



ARRECIFE GRAN HOTEL & SPA \*\*\*\*

# • BLUE 17 •

## BOWLS & SALADS

<b>Seasonal fruit gazpacho</b> <b>8,5 €</b> *ask our staff about the flavours available	<b>Fried Iberico bacon ramen</b> <b>14,5 €</b> with cured egg, noodles, nori seaweed and vegetables
<b>Mango, strawberry and watercress salad</b> <b>10,5 €</b> with caramelised goat cheese roll in orange honey and pistachio and raisin vinaigrette	<b>7 flavours pasta salad</b> <b>10,5 €</b> tomato, tuna, basil, oil, pepper, garlic and black olives.
<b>Caprese "Blue 17"</b> <b>10 €</b> with smoked stracciatella foam, freshly picked-up tomato dices and green basil mojo sauce	<b>Salmon poke bowl</b> <b>11,5 €</b> on a base of sushi rice, avocado, carrot, edamame, mango, crunchy onion and sour mango sauce

## SNACK & SHARE

<b>Canarian cheeses platter</b> <b>14,5 €</b> selected by "Queso Project".	<b>Iberian cured shoulder ham platter</b> <b>18,5 €</b> and Spanish baguette with tomato spread
<b>Varieties of "wrinkled" Canarian potatoes</b> <b>7,5 €</b> with spicy mojo sauce, green coriander mojo sauce and Almogrote (light pâté of hard cheese with garlic)	<b>Croquettes battered in Panko (choose from the following):</b> <b>7,5 €</b> <ul style="list-style-type: none"><li>• Mushrooms, spinaches and cheese with roasted garlic emulsion (6 units)</li><li>• Saharan squid in its own ink with avocado alioli (6 units)</li><li>• Corn broth croquettes with avocado emulsion (6 units)</li></ul>
<b>Olivier king prawn salad</b> <b>9,5 €</b> in carrot pickle with crispy shrimps, crustacean oil and seaweed powder papadum	<b>Fried eggs with bluefin tuna</b> <b>15 €</b> de atún rojo, flame diced avocado and truffled Hollandaise sauce
<b>"Greek" pizza</b> <b>11,5 €</b> homemade instant pita bread with fresh buffalo mozzarella, house marinated olives, roasted cherry tomatoes and pickled lemon peel	

*If you have any allergies or intolerances, please let our staff know.*

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## MAIN COURSE

<b>Vegetable lasagna</b> flame-baked aubergin, lemon bechamel sauce, au gratin with Canarian cured cheese	<b>12,5 €</b>	<b>Slow cooked chicken bowl</b> with Satay sauce, made of peanuts and coconut milk, served on a base of flavoured basmati rice and fresh herb mix	<b>13,5 €</b>
<b>Grilled pickled vegetables</b> on truffled potato foam	<b>11,5 €</b>	<b>Pork cheeks</b> in a red wine sauce with Parmentier mashed potatoes and parsley oil	<b>14,5 €</b>
<b>Slow cooked salmon</b> served on tagliatelle with salmon cream and dill	<b>14,5 €</b>	<b>Beef Blue 17 burger</b> with 36 months matured gouda cheese, canarian tomato, lettuce, bacon and truffle mayonnaise, served with French fries (add egg + 1 €)	<b>15 €</b>
<b>Beyond Burger with truffled veganise</b> canarian tomato, lettuce and cucumber with French fries (Add an egg +1€)	<b>14,5 €</b>		

## DESSERTS

<b>Freshly baked cookie</b> with vanilla ice cream (cooking time 10mn)	<b>6,5 €</b>	<b>Cakes of the day</b> by our confectioner "Ambrosio"	<b>5,5 €</b>
<b>Bowl of seasonal fruits</b> with caramelised banana foam and mint oil.	<b>6 €</b>	<b>Oreo cheesecake</b> with Oreo crumbs and creamy cheese	<b>6,5 €</b>
<b>Chocolate brownie</b> with cherry ice cream and pistachio powder	<b>5 €</b>		

\* Gluten free bread is available

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