

COLD STARTERS

ASSORTMENT OF HOMEMADE BREAD 2.20 € P / P

With goat butter and freeze-dried tomato

TUMACA BREAD 5.50 €

Slices of toasted herringbone bread, covered with pulped tomato, extra virgin olive oil, and salt flakes

ASSORTMENT OF CANARIAN CHEESES WITH HONEY 16.50 €. or **HALF PORTION 9.75 €**

A variety of Canarian cheeses from semi-cured to *almagrote* (ORIGIN LA GOMERA), accompanied by bread morsels and honey.

TRAMPANTOJO CHEESE AND DATES 12.50 €

Assortment of 5 creamy cheeses, plus dates, accompanied by slices of our speciality bread

COLD SOUP OF RASPBERRY AND COTTAGE CHEESE 8.50 €

Cold soup based on red fruits, roasted pepper and black garlic, served with a goat cottage cheese.

MANGO GAZPACHO WITH A FLAVOR OF THE SEA 6.70 €

Typical Andalusian recipe reconstructed by our Chef, Alejandro Bello

BLACK POTATO SALAD 11.50 €

One of the signature dishes of our restaurant.

CARPACCIO OF QUALITY MATURED TENDERLOIN WITH SLICES OF SMOKED CANARIAN CHEESE AND TURMERIC MAYONNAISE 14.50 €

Mature tenderloin served with and a creamy Turmeric mayonnaise

CARPACCIO OF OCTOPUS 15.50 €

Octopus slices in a spicy oil

CEVICHE WITH SEASONAL FISH 19,00 €

Fresh fish with tiger's milk

BEEF TATAKI, CANARY MASH AND CITRUS VINAIGRETTE 19,00 €

Rich matured meat served with crunchy almonds and a ripe, citric dressing.

TUNA AND SESAME TATAKI 19.00 €

Japanese cut of tuna served with an avocado, peas and boiled potato salad.

ACORN-FED IBERIAN HAM 24.50 € -HALF PORTION 12.50 € -QUARTER PORTION 8.50 €

Pure Iberian cured Ham, bright red in colour, with soft and intense aroma.

PATA ASADA 13.50 €

Roasted Pork slices served with tuna sauce and pork rind.

SWEET POTATO FRIES WITH DRIED RED MOJO 4.90 €

Very thin sweet potato fries, fried in a dry red mojo

HOT STARTERS

VOLCAN CANARIO 12.50 €

Ribs, potatoes, pineapple, and coriander served in a bowl

SOUP OF THE DAY 5.50 €

Homemade soup made with the best ingredients and seasonal products.

TOMATO, CHEESE AND GOAT BUTTER CROQUETTES 5.20 €

A quartet of crispy croquettes. A fusion of typical Canarian flavours, and another signature dish from our Chef, Alejandro Bello

PRAWN SKEWER IN MOJO BREADCRUMBS 14.50 €

Prawns carefully breaded in our dry red mojo and served with sriracha mayonnaise

FOIE GRAS WITH PORT REDUCTION, CARAMELISED ONION, AND TOAST 8.90 €

Rustic toasted bread with grilled foie gras topped with a Port wine reduction.

FRIED OCTOPUS WITH CRUSHED ALMONDS AND CRISPY SWEET POTATO 16.50 €

Typical Canarian Dish.

TYPICAL GOAT MEAT DISH. ROSARIO'S RECIPE 14.20 €

Mama Rosario's recipe with a twist.

DRESSED ARTICHOKE HEARTS 14.90 €

Artichoke hearts slightly warmed with a touch of vinegar, and ham shavings.

CHERNE GOUJONS WITH DIJONNAISE SAUCE 18.50 €

Fabulous fish goujons with a succulent sauce.

ANDALUSIAN-STYLE SQUID WITH WHITE GARLIC 18.50 €

Rich battered squid served with fresh lime and almonds

CREOLE EMPANADILLAS 2.80 € PER UNIT

Our miniature pasties stuffed with succulent beef and Iberian meat served with a BBQ sauce.

