



ARRECIFE GRAN HOTEL & SPA *****

• BREAKFAST •

TOASTS

TRUFFLED EGGS BENEDICT <i>with sautéed mushrooms</i> 🌿 🍳 🥛	6,5€	SPREAD OF CANARIAN TOMATOES <i>with Iberian ham shoulder</i> 🌿	4€
AVOCADO <i>served on salmon cream, almond sauce, poppy seeds and spirulina</i> 🌿 🥑 🐟	5,5€	BUTTER AND JAMS <i>homemade (ask for the options of the day)</i> 🌿 🥛	2€

SANDWICHES

MIXED SANDWICH <i>with brioche bread, braised turkey and Emmental cheese (make it benedict +2,5€)</i> 🌿 🍳 🥛	3,5€	FOCACCIA <i>stuffed with black olive cream, served with Sicilian mortadella, rucola and parmesan cheese</i> 🌿 🥛	3,5€
SPANISH BREAD <i>with crumbled charcoal-grilled chicken breast, avocado cream and fresh watercress</i> 🌿 🥛	4,5€	VEGETABLE CROISSANT <i>with pesto and sun-dried tomatoes</i> 🌿 🥑 🥛 🍳	3,5€

BOWL

CREAMY YOGHURT BOWL <i>Açaï berry, red berries, granola and a mix of seeds</i> 🌿 🥑 🥛	3,5€	SEASONAL FRUIT BOWL <i>with yoghurt ice cream, muesli and oat flakes</i> 🌿 🥑 🥛	3,5€
SMOOTHIE BOWL WITH PISTACHIO <i>strawberries, bananas, cocoa nibs, chia and spirulina</i> 🥑 🥛	4,5€		

SWEET

FRENCH TOAST <i>soaked in coconut milk, palm honey, strawberries and caramelized banana foam</i> 🌿 🥛 🍳 🥑	5,5€	THE DELICIOUS CAKES <i>of our confectioner "Ambrosio"</i> 🌿 🥛 🍳 🥑	5€
COOKIES <i>freshly baked</i> 🌿 🍳 🥛	2,5€	PASTRIES <i>(croissant, doughnuts, puff pastry palmiers with chocolate, pain au chocolat, ...)</i> 👇	2€

• BREAKFAST •

JUICES & SMOOTHIES

ORANGE JUICE 4,5€ **MULTIVITAMIN** 5,5€
freshly squeezed *Mango, orange, carrot and banana*

ANTIOXIDANT 5,5€ **DETOX** 5,5€
Strawberry, melon, orange, red berries *Apple, celery, cucumber, ginger*



* (make it smoothie, adding yoghurt ice cream + 1 €)

COFFEE

TEA

ESPRESSO 2,10€

CORTADO  2,20€
Espresso with little milk


AMERICAN 2,20€

MILKY COFFEE  2,30€

LECHE Y LECHE  2,50€
Milky coffee with sweetened condensed milk

VIENA COFFEE  3,25€

CAPPUCCINO  2,90€

BARRAQUITO  4,75€
Black coffee, sweetened condensed milk, liqueur and milk foam

SPECIALS WITH ALCOHOL 5,5€

HOT CHOCOLATE  3,25€

EARLY GREY 2,5€

ENGLISH BREAKFAST 2,5€

PEACH AND MANGO 2,5€

GREEN TEA 2,5€

PENNYROYAL 2,5€

CHAMOMILE