



Menu

Dinner:

Served from 18:00-23:00 - last order at 22:00

Appetizers:

Homemade shrimp croquettes

Croquetas caseras de gambas

Alg: Lactose, shellfish, gluten /

Lactosa, Mariscos, gluten

2,5 Euros for unit / para unidad

Roasted Tomato Soup

With dried Serrano ham and toast

Sopa de tomates asados

Servido con serrano seco y tostas

Alg: gluten / gluten

18 Euros



Scallops

panfried with potato-truffle foam, sautéed vegetables and salicornia

Vieras

a la plancha con espuma de papas trufadas, verduras salteadas y salicornia

Alg: Lactose, seaweed, shellfish /

Lactosa, Algas, Mariscos

18 Euros

Beef Tartar

classic steak tartar with bone marrow emulsion

Tartar de ternera

steak tartar classico con emulsion de tuetano

Alg: Egg / huevos

19 Euros

Salmon Tartare

With Quail Egg & Passion Fruit sauce

Tartar de Salmon

servido con yema de huevo codorniz y salsa de maracuyá y mango

Alg. Gluten, Egg/Gluten, Huevos

18 Euros



Green Salad

mesclun salad with nuts-raisins vinaigrette and seasonal vegetables

Ensalada Verde

ensalada mezclum con vinagreta de frutos secos y verduras de temporada

Alg. Nuts / Frutos secos

13 Euros

Roast Beef Salad

With pine nut sauce and aubergine

Ensalada con solomillo de ternera

Servido con salsa de piñones y berenjena a la plancha

Alg: Nuts/Frutos Secos

Small 14 Euros - Large 17 Euros



Salad with cured salmon

Salad mix, beetroot cured salmon, honey-mustard dressing, fresh veggies

Ensalada con salmon curado

Mezcla de ensalada, salmón curado con remolacha, aderezo de miel y mostaza, verduras frescas

Alg. Fish, Citrus / Pescado, Agrías

16 Euros

Langoustine Salad

(Can be an appetizer or main course)

Langoustines on a bed of salad with cherry tomatoes, egg and citrus vinaigrette and cocktail sauce

Ensalada con Langostinos

(puede ser un aperitivo o plato principal)

Langostinos servidos sobre ensalada con cherry, huevos y vinagreta de cítricos y salsa cocktail

Alg: Lactose, Shellfish, Eggs / Lactosa, Mariscos, Huevos

Small 14 Euros - Large 17 Euros



Steaks On The Rocks:

(Select your meat, garnish and sauce, everything is included)

Steaks:

Filet Mignon

Entrecote 350 gr

Pluma Iberico

Icelandic/New Zealand Lamb Chops (+3 Euro)

Garnishes

French Fries

Canarian Potatoes

Mashed potatoes

Braised Vegetables

Sardinian pasta

Sauces

Madeira sauce

Peppercorn Sauce

Porchini Champi Sauce

Cranberry Sauce

Butter with Herbs

29 Euros for meat, garnish and sauce

extra garnish costs 3 euro



Steaks On The Rocks:

(Selecciona a su gusto nuestros cortes de carnes , con sus respectivas salsas y guarniciones a elegir)

Carnes:

Solomillo de Ternera

Entrecot de Vaca

Pluma Iberico

Costilla de cordero (+3 Euro)

Guarniciones

Papas Fritas

Papas Canarias

Pure de papas

Verduras Salteadas

Fregola Sarda

Salsas

Salsa Madeira

Salsa de Pimenta

Salsa de Boletus

Salsa de Arándano

Mantequilla con Hierbas

Con un precio de 29 Euros

la guarnicion extra cuesta 3 euros



Main Course (Meat):

Duck Confit

served with potatoes purée and orange sauce

Confit de pato

servido con puré de papa y salsa de naranja

Alg: Lactose / Lactosa

26 Euros

Slow cooked beef cheeks

served with Sardinian pasta, demi glace and salsa verde

Carrillera a vaja temperatura

servido con pasta fregola, reducción de salsa española, con unas emulsion de

piparras

Alg: Lactose / Lactosa

24 Euros



Filet Mignon & Foie Gras Burger

served with homemade french fries and mojo verde

Hamburguesa de Filet Mignon y Foie Gras

servido con papas fritas y mojo verde

Alg: Lactose / Lactosa

26 Euros

Chicken Roll with mushrooms

served with truffle pasta

Roll de pollo con champiñones

servido con pasta trufa

Alg: Lactose, gluten / Lactosa, gluten

21 Euros



Main Courses (Fish):

Sea bass (Dorada) w/citruses
served with spinach risotto and lava salt

Dorada con cítricos
servido con risotto de espinaca y sal de lava
Alg: Fish, Milk / Pescado, lácteos

23 Euros

Icelandic cod
served with mashed potatoes and Hollandaise sauce

Bacalao de Islandia
servido con purée de papas y salsa Hollandaise
Alg: Lactose / Lactosa

25 Euros

Salmon Steak

With parsley gel, lemon grass, pilaf rice and lemon butter sauce

Filete de salmon

Servido con gel de perejil, arroz pilaf de limoncillo y salsa de mantequilla de limon



24 Euros

Main Courses (Vegan):

Tunisian cous-cous

served with braised vegetables in tomato sauce and battered cauliflower

Cuscus a la Tunecina

servido con salsa de berenjenas y tomates asados y coliflor rebozada

Alg. Gluten / Gluten

18 Euros

Vegan Curry

European style with vegetables, beans and coconut milk, served with basmati

rice

Curry Vegano

curry al estilo europeo con verduras, frijoles y leche de coco, servido con arroz

basmati

18 Euros



Cheeses and Desserts:

Cheese Plate

5 types of cheese with grapes, jam & home made crackers

Plato de queso

5 tipos de quesos con mermelada, uva y galletas caseras

Small 15 Euros - Large 20 Euros

Cheese and Charcuterie Plate

*4 types of cheese and 4 types of charcuterie with grapes, jam & home made
crackers*

Plato de queso y charcuteria

4 tipos de quesos y 4 tipos de charcuteria con mermelada, uva y pan crujientes

25 Euros



Lava Cake

dense, rich cake with a hot melted chocolate in the middle served with vanilla ice cream and whipped cream

Coulant de chocolate

pastel denso y rico con chocolate caliente derretido en el medio servido con helado de vainilla y crema batida

7 Euros

Coco - Lime Tart

*Light coconut-lime mousse on a dates cake layer
(vegan option)*

Tarta de coco y lima

*Mouse ligero de coco y lima sobre la capa de pastel de datiles
(opcion vegana)*

7 Euros

Carrot cake

classic carrot cake with cream cheese and walnuts

Tarta de Zanahoria

pastel de zanahoria clásico con queso crema y nueces



7 Euros

Ice Cream / Helado

price for one scoop / precio por una bola

Vanilla - 1,5 Euro

Vanilla -1,5 Euro

Sorbet - 1,5 Euro

Sorbete - 1,5 Euro

Kid's Menu:

Spaghetti Bolognese

Spaghetti w/tomato meat sauce

12 Euros

Chicken Burger

With tomatoes, cheese, mayo & potatoes

12 Euros

Cod

With mashed potatoes & cocktail sauce

12 Euros



Spaghetti with Tomato sauce
Portion of spaghetti with tomato sauce and cheese
10 Euros