

STARTERS €

Iberian ham with shredded tomato and bread toasts * (V#)	22.00
Canarian potatoes with mojo sauce (V)	7.00
Grilled seasonal vegetables with saffron mojo sauce * (V#)	14.00
Roman style calamari with garlic mayonnaise *	16.00
Sautéed King prawns with Canarian potatoes and garlic *	15.00
Octopus slices over Canarian potatoes and coloured mojos sauce * (#)	15.00
Homemade iberian ham croquettes	10.00

SANDWICHES AND BURGERS €

Club sandwich with fried potatoes	11.00
Vegetable sandwich (V)	11.00
Grilled beef burger with cream cheese and tomato chutney	12.00

SALADS €

Organic tomato and fresh cheese salad with garlic and oregano dressing	11.50
Garden salad (V#)	11.50
Tomato, avocado and tuna belly with Green leaves (#)	12.00
Grilled smoked cheese with coriander, (V#) stewed tomatoes and mixed leaves	11.50

SOUPS AND PASTA DISHES €

Canarian tomato gazpacho with its garnish	9.00
Beetroot gazpacho with pickled prawns and virgin olive oil sprinkles	9.50
Cold avocado soup with Iberian ham shavings (#)	10.00
Pumpkin cream soup with coriander oil (V#)	7.50
Fresh pasta sautéed with tomato and basil (V)	13.50
Frutti de mare tagliatelle	14.50
Gratinated beef lasagne	13.50
Chicken wok with basmati rice and curried vegetables	14.00

RICE DISHES €

Arroz con verduras de la huerta (V#) Rice with garden vegetables	18.00 (pp)
Rice with fish, shellfish and saffron marinade in its own broth * (#)	21.50 (pp)
Black rice with squid, clams and smooth alioli	18.00 (pp)
Creamy rice with lobster * (#)	25.00 (pp)
Mixed paella with fish and meat (#)	19.00 (pp)

* All of our rices are minimum for two people

FISH DISHES €

Fresh fish from our coasts with its garnish * (#)	20.00
Local White fish crusted with bread, parsley and garlic *	24.00
Grilled squid with a touch of coriander (#)	17.00

MEAT DISHES €

Chicken breast Cordon bleu style	13.00
Pork sirloin with caramelized onion (#)	17.50
Grilled veal steak with vegetables (#)	19.50
Lamb cutlets with roasted sautéed * (#) potatoes, garlic and parsley marinade	22.00

DESSERTS €

Chocolate coulant with vanilla icecream * (V)	8.00
Milk chocolate cream with hazelnuts and mango sauce (V)	7.00
Gin & tonic foam with citric ice cream (V)	7.00
Yogurt foam with red fruits sorbet (V#)	7.00
Osmatic pineapple with coconut and vanille crumble (V#)	7.00
Fruit salad with vanilla and lime jelly (V#)	7.50

(V) Vegetarian

(#) Celiac

