

M E N U

TO SHARE

1. **Selection of Canarian cheeses** 18
Board of Manchego and Canarian cheeses accompanied by grapes, dates, crackers and toasted bread.
2. **Homemade croquettes** 9
Fresh homemade croquettes.
3. **Galician style octopus** 15
Laminated octopus accompanied by stewed potato slices with paprika and virgin olive oil.
4. **Acorn-fed Iberian ham** 23
100% acorn-fed Iberian ham with grated tomato and warm bread.
5. **Beef Carpaccio** 11
Thinly sliced beef marinated at home w/ fresh strawberries, Parmesan and vinaigrette.
6. **Muxu mussels** 16
Mussels with a different and fun spiced touch.
7. **Garlic prawns** 11
Prawns sautéed with oil and garlic.
8. **Tuna belly snack** 15
Toasted bread loaf with anchovies, peppers and chili pepper.

FROM THE GARDEN

9. **Mixed salad** 10
Tomato, lettuce, onion, cucumber, sweet corn, dressed with extra virgin olive oil, vinegar and salt.
10. **Premium tomatoes plus avocado selection** 15
Premium tomatoes selected by our chef, seasoned with extra virgin olive oil and salt, accompanied with fresh Canarian cheese and avocado.
11. **Burrata salad** 14
Premium tomatoes with Italian burrata and pesto.
12. **Caesar Salad** 9
Lettuce hearts, homemade Caesar sauce made with squeezed lemon, extra virgin olive oil, egg, Worcestershire sauce, anchovies, garlic, Dijon mustard, Parmesan cheese and black pepper.

PASTAS AND RICE DISHES

13. **Spaghetti Carbonara** 14
Authentic carbonara with Guanciale, egg yolks, Parmesan and pepper.
14. **Penne Rigatte** 13
Olives, anchovies and natural tomato.
15. **Linguini Nero di sepia** 15
Prawns, clams, chili tomato, virgin olive oil and parsley.
16. **Beef and chicken creamy rice** 16
Intermediate cooking, between dry rice (paella) and brothy ones, with beef and chicken.
17. **Moist rice with lobster (minimum 2 persons.)** 42
Rice prepared in a casserole, with an abundant proportion of broth.

MEAT

18. **Steak tartar** 21
Raw chopped beef tenderloin, finely chopped onion, capers, egg, Dijon mustard, salt and black pepper.
19. **Bear claw** 22
Low temperature veal ribs with potatoes and Padron peppers.
20. **Chicken brochette** 14
Chicken cubes with sweet mustard, finely chopped onion and leek garlic.
21. **Milanese with truffled egg poche & parmesan cheese** 19
Beef steak with fine crust, truffled poached egg and Parmesan cheese served with fried potatoes with garlic and rosemary.
22. **Premium grilled cutlet** *By weight*
Premium grilled veal cutlet served with potatoes with garlic and rosemary, salad or vegetables.
23. **Grilled veal sirloin steak** 26
Grilled veal sirloin steak served with potatoes with garlic and rosemary, salad or vegetables.
24. **Iberian Secret** 24
Special Iberian pork cut served with potatoes with garlic and rosemary, salad or vegetables.

DEL MAR

25. **Peruvian Ceviche** 17
Peruvian style diced Sea bass fillet.
26. **Sea bass "Tiraditos"** 16
Thin cut of sea bass with Tiger's milk (bright and spicy citrus-based marinade) and yellow chili.
27. **Octopus fillet** 19
Octopus with celeriac puree, Harissa sauce (Strong red peppers, Garlic, Coriander, Cumin, Salt.) and paprika oil.
28. **Fresh fish** *By weight*
Fish of the day selected by our chef, accompanied by Canarian wrinkled potatoes and mojos (typical Canarian green and red sauce).

DESSERTS

29. **Textured chocolate** 6
Chocolate brownie with white chocolate cream and handmade Ferrero ice cream.
30. **Cheese cake** 6
Homemade cheesecake with red fruit coulis.
31. **Polvito uruguayo (Uruguayan dust)** 6
Mascarpone cream, Maria cookie, meringues and "Dulce de leche".
32. **Tiramisu** 6
Mascarpone cream, savoiardi sponge cake, coffee and cocoa powder.
33. **Seasonal fruit** 5
Selection of seasonal fruits.