



ESPAÑOL

Bread

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| 01 | Toasted bruschetta with tomato and basil | 4,50 |
| 02 | Bread "Legendary"
<i>with tomato, Iberico ham and mozzarella gratin</i> | 6,50 |
| 03 | Bread with Garlic butter | 2,80 |
| 04 | Bread with Alioli | 2,30 |

Soups and Creams

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| 05 | Carrot, ginger, orange and coriander cream | 6,80 |
| 06 | Leek cream with extra olive oil
<i>served with bread croutons and crunchy Iberian ham</i> | 7,50 |
| 07 | Fish and seafood soup flavored by Pernod | 8,50 |

Salad

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| 08 | "Legendary" Salad
<i>smoked salmon, goat cheese roll and walnuts with forest fruit vinaigrette</i> | 15,00 |
| 09 | Warm salad
<i>cherry tomato, eggplant tempura, coriander, king prawns and sesame</i> | 15,00 |
| 10 | Exotic salad
<i>spinach, dried tomato, red onion, mango, strawberries, raisins, parmesan, radish, mint with passion fruit and ginger dressing</i> | 13,00 |

Cold Starters

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| 11 | Canarian fish Ceviche - Peruvian style
<i>with chilli threads and spiced glass bread</i> | 18,00 |
| 12 | Steak Tartare Don Joaquin style
<i>served with crunchy bread toasts</i> | 20,00 |
| 13 | Light eggplant cream
<i>with baked sweet potato chips and Tofu, served with wheat toast</i> | 12,00 |
| 14 | Cheese board | 15,00 |
| 15 | Iberian Ham 100% Acorn fed 5J | 30,00 |
| 16 | Japanese Wagiu Carpaccio Kobe A5 | 38,00 |
| 17 | Tuna Tartare | 18,00 |





Hot Starters

18	Sauteed octopus <i>Wakame seaweed, ginger, chilli, Kimchi sauce and a bed of potatoes</i>	22,00
19	Grilled octopus	22,00
20	Fried Saharan Squid <i>with mango Aioli</i>	18,00
21	Garlic Prawns	16,00
22	Croquettes	11,00
23	Padrón peppers	8,50
24	Mussels in coconut sauce and Curry flavour	14,00
25	Semi cured grilled cheese <i>with mango and quince Chutney</i>	11,50
26	Grilled red prawns <i>With janubio salt</i>	22,00
27	Variegated scallops with coriander Mojo sauce	16,00

Meat Dishes


28	Moorish chicken skewer	14,50
29	Iberico pork cheek <i>with morel sauce and pumpkin puree</i>	22,00
30	Lamb Chops	32,00
31	Leg of suckling lamb <i>cooked at low temperature served with vegetables</i>	35,00
32	Angus fillet steak tips <i>sautéed with king prawns, flavored with sambuca</i>	24,50
33	Duck Magret <i>with Portwine Grahams sauce</i>	26,00
34	Chateaubriand <i>minimun 2 persons</i>	58,00
35	Asturian selection beef Fillet steak <i>grilled on Jospes charcoal</i>	27,00
36	Galician Rib eye Steak <i>grilled on Jospes charcoal</i>	25,00
37	Rib eye on the bone Selection	<i>ask the waiter</i>
38	Dry Aged Rib eye on the bone	<i>ask the waiter</i>

Sides

39	Fries	4,00
40	Canarian potatoes "Bonitas"	5,50
41	Pumpkin puree	4,00
42	Sweet potato fries	5,00
43	Vegetables	5,00

Sauces

44	Bearnaise sauce	3,20
45	Black truffle sauce	3,20
46	French Roquefort sauce	3,20
47	Pepper sauce	3,20



Fish and Seafood

48 Grilled Hake <i>on a sea urchin sauce</i>	22,00
49 Cod confit on a tomato vinaigrette sauce	25,00
50 Grilled salmon on champagne sauce	20,00
51 Tuna Tataki	22,00
52 Fish of the day	<i>ask the waiter</i>
53 Live crustaceans and seafood	<i>ask the waiter</i>

Rice

54 Creamy Rice with lobster	<i>ask the waiter</i>
55 Assorted wild mushroom Risotto	15,00
56 Fish and seafood paella	56,00
57 Paella with meat and chorizo from Castilla y Leon	49,00
58 Black rice with cuttlefish, king prawns and Alioli	52,00

n° 56, 57, 58 - price for 2 people

Pasta

59 Spaghetti "Don Faducci" <i>creamy spinach sauce, sautéed chicken and wild asparagus</i>	13,50
60 Tagliatelle "Gambapetti" <i>cream, garlic, large king prawns and rocket salad</i>	15,50
61 Pumpkin Tortelli <i>with cream cheese and sage</i>	14,00

Kid's menu

62 Chicken nuggets with fries	6,50
63 Spaghetti Napolitana	6,50
64 Fillet steak medallions with fries	11,50

