

# 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 – £22.95

*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