



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

# • BREAKFAST •

## TOAST

<b>TRUFFLED EGGS BENEDICT</b> 7€ <i>with sautéed mushrooms</i> 🌿 🍳 🥑	<b>SPREAD OF CANARIAN TOMATOES</b> 4,5€ <i>with Iberian ham shoulder</i> 🌿
<b>AVOCADO ON TOMATO CREAM</b> 5,5€ <i>almond sauce and seed mix</i> 🌿 🌱	<b>AVOCADO ON TOMATO CREAM</b> 7,5€ <b>+ IBERIAN SHOULDER</b> <i>almond sauce, seed mix and Iberian shoulder</i> 🌿 🌱
<b>AVOCADO ON TOMATO CREAM</b> 8,5€ <b>+ IBERIAN SHOULDER AND EGG</b> <i>Almond sauce, seed mix, Iberian shoulder and egg</i> 🌿 🌱 🍳	<b>AVOCADO ON TOMATO CREAM</b> 7,5€ <b>+ SALMON</b> <i>almond sauce, seed mix and smoked salmon</i> 🌿 🍷 🌱 🐟
<b>AVOCADO ON TOMATO CREAM</b> 8,5€ <b>+ SALMON AND EGG</b> <i>almond sauce, seed mix, smoked salmon and egg</i> 🌿 🌱 🐟 🍳	<b>HOMEMADE BUTTER AND JAMS</b> 2,5€ <i>ask for the options of the day</i> 🌿 🍷

## EGGS

<b>MINI-OMELETTES WITH TRUFFLED POTATOES</b> 5,5€ 🍳	<b>SCRAMBLED EGGS WITH BACON</b> 4,5€ 🍳
<b>CORN TACO</b> 5€ <i>with omelette, Canarian tomatoes, avocado, cheese and rocket</i> 🌿 🍷 🍳	

## SANDWICHES

<b>MIXED SANDWICH</b> 5,5€ <i>with brioche bread, braised turkey and Emmental cheese (add a Benedict egg +1€)</i> 🌿 🍳 🥑	<b>GOURMET MIXED SANDWICH</b> 5,5€ <i>with brioche bread, Iberian shoulder and truffled cheese</i> 🌿 🍷
<b>CLUB SANDWICH</b> 6,5€ <i>of Curry chicken</i> 🌿 🍳 🍷 🥑	<b>SALMON FOCACCIA</b> 6,75€ <i>stuffed with a black olive cream, avocado, rocket and Parmesan</i> 🌿 🍷 🌱 🐟
<b>MIXED CROISSANT</b> 4,5€ <i>with braised turkey, brie and rocket</i> 🌿 🍷	<b>VEGETABLE CROISSANT</b> 4€ <i>with pesto and sun-dried tomatoes</i> 🌿 🌱 🍳 🍷

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## BOWLS

### AÇAÍ BOWL

with caramelized banana, kiwi, blueberries, pumpkin seeds, grated coconut and granola



5€

### YOGURT BOWL

with chia, strawberries, pineapple, caramelized banana, pumpkin seeds and granola



4,5€

## SWEET

### THE DELICIOUS CAKES OF OUR CONFECTIONER "AMBROSIO"



Check the allergens of the cakes of the day with our staff

5,5€

### FRESHLY BAKED COOKIES



3€

### PASTRIES

croissant, chocolate doughnuts, puff pastry palmiers with chocolate, pain au chocolat, ...



Check the allergens of the cakes of the day with our staff

2,5€

### PANCAKES

With caramelised banana mousse, mapple sirup and strawberries



6€

## MINI BRUNCH

10,5 €

### ENJOY OUR BLUE 17 BREAKFAST PACK

#### 1 · TOAST, CHOOSE FROM:

- Mixed sandwich of brioche bread with braised turkey and emmental cheese
- Canarian tomato spread with Iberian shoulder ham
- Butter and homemade jams
- Avocado on tomato cream, almond sauce and seed mix



Add for 3.00€:  
Iberian shoulder  
ham or smoked  
salmon

Add for 1.00€:  
egg

#### 2 · MINI AÇAÍ BOWL

- With caramelised banana, kiwi, blueberries, pumpkin seeds, grated coconut and granola