PRAWNS IN GARLIC 15.50 €

Typical dish of prawns, garlic, olive oil and cherries

WITH EGGS 13.50 €

Mature potato and melted chorizo and a couple of eggs for dip

FROM THE GARDEN

SEASONAL BUDS WITH VENTRESCA, RED ONION AND OAK BARRELLED VINAIGRETTE 16.50 €

Premium quality tuna belly with fresh buds, and topped with our traditional vinegar aged in oak barrels

SCALLOPS ON MIXED LETTUCE, WILD ASPARAGUS, WITH A RICH DRESSING, AND VEGETABLE CHUTNEY 17.50 €

Scallops served on a bed of fresh salad of young shoots with wild asparagus and avocado.

SMOKED SALAD 16.50 €

Burrata, candied tomatoes and tender shoots smoked with oak wood.

VEGETABLE WORLD, THE VEGETABLE MEAT THAT EVERYONE IS TALKING ABOUT 14.50 €

Protein, stir-fry vegetables served with organic veg, dates and pine nuts.

STIR-FRIED VEGETABLES 12.90 €

An array of seasonal vegetables stir-fried served with teriyaki and sesame sauce.

OUR RICE DISHES FOR 2 PEOPLE

IBERICO, Pork, artichokes and wagyu black pudding **36.00 €**

A BANDA, with cuttlefish, cherne and shrimp **€ 42.00 €**

BLACK RICE with fish, cuttlefish and baby squid **€38.00 €**

FROM THE SEA

DUTCH SALMON 20.50 €

Salmon fillet with vegetables and hollandaise sauce.

COD WITH CREAM, BLACK POTATOES AND ONION JELLY €18.50

Cod fillet conserved at 65 degrees on a light cream with black potatoes.

GRILLED PATAGONIAN SQUID WITH CANARIAN MOJO, SAFFRON AND ALMONDS 16.50 €

Roasted baby squid, coated with saffron and almond mojo.

SEASONAL FISH OF THE DAY - CHEF'S SUGGESTION

Please ask

ROASTED CHERNE LOIN IN A PRAWN RAGOUT WITH LIMPETTS AND SAFFRON 23.50 €

200g of filleted fresh cherne loin, topped with a prawn ragout.

COD WITH BURGADOS VINAIGRETTE 18.90 €

Cod loin with morsels of marine snail, served with vinaigrette.

DICED CHERNE WITH GARLIC 19.70 €

Sauteed cherne with tomato confit and potato

LAS CARNES

Veal Steak 26.50 €

250 g of tenderloin on a bed of salt

SIRLOIN WITH FOIE AND A PEDRO XIMENEZ SAUCE 29.50 €

250 g of tenderloin topped with a slice of grilled foie and an exquisite Pedro Ximenez sauce

SPECIAL MEAT OF THE DAY

Please ask your waiter about the different special meat cuts of the day

ROAST SHOULDER OF LAMB 26.50 €

Shoulder of suckling lamb cooked at low temperature and finished in the oven accompanied by its own juice

SIRLOIN STEAK IN GARLIC 23.50 €

Tenderloin tips with garlic and chilli

SURF AND TURF 19.50 €

Iberian pork strips with diced fish and crispy sautéed bacon

LAMB SHANK WITH A CANARIAN WINE SAUCE 23.50 €

Slow-cooked lamb with a heat reduction in its own juices with copious amounts of Rosemary, honey and Baboso wine.

IBERIAN PORK WITH AN APPLE COMPOTE 19.50 €

Juicy slices of Pork with flake salt

LOW TEMPERATURE SUCKLING PIG LEG 26.50 €

Different cut of suckling pig cooked at a low temperature to preserve juiciness and finished off in the oven to give it that crunchy touch.

MIXED GRILL 42 € PER KG

Prestigious boneless meat with salt flakes served on a hot skillet.

GARNISHES AND SAUCES

DRESSED TOMATOES **3.00 €**

SAUTEED VEGETABLES **4.00 €**

RICE AND SAUTEED EGG WITH WAGYU FAT **4.50 €**

OLD POTATOES **4.00 €**

FRENCH FRIES **3.00 €**

SAUCES

Béarnaise / Mushroom / Pepper / Roquefort **3.00 €**

DESSERTS FOR GOURMETS:

Let us suggest your sweet bite. Our Team will help you make up your mind.