

#### Paella

Special mixed paella (min 2 pers.)

..... 17,95 / person

With prawns, squid, mussels, fish,

beef and chicken

*Fish and seafood paella (min 2 pers.)* 

..... 18,95 /person

With fish, king prawns, squids, mussels Vegetarian paella (min 2 pers.)

.... 14,95 / person

Made with seasonal vegetables



#### Sides and bread

Sautéed onions and mushrooms.... 2,95 Hand cut chips .... 2,95 Canarían potatoes .... 2,95 Sauteed potatoes .... 2,95 Fresh vegetable of the day .... 2,95 Boiled white rice .... 1,95 Síde salad .... 2,95



Bread and butter .... 0,95 Garlic bread .... 1,95 Bread with tomato and olive oil .... 2,45 Garlic bread and cheese .... 2,95 Bread with tomato and cheese .... 2,95



As a policy of the restaurant we serve bread with alioli to every table. If you don't want it please let your waiter know

All our vegetable are fresh and sourced from lacal farmers, also our potatoes are hand cut

Please allow a few extra minutes for your food as all it's cooked "A la minute"

Enjoy!



#### Soup

Tomato soup .... 4,95 With basil and croutons

Seafood chowder .... 7,95

Creamy soup with white fish, salmon, seafood and a touch of cream



## Salads

Mix salad Fresh lettuce selection, cherry tomatoes, onion, carrots and peppers Chicken Caesar salad ···· *7,95* 

Fresh lettuce, cherry tomatoes, chicken, parmesan, croutons and homemade Cesar dressing

Smoked salmon and avocado salad.... 10,95

Lettuce, cherry tomatoes, salmon, avocado, mango, wallnuts and honey vinaigrette and mustard



#### **Starters**

Prawn cocktail ..... 7,95 Fresh lettuce, prawns, pineapple and Marie Rose sauce

Galician Octopus .... 12,95

Traditional Spanish dish, served with potatoes, paprika and olive oil

Prawns in garlic .... 7,95 Cooked with garlic and a touch of chili,

flambéwith brandy

Squid "la Romana" ···· *7,95* Fried squid rings, served with garlic Alioli sauce

Padrón peppers .... 5,95 Fried small green peppers .... 10,95

Thin slices of meat marinated with truffles, with rocket salad and parmesan

Beef Carpaccio





Spanish cold cuts and cheese Serrano ham, chorizo, salchichón, pork loin and cheese with toasted bread and tomatoes

Melon with Serrano ham .... 7,95 Cantaloupe with Serrano ham Cheese Canarian style .... 6,95

.... 10,95

Grilled goat cheese, palm honey, toasted corn and caramelized onions

Mussels a la Marinera ..... 8,95 Cooked with onion, pepper, garlic, white wine

and a touch of tomato

Serrano ham and cheese plate ..... 10,95 Serrano ham and selection of cheese





# Seafood

Fish of the day .... 15,95 Grilled, with salad and Canarian potatoes Pan fried sea bass .... 15,95 With tomatoes, olives and capers, served with salad and Canarian potatoes .... 16,95 Salmon a la crema Served with creamy garlic sauce and Canarian potatoes ..... 16,95 Sole Menier With lemon butter sauce and capers, Served with Canarian potatoes and vegetables .... 17,95 Grilled king prawns Served with salad, Canarian potatoes and Canarian mojo sauces .... 19,95 Grilled octopus

Served with salad and Canarian potatoes





## <u>Lamb</u> and pork

.... 13,95

and hand cut chips Braised pork hock .... 14,95 Served with sauteed potatoes and vegetables Grilled pork fillet .... 14,95 *In a creamy goat cheese sauce served with* sauteed vegetables and Canarían potatoes Rosemary braised lamb shoulder.... 17,90 Slow coocked lamb with aroma of rosmary, served with sauteed poatatoes and fresh vegetables



## Specialty of the house

Chateaubriand (min 2 pers.) ....20,95/person Center of fillet steak on the grill, sserved with two sauces and aside garnish of potatoes and vegetables Stroganoff (with fillet steak) ..... 15,95 Strips of meat cooked in its juice with vegetables, mushrooms, gherkin, served with vegetables and rice .... 12,95 Homemade beef burger With bacon, cheese, lettuce, onion and tomato, served with hand cut chips, salad and two sauces Breast of duck in orange sauce ..... 16,95 *In orange sauce, served with* sauteed potatoes and vegetables Rabbit Canarian style ..... 15,95 Served with Canarian potatoes ..... 13,95 Magic Dish Potatoes, bacon, salchicon, eggs and Serrano ham ..... 22,50/person Grilled fish and seafood Mixed fish, prawns, squid, mussels

(min. 2 persons / price per person)

## Sírloin steak (certified angus)

Grílled	••••	14,95
Served with sauteed potatoes and fresh vegetab	les	
Pepper corn sauce	••••	15,95
Served with sauteed potatoes and fresh vegetab	les	
Mushroom sauce	••••	15,95
Served with sauteed potatoes and fresh vegetab	les	
Tagliata	••••	15,95
Slices of tender sirloi with sautéed tomatoes, par	rmesa	n and
balsamic sauce, served with chips		
Navarra	••••	15,95
Served with delicious fried onions,		
sauteed potatoes and fresh vegetables		
Bearnaise	••••	16,95
With Bearnaise sauce, sauteed potatoes and		
fresh vegetables		
Gorgonzola	••••	16,95
With gorgonzola cheese sauce, sauteed potatoes	and	
with gorgonzous cheese suuce, suuteeu pointoes	unu	







## Fillet steak





fresh vegetables

#### Chicken

Grilled	••••	10,95
Fillet of chicken served with salad and hand cut chips		
Rustíco	••••	12,95
Cooked in a creamy mushrooms sauce, white aromatic herbs, served with hand cut chips	wine	
Curry	••••	12,95
Chicken breast fillets sautéed with spices of I coconut milk and mango, served with rice	Asía,	
Canarío	••••	12,95

Sautéed chicken fillet with Canarian mojo sauce, and goat cheese, served with rice

