



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

# • BLUE 17 •

## BOWLS & SALADS

### Seasonal fruit gazpacho

8,5 €

\*ask our staff about the flavours available

—  Ask the staff team

### Mango, strawberry and watercress salad

10,5 €

with caramelised goat cheese roll in orange honey and pistachio and raisin vinaigrette

—    

### Caprese "Blue 17"

10 €

with smoked stracciatella foam, freshly picked-up tomato dices and green basil mojo sauce

—    

### Fried Iberico bacon ramen

14,5 €

with cured egg, noodles, nori seaweed and vegetables

—     

### 7 flavours pasta salad

10,5 €

tomato, tuna, basil, oil, pepper, garlic and black olives.

—  

### Salmon poke bowl

11,5 €

on a base of sushi rice, avocado, carrot, edamame, mango, crunchy onion and sour mango sauce

—   

## SNACK & SHARE

### Canarian cheeses platter

14,5 €

selected by "Queso Project".

—  

### Varieties of "wrinkled" Canarian

**potatoes** with spicy mojo sauce, green coriander mojo sauce and Almogrote (light pâté of hard cheese with garlic)

— 

### Olivier king prawn salad

9,5 €

in carrot pickle with crispy shrimps, crustacean oil and seaweed powder papadum

—      

### "Greek" pizza

11,5 €

homemade instant pita bread with fresh buffalo mozzarella, house marinated olives, roasted cherry tomatoes and pickled lemon peel

—   

### Iberian cured shoulder ham platter

18,5 €












and Spanish baguette with tomato spread

— 

### Croquettes battered in Panko

(choose from the following):

7,5 €

- Mushrooms, spinaches and cheese with roasted garlic emulsion (6 units)    
- Saharan squid in its own ink with avocado alioli (6 units)    
- Corn broth croquettes with avocado emulsion (6 units)   

### Fried eggs with bluefin tuna

15 €








de atún rojo, flame diced avocado and truffled Hollandaise sauce

—     





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

# • BLUE 17 •

## 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 veganaise</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"  Ask the staff team	<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

 GLUTEN	 FISH	 EGG
 MILK	 SOYA	 MOLLUSCS
 NUTS	 MUSTARD	 SESAME
 SULPHITES	 CRUSTACEANS	 PEANUTS
 LEEK	 LUPIN	

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