

TO SHARE

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Iberian ham with "glass bread", shredded tomatoes and olive oil	22
Variety of Canarian cheeses and Canarian details **	18
Crunchy black pudding over confitured pear tomatoes and citric essence	10
Avocado lingots with sautéed king prawns, soft cheese and nuts •	14
Black pork slices with fruit and mixed leaves vinaigrette	9.50
Variety of homemade croquettes (Iberian ham, king prawns, cheese and carrot)	14
Colored potatoes with mojo sauce **	7

STARTERS

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Season tomatoes carpaccio with fresh cheese and oregano ice cream **	11
Baby gem lettuce with roasted peppers, tuna and avocado •	13.50
Foie gras terrine over fennel chutney, mango jelly with orange and milk bread toasts	21
Garden salad with dried fruits dressing •	12
Salmon tartar marinated with pineapple from El Hierro and old grain mustard •	17
Local white fish ceviche with Guayonge onion, coriander and mango •	16
Tuna sashimi from the Atlantic with watercress and different contrasts	18

WARM AND SPOON DISHES

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Lentil cream soup with egg at a low temperature and chorizo oil from La Palma •	8
Watermelon gazpacho with pickled mussels	12
Pumpkin pasta with a cured cheese foam *	13.50
Grilled seasonal vegetables over black olive crumble and virgin olive oil *	14

Creamy black rice with roasted octopus, liliáceas onion broth and alioli •	18
Rice with fish and shellfish in its own broth • (for two persons)	36

FISH

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Scallops marked in the pan with celery puree, asparagus and a mandarin sauce •	22
Cod confit at 80°C with onion sauce and mashed sweet potato •	19
Dragon cut baby squid over tomato tartar, colored potatoes and black sauce •	18
Grilled supreme stone bass with tomato vinaigrette and our Canarian mojo sauce •	24

MEAT

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Free range chicken magret with sweetcorn pastel, wild mushrooms with roasted peppers •	16
Roasted pork cube with reineta apples and stewed cabbage with saffron •	18
Lamb over chickpea cream with grilled garnish •	21
Grilled sirloin steak with boletus mushroom ragout and truffled potato terrine	23

SWEET TENTATIONS

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Strawberry soup with raspberry sorbet and red fruits foam **	7.50
Green apple textures **	7.50
Coconut and pineapple raviolis with rum slush **	8
O` noir chocolate with hazelnut sponge cake over lime and ginger cream *	9
Banana trilogy *	7.50
Our ice cream variety *	6

*Vegetarian

•Celiac



Inclusive of Canary Island taxes.