



Menu

TAPAS

1. "Papas Bravas" with a Spicy Touch 8
2. Tuna Belly Russian Salad (Potatoes, carrot and Mayonnaise) 8
3. 100% Acorn-fed Iberian Ham with grinded tomato and Toasted Bread..... 24
4. Iberian Ham Croquettes (5 units.) 9
5. Grilled Cheese with a touch of "gofio" (Canarian corn Flour), mojos and palm honey 10
6. Assortment of cheeses from HERE AND THERE 18
7. Padrón peppers 9

EGG DISHES

8. Sunny side up eggs with black pudding crumbs, crispy potato, grapes and bacon 9
9. Sunny side up eggs with Eels and Prawns, crispy potatoes and our house seasoning 13
10. Sunny side up eggs with Iberian ham and crispy potato 14
11. Sunny side up eggs with truffles 9
12. Shakshuka (Moroccan dish of poached eggs in tomato sauce, feta cheese and toasted bread) 12
13. Codfish Scrambled eggs 13

FROM OUR SEA

- 14. Fresh Market Fish** m/p
Grilled fresh fish accompanied by wrinkled potatoes, mojos and salad (check availability).
- 15. Mussels Moroccan style** 16
Mussels with a different and fun touch of spices.
- 16. Cod and sweet potato bites** 14
Low-cooked Cod on a bed of sweet potato, sweet paprika mayo and toasted almonds.
- 17. Unagui Bao** 9
Black Bao Bread with smoked eel, tartar sauce, crispy onion and chips.
- 18. Tuna Tataki** 16
Seared and rolled Indian tuna with Wakame, sesame and eel sauce.
- 19. Saharan Calamari** 15
Andalusian style saharian calamari with spicy soy mayonnaise.
- 20. Prawns parmesan style** 14
Prawns in a creamy parmesan cheese sauce with a touch of spices.
- 21. Garlic Prawns** 12
Prawns sautéed with garlic oil and a touch of chili pepper.
- 22. Braised Octopus** 19
Octopus with celeriac purée, sriracha sauce and salicornia with paprika oil.
- 23. Codfish with marinara sauce** 24
Codfish loin with sauce Marinara gulas and prawns.

- 24. Salmon with fine herbs** 19
Salmon loin with butter and fine herbs accompanied with sweet potato.

GREEN AND NOT THAT GREEN

- 25. Babaganoush** 9
Pita bread with Aubergine hummus (Babaganoush) and tomatoes.
- 26. Candied Artichokes** 15
Artichokes confit with parmesan cloud and truffles.
- 27. Bonitas Potatoes** 7
Wrinkled Canarian potatoes accompanied with our Mojos.
- 28. Cheese and apple salad** 14
Lettuce mix, iberian ham, grilled goat's roll, apple and walnuts, with honey and mustard dressing.
- 29. Donostierra Salad** 14
Tomatoes, Tuna Belly. Spanish chili and anchovies.
- 30. Tomatoes with Elegance** 15
Selection of premium tomatoes and avocado seasoned with extra virgin olive oil and salt.
- 31. Salad with Burrata** 15
Chopped tomatoes, fresh burrata and basil pesto.
- 32. Caesar Salad** 15
Our low temperature crispy chicken, lettuce mix, croutons, parmesan cheese, anchovies and our caesar sauce.

CARNIVORES

- 33. Beef Tenderloin** 23
Grilled sirloin steak served with chips and our sauces (In addition for 3€ you can choose between our delicious sauces: Boletus, Three Peppers, Three Mustards or Garlic).
- 34. Rib-eye steak** 7
Grilled Friesian steak with chips and fries. /100g
- 35. Fore Rib** 6
Grilled beef fore rib with potatoes and peppers. /100g
- 36. Cantonese Ribs** 15
Beef short ribs cooked at low temperature Cantonese style with sautéed potatoes in sauce.
- 37. Iberian Secret** 19
Typical cut of Iberian pork cooked at low temperature with mustard sauce and piquillo peppers.
- 38. Chicken Tandoori Masala** 15
Chicken marinated in a mixture of yoghurt and spices and served with white rice.
- 39. El Aguila Barbeque** 23
Special Chef's selection of our meats, seasoned and grilled, accompanied by french fries and padron peppers. /pers.
- 40. Suckling pig** 45
Suckling pig confit accompanied by potatoes and apple compote. Ideal for sharing.

PASTA AND RICE DISHES

- 41. Black Linguini** 15
Squid ink black linguini with crab sauce and sautéed prawns.

- 42. Truffled Tagliatelle** 15
Fresh tagliatelle in truffle and mushroom sauce with parmesan cheese.
- 43. Neapolitan Pasta** 12
Fresh Pasta with homemade tomato sauce with garlic, onion, extra virgin olive oil, salt, basil pepper and oregano.
- 44. Mellow rice from the sea** 18
Mellow rice with seafood and Canarian rockfish (Minimum 2 Persons). /pers.
- 45. Carnivore Rice** 18
Mellow rice with Iberian pork and mushrooms (Minimum 2 Persons). /pers.

A TOUCH OF SWEETNESS

- 46. La Viña Cheese Cake** 6
Creamy baked cheesecake with a touch of Manchego cheese and homemade red fruit sauce.
- 47. Black and White Brownie Gelato** 6
White and dark chocolate brownie with chocolate ice cream.
- 48. Polvito Uruguayo** 6
Caramel sauce, meringues and crushed biscuits with mascarpone cream.
- 49. Tiramisu** 6
Mascarpone cream, Savoiardi sponge cake, coffee and cocoa powder.
- 50. Passion Fruit Sorbet** 5
Passion fruit and lemon slushy sorbet with a touch of Cava.
- 51. Lemon Lime Sorbet** 5
Lime and lemon slushy sorbet with a touch of Cava.