#### 3 · MINI PASTRIES, CHOOSE FROM:

- 1/2 pancakes serving
- Freshly cooked cookie

#### 4 · FRESH ORANGE JUICE

#### 5 · COFFEE, TEA OR HERBAL TEA

# • BREAKFAST •

## JUICES & SMOOTHIES

<b>FRESHLY SQUEEZED</b> <i>orange juice</i>	<b>4,5€</b>	<b>SMOOTHIE "GREEN REVIVE"</b> <i>kale, banana, mango, lemongrass and apple juice</i>	<b>5,5€</b>
<b>SMOOTHIE "MANGO DREAM"</b> <i>pear, mango and orange juice</i>	<b>5,5€</b>	<b>SMOOTHIE "AÇAÍ KICK"</b> <i>açaí, strawberry, blueberries, mango and orange juice</i>	<b>5,5€</b>
<b>SMOOTHIE "COCO CRUSH"</b> <i>pineapple, coconut and pineapple juice</i>	<b>5,5€</b>		

## COFFEE

<b>ESPRESSO</b>	<b>2,10€</b>
<b>COFFEE WITH A LITTLE MILK</b> ☕	<b>2,20€</b>
<b>LONG COFFEE</b>	<b>2,20€</b>
<b>CAFFÉ LATTE</b> ☕	<b>2,30€</b>
<b>CAFFÉ LATTE WITH SWEETENED CONDENSED MILK</b> ☕	<b>2,50€</b>
<b>VIENNESE COFFEE</b> ☕	<b>3,25€</b>
<b>CAPPUCCINO</b> ☕	<b>2,90€</b>
<b>BARRAQUITO</b> ☕	<b>4,75€</b>
<i>coffee, condensed milk, Liqueur 43, milk, cinnamon, lemon</i>	
<b>SPECIALS WITH ALCOHOL</b>	<b>5,5€</b>
<b>HOT CHOCOLATE</b> ☕	<b>3,25€</b>

## TEAS

<b>EARLY GREY</b>	<b>2,5€</b>
<b>ENGLISH BREAKFAST</b>	<b>2,5€</b>
<b>PEACH AND MANGO</b>	<b>2,5€</b>
<b>PENNYROYAL</b>	<b>2,5€</b>
<b>MENTA POLEO</b>	<b>2,5€</b>
<b>CHAMOMILE</b>	<b>2,5€</b>
<b>ROOIBOS</b>	<b>2,5€</b>

\* ask for our vegetable milks

\* Ask for vegetarian and vegan adaptations of the dishes

 GLUTEN

 SESAME

 SULPHITES

 EGG

 MILK

 SOYA

 FISH

 Could contain  
various allergens

 NUTS

 CELERY

 MUSTARD

\* Gluten free  
bread is available



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## BOWLS & SALADS

### Seasonal fruit gazpacho

9 €

\*ask our staff about the flavours available

—  Ask the staff team

### Mango, strawberry and watercress salad

11 €

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

—   

### Caprese "Blue 17"

10,5 €

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

—   

### Fried Iberico bacon ramen

15,5 €

with cured egg, noodles, nori seaweed and vegetables

—     

### 7 flavours pasta salad

11 €

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

—  

### Salmon poke bowl

12 €

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

—   

## SNACK & SHARE

### Canarian cheeses platter

15 €

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

10 €

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

—      

### "Greek" pizza

12 €

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

—   

### Iberian cured shoulder ham platter

19 €












and Spanish baguette with tomato spread

— 

### Croquettes battered in Panko

8 €

(choose from the following):

- 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

15,5 €

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>13 €</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>14 €</b>
<b>Grilled pickled vegetables</b> on truffled potato foam — 🥛 🌿 🥛	<b>12 €</b>	<b>Pork cheeks</b> in a red wine sauce with Parmentier mashed potatoes and parsley oil — 🥛 🌿	<b>15 €</b>
<b>Slow cooked salmon</b> served on tagliatelle with salmon cream and dill — 🌾 🥛 🌿 🥚 🥚	<b>13 €</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>15 €</b>		

## DESSERTS

<b>Freshly baked cookie</b> with vanilla ice cream (cooking time 10mn) — 🌾 🥛 🥚	<b>7 €</b>	<b>Cakes of the day</b> by our confectioner "Ambrosio" — ⚠️ Ask the staff team	<b>6 €</b>
<b>Bowl of seasonal fruits</b> with caramelised banana foam and mint oil. — 🥛 🌿 🥚	<b>6,5 €</b>	<b>Oreo cheesecake</b> with Oreo crumbs and creamy cheese — 🌾 🥛 🥚 🌿	<b>7 €</b>
<b>Chocolate brownie</b> with cherry ice cream and pistachio powder — 🌾 🥛 🌿 🥚	<b>7,5 €</b>		

\* Gluten free bread is available

🌾 GLUTEN	🐟 FISH	🥚 EGG
🥛 MILK	🌿 SOYA	🦪 MOLLUSCS
🥚 NUTS	🥛 MUSTARD	🌿 SESAME
🌿 SULPHITES	🦀 CRUSTACEANS	🥛 PEANUTS
🌿 LEEK	🥚 LUPIN	

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