignon Blanc,
Framingham, New Zealand
Crisp - Crunchy - Delicate
Bottle £44

Saint-veran, Domaine Corsin, Burgundy.
France
White flowers - Mineral - Woody
Bottle £67

SPARKLING WINE

Prosecco Spumante Extra Dry, Ca' di
Alte, Veneto. Italy
Lemon - Ripe Apple - Flowers
Glass 125ml £8 | Bottle £39

Camel Valley Brut. Rose Cornwall
Strawberry - Lemon - Red apple
£65

Veuve Clicquot Ponsardin, Yellow Label
Brut. France
Tart apple - Vanilla - Brioche
Bottle £65

ROSÉ WINE

Monastrell Rosado, Molino Loco,
Murcia. Spain
White fruit ~ Citrus ~ Soft
Glass 175 ml £6 | Bottle £23

Cuveé Alexandre, Château Beaulieu
Rosé, Southern France
Apricot - Peach - Dry
Glass 175ml £11.00 | Bottle £45.00

125ML

Small glasses of wine are available on request

RED WINE

Merlot/Corvina, Ponte Pietra, Veneto.
Italy
Plum - Cherry pie - Soft
Glass 175ml £5.75 | Bottle £23

Organic Monastrell, Familia Castaño,
Murcia. Spain
Rich - Red Fruit - Warm
Glass 175ml £7 | Bottle £25

Shiraz/Cabernet, Peter Lehmann
Wildcard. Australia
Spice - Cassis - Plump
Glass 175ml £7 | Bottle £26

Rioja Crianza, Bodegas LAN. Spain
Raspberry - Liquorice - Silky
Bottle £40

Haut-Médoc, Les Hauts de Perganson,
Bordeaux. France
Blackcurrant - Coffee - Chocolate
Bottle £51.00

Mercrey 1er Cru `Les Puillets`,
Château de Santenay, Burgundy. France
Delicious - Wild strawberry - Scented
Bottle £80.00

BEERS / LAGER / CIDER

FROM THE KEG

Sharp's Offshore pilsner – £4.95

FROM THE BOTTLE

Sharp's Doom Bar – £4.75
Aspalls Premier Cru Cyder – £4.75
Brewdog Nanny State low alcohol beer
–£6.50

LIQUEURS

2 5 M L

Baileys – £3.25
Tia Maria – £3.25
Frangelico – £3.95
Grappa – £5.50
Strega – £3.25
Sherry (50ml) – £7.00
Taylor's port (50ml) – £5.95

SPIRITS

2 5 M L

Tarquins Cornish gin – £4.50
Cotton gin Otterbeck distillery – £7.00
Warner Edwards Rhubarb gin – £5.75
Black Cow pure milk vodka – £4.25
Absolute original vodka – £3.50
Koko Kanu rum – £3.95
Havannah Club 3 y/o white rum – £3.25
Havannah Club 7 y/o dark rum – £3.95
Tarquins Twin Fin Cornish rum – £4.50
Jamesons irish whisky – £3.25
Maker's Mark Kentucky bourbon – £3.95
Macallan Highland single malt scotch – £5.95
Disarrono amaretto – £3.25
Cointreau – £3.55
Chambord – £3.95
Courvoisier Vs – £3.60
Remy Martin vs – £6.50

SOFT DRINKS

Acqua Panna natural mineral water – £4.25
San Pellegrino sparkling water – £4.25
Coca Cola – £3.75
Coke Zero – £3.50
Cornish Orchards elderflower – £3.95
Bundaberg Ginger Beer – £4.25
Appletize – £3.75
Folkington's Cranberry Juice – £3.95
Folkington's Orange Juice – £3.95
Cox's Orange Pippin Apple Juice – £3.95
Luscombe organic raspberry crush – £3.95
Big Tom Tomato Juice – £3.75
Cornish Orchards Lemonade – £3.95
Fever Tree Soda Water – £2.75
Fever Tree Tonic Waters – £3.00

COFFEE

Espresso rotondo 100% arabica brazilian coffee

Espresso | Americano | Cappuccino | Latte | Flat white
Macciato | Mocha | Hot chocolate
£3.00

TEA

Teapigs

English Breakfast | Earl Grey | Red Berry | Chamomile
Green | Peppermint
£3.00