








Bienvenidos








Willkommen

Welcome

*We favour local produce as we love
guests to travel rather than the ingredients.*

*As we care a lot for the health of our guests
we cook with olive oil and do not use flavour enhancers.*

 White and red fish
 Crustaceans , shellfish
 Celery
 Mustard
 Egg
 Sesame seeds
 Cereals or wheat gluten


 Mollusks, snails
 Peanuts
 Lupins
 Nuts
 Dairy
 Sulfites
 Soy

Snacks


Salmon on toast
with tartare sauce 7,75 €


Vegetables on toast
with Brie 7,00 €


Veal on toast, avocado
with caramelized onions and Idiazábal cheese 10,50 €


Japaneseburger on soy mayonnaise,
caramelized onions, Teriyaki emulsion and salad 10,00 €


Ham and cheese sandwich 6,50 €






 French fries 5,00 €










80% of the ingredients are regional products

Salads...

Avocado tartar
with tempura prawns 16,00 €
   

Typical Canarian salad, avocado
with watercress sprouts, red onions, fresh goats' cheese
and a touch of reduced aged winevinegar 9,50 € 
  

Caesar salad
with chicken slices, anchovies and croûtons 11,50 €
     









Marinated salmon loin,
cucumber and parmesan bread 12,00 €
   

Mixed salad 9,00 € 
  





















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to “pick” ...

	Grilled goats' cheese with red mojo and palm honey   	8,50 €
	Wrinkled potatoes “papas arrugadas” with two mojo sauces 	7,00 €
	Prawns in garlic oil 	14,50 €
	Roasted pork slices in olive oil and toasted bread SO ₂ 	10,50 €



our croquettes...

	Chef's daily croquettes (6 pieces) SO ₂    	11,00 €
	Shrimp-croquettes (6 pieces) SO ₂     	11,00 €
	Ham-croquettes (6 pieces) SO ₂    	11,00 €
	Selection of 6 croquettes of your choice (6 piece) SO ₂     	11,00 €




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Soups, hot and cold

Mango gazpacho
with avocado and marinated salmon 6,00 €
  

Tomato gazpacho
with ibérico ham brunoise 6,00 €
 

Onion soup
with homemade, gratinated bread 6,00 € 
  SO₂ 

Pumpkinsoup
with curry 6,00 € 
       SO₂


Cream of watercress soup
with roasted cheese 6,00 € 
SO₂ 

Typical canarian vegetable soup 6,00 € 






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Vegetarian

Couscous with green vegetables
and Garam Masala aroma 9,00 €




Selection of vegetables in tempura
with romesco sauce 12,00 €
 SO₂ 

Sautéed vegetables and quinoa
with egg poached and truffle 12,50 €
 SO₂



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Pasta...

Pasta sachets stuffed with pear and cheese
and red pesto sauce 13,00 €



Tagliatelli sauteéd with tuna, gambas
and avocado 13,00 €



Tagliatelle a la bolognese or with salmon 13,00 €



Tortellini with mushroom sauce 13,00 €



Rice dishes

Risotto of wild mushrooms and asparagus
with Idiazabal cheese 13,00 €



Creamy rice with fish and meat setbacks
and squid sauce 13,00 €



Fish and meat Paella 19,50 €





*Please allow 30 min for preparation.
Minimum 2 persons. Price per person.*



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from the sea to the table...

	Fresh fish of the day with cooked potatoes and red mayonnaise	17,00 €
	Rock bass with onion and Canarian wrinkled potatoes	17,50 €
	Salmon dice in tempura with a light sweet-sour Japanese Tonkatsu sauce	16,00 €
	Grilled salmon with turned potatoes and spinach à la crème	18,00 €
	Roasted octopus on the grill with potato mash and salpicón dressing	18,00 €



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our meat dishes

Ibérico pork with Pedro Ximénez sauce
with provençal potatoes. 20,00 €

SO₂    

Pork cheeks and deep fried prawns
with potato puree and sweet wine sauce 19,00 €

SO₂  

Slow cooked Canary Island pelibuey lamb
with mashed potatoes in lamb gravy 18,50 €

SO₂ 



Timbale of rabbit in salmorejo
with canarian potatoes 16,00 €

SO₂  



Duck magret in plum sauce, vegetables, on a bed
of stamp potatoes with pineapple 22,50 €

SO₂  

Fillet of beef with mushroom sauce or pepper-dill sauce,
vegetables and sautéed potatoes or french fries 21,00 €

SO₂  

Chateaubriand with sautéed potatoes
and sauce Bernaise 25,00 €

SO₂   

*Please allow 30 min for preparation. Minimum 2 persons.
Price per person.*



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to round off a meal...

	Piña Colada dessert SO ₂   	7,00 €
	Grated, caramelized apple with cinnamon ice cream   	7,00 €
	Fig biscuit with coffee ice cream and rum shot    SO ₂	7,50 €
	Chocolate passion    	7,00 €
	Flambéed bananas with bourbon vanilla ice cream SO ₂    <i>Please allow 20 min preparation time. Minimum 2 persons. Price per person.</i>	13,00 €
	Crêpes flambées with banana ice cream SO ₂    <i>Please allow 20 min preparation time. Minimum 2 persons. Price per person.</i>	11,00 €
	Homemade sorbet with seasonal fruits (2 scoops)	5,00 €
	Fresh fruit cocktail	6,50 €
	Homemade ice cream with seasonal fruits (2 scoops)   	6,50 €
	Variety Ice cream    <i>2 scoops per serving</i>	5,00 €



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Sujeto a modificaciones.

Aenderungen Möglich.

Subject to alterations.

Sujet à modification.

marzo 2022