





OCTOPUS TIMBALE Avocado and mango soup	9
LOBSTER SALAD Tuna belly and Piparra peppers	12
FISH AND SEAFOOD FRITURA Citrus mayonnaise, coriander sprouts	14
ORGANIC TOMATOES SALMOREJO Anchovies, crunchy ham, glass bread	8
CANARIAN CHEESE PLATTER AND IBERICO HAM SHOULDER Dressed tomatoes	16
DAILY CREAMY CROQUETTES	9
SEAFOOD CEVICHE Marinated in coconut, with lime, ginger, coriander, spring onion and cilantro	14

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 and bread • 2€ per person All prices are expressed in EUROS .• Include IGIC (Local Tax)



Grilled Main Courses

TIGER PRAWNS Confit garlic sauce	19
LAMB CHOPS Fresh herb salad, slightly spicy citrus oil	23
GRILLED SEASONAL VEGETABLES	12
FREE RANGE CHICKEN Mojo Palmero sauce	14
FISH OF THE DAY Spring onion vinaigrette, cherry tomatoes, coriander sprouts	21
VEAL ENTRECOT Chimichurri	17
PREMIUM VEAL BURGER Salad, bacon, chedar cheese	15

ide orders

GREEN SALAD Fennel, apples, mustard dressing	6
WRINKLED POTATOES Traditional Canarian wrinkled potatoes with piquant Mojo sauce	8
FRIED WEDGED POTATOES	5

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STRAWBERRIES MACERATED IN SUGAR AND TARACONTE VINEGAR Goat milk yogurt, soft pistachio sponge cake	9
PANNA COTTA CHOCOLATE DULCEY Mango and coconut cookie	9
LEMON PIE Crunchy meringue, lemon sorbet	7
ICE CREAMS AND SORBETS OF THE DAY	3



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