



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

2.8 Euros for unit / para unidad

Langoustine Bisque

with Langoustines, sauce Rouille and toasted bread

Sopa de Langostinos

servido con Langostinos, salsa Rouille y Pan tostado

Alg: Shellfish, milk, gluten / Marisco, lactosa, gluten

19 Euros



Scallops

panfried with potato-truffle foam, sautéed vegetables

Vieras

a la plancha con espuma de papas trufadas, verduras salteadas

Alg: Lactose, seaweed, shellfish /

Lactosa, Algas, Mariscos

19 Euros

Beef Tartar

classic steak tartar with toasts

Tartar de ternera

steak tartar classico con tostas

Alg: Egg / huevos

19 Euros

Salmon Tartar

With Quail Egg & Passion Fruit Mango sauce

Tartar de Salmon

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

Alg. Gluten, Egg/Gluten, Huevos

19 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

14 Euros

Roast Beef Salad

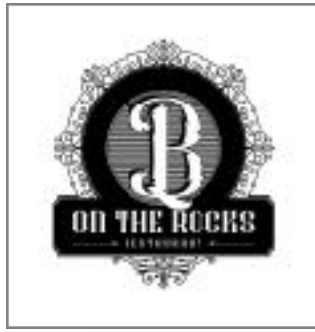
With pine nut sauce and aubergine

Ensalada con solomillo de ternera

Servido con salsa de piñones y berenjena a la plancha

Alg: Nuts/Frutos Secos

19 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 citricos y salsa cocktail

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

Small 16 Euros - Large 19 Euros



Steaks On The Rocks:

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

Steaks:

Filet Mignon

Entrecote 350 gr

Pluma Iberico

New Zealand Lamb Chops (+4 Euro)

Garnishes

French Fries

Canarian Potatoes

Mashed potatoes

Braised Vegetables

Sardinian pasta

Sauces

Madeira sauce

Peppercorn Sauce

Porchini Champi Sauce

Pan-fried Foie Gras (+8Euro)

Butter with Herbs

33 Euros for meat, garnish and sauce

extra garnish costs 4 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 (+4 Euro)

Guarniciones

Papas Fritas

Papas Canarias

Pure de papas

Verduras Salteadas

Fregola Sarda

Salsas

Salsa Madeira

Salsa de Pimenta

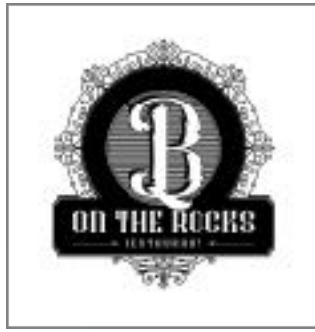
Salsa de Boletus

Foie Gras (+8Euro)

Mantequilla con Hierbas

Con un precio de 33 Euros

la guarnicion extra cuesta 4 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

28 Euros

Slow cooked beef cheeks

served with Sardinian pasta, demi glace and salsa verde

Carrillera a baja temperatura

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

Alg: Lactose / Lactosa

27 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

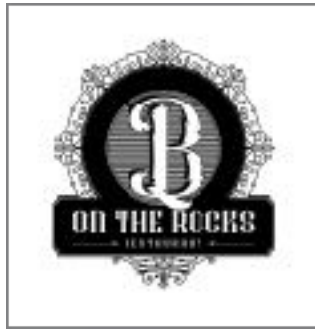
served with truffle pasta

Roll de pollo con champiñones

servido con pasta trufa

Alg: Lactose, gluten / Lactosa, gluten

23 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

25 Euros

Icelandic cod

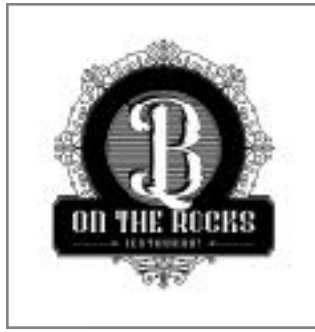
served with mashed potatoes and Hollandaise sauce

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

26 Euros

Main Courses (Vegan):

Tunisian cous-cous

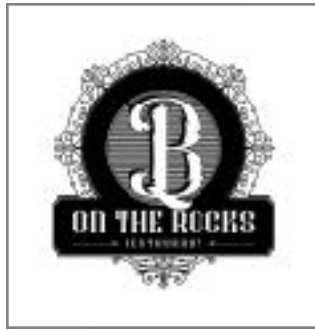
served with braised vegetables in tomato sauce and battered cauliflower

Cuscus a la Tunecina

servido con salsa de berenjenas y tomates asados y coliflor rebozada

Alg. Gluten / Gluten

20 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 17 Euros - Large 22 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

28 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 vanilla y crema batida

8 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)*

8 Euros

White Chocolate Tiramisu

A delicate twist on a classic tiramisu with a dusting of cocoa and a coffee kick

Tiramisu de Chocolate Blanco

Un delicado giro al clasico tiramisu con un toque de cocoa y un toque de cafe

8 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

Spaghetti with Tomato sauce

Portion of spaghetti with tomato sauce and cheese

10 Euros