LUNCH

RESTAURANTE EIMirader

by César González

ENTREES

FREE RANGE ACORN FED IBERICO HAM "ADMIRATION" Glass bread, organic tomatoes, extra virgin olive oil	29 l +9
CALAMARI Homemade light alioli, lemon	17
PADRÓN PEPPERS From La Palma salt flakes	7
WRINKLED POTATOES Canarian homemade mojo sauces	9
CONFIT TUNA BELLY SALAD Mixed lettuces, asparagus, tomato, avocado	16
WARM CALAMARI SALAD Organic tomatoes, avocado, fresh sprouts	18
TRADITIONAL GAZPACHO Iberian ham shavings	13
LOCAL FISH AND MARINARED SHRIMP Avocado and banana cream, pickled onions, toasted corn and aji (chili) sauce	17

If you require any kind of special diet or have any questions about food allergies, our Ladies and Gentlemen will be happy to assist in choosing your menu.

Service, bread and appetizers \bullet 2 \in per person All prices are expressed in EUROS .• Include IGIC (Local Tax)



SPECIALTIES

ARTICHOKE AND SPURRED RICE Toasted garlic cream	26
SEAFOOD RICE*PAELLA Mussels, clams, white fish, prawns, calamari	31
BAKED IBERIAN RICE Oven-cooked rice with iberico shavings and Savora mayonnaise	29
LOBSTER RICE CASSEROLE	34 l +5

OTHER SUGGESTIONS

SLOW COOKED FREE RANGE CHICKEN BREAST Creamy broccoli and vegetables, picked blood ora	27 nge
POTATO GNOCCHI Light "Almogrote Gomero" cream	21
LOCAL FISH "Bonita" potato purée, tomato and pistachio vinaig	27 grette
GALICIAN VEAL Caramelized French onions, brown asparagus	39 I +10
PREMIUM BURGER Homemade mayonnaise, Iberian bacon, Cheddar cheese, salad	17

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