

EL ÁGUILA

Santa Cruz de Tenerife

APPETISERS

Pan Tumaca. Bread with Tomato and Extravirgin Olive Oil **4**



Cheese Board. *Manchego* (Mainland) and Canary Island Cheeses **16**



Acorn Fed Ibérico Ham 100% **26**

STARTERS / TAPAS

Chicken Liver Pâté in a PX Sauce. Served with Apricot Chutney, Caramelised Red Onions and Toasts **8.50**



Octopus Carpaccio, Paprika Oil and Baby Leaves **10.50**



Tunafish Nikkei Ceviche, Onions, Mixed Peppers and Soya Sauce and Citrus Ponzu **11**



Porcini Mushroom Creamy Soup with Marjoram and White Truffle Oil **7**



Homemade Croquettes. Ask your Server for Today's Flavour (6 units) **7**



Patatas Bravas (Fried Diced Potatoes) with Brava Sauce and Garlic Alioli **5**



Cod and Sweet Potato Slices, Oven-Grilled with Mojo Rojo Mayonnaise and Toasted Almonds **9.50**



Warm Goats Cheese with a Panko Crust and Homemade Tomato Relish **8**



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STARTERS / TAPAS

Red Wine Venison Stew Bao with Cream Cheese and Wild Berries Coulis (2 units) **9.50**



Lamb Koftas with Hummus and a Yoghourt, Lime Juice and Chipotle Tangy Sauce **11**



Garlic and Chilli Prawns **9.50**



Sweet Thai Chilli Prawns **12**



Fried Calamari Served with Roasted Garlic and Anchovies Mayonnaise **12**



Grilled Octopus with Sweet Potato and Red Mojo Mash **16**



SALADS

Thai Salad with Chicken, Cabbage, Pickled Carrots with Lime and Chilli Vinaigrette **9**



Slow-Roasted Pork Leg Salad with Leaves, Roast Peppers and Nuts. Dressed with Kimchee Mayonnaise and a Vinaigrette **9**



Warm Goats Cheese, *Ibérico* Ham and Lamb's Lettuce Salad. Dressed with a Honey and Balsamic Vinaigrette and Topped with Toasted Pine Kernels **12**



Semi-Dried Tomato, Onion and Avocado Salad with Basil Oil **8.50**



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RICE DISHES

Black Truffle Cream Risotto with Shaved Parmesan **10**



Porcini, Bacon and Goats Cheese Risotto **10.80**



Cod and Prawn Risotto **11.50**

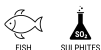


MAIN COURSES

Cod Cooked at 64°, Mashed Potatoes, Bisque Sauce and Gulas **18**



Grilled Salmon Supreme with Ratatouille and Wild Rice **16.50**



Pork Cheeks Slowly Simmered in a Porcini Mushrooms Stew, Served on Mashed Potatoes **18**



Rib Eye Steak, Red Wine Sauce and French Fries **25**



Deboned Lamb Shoulder in Canarian Salmorejo Sauce with French Fries **20.50**



Ask your server for today's Chef Specials

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DESSERTS

Dark Chocolate Ganache, Brownie, White Chocolate Cream and Feulletine

6



Irish Fuck. Meringue and Biscuit Crunch, Milk Caramel Custard, Whipped Cream and Caramelised Almonds

5



Passion Fruit Cheesecake

6



Carrotcake with Mascarpone and Lemon & Orange Zest Cream

5



Guinness Cake with Cream Cheese

5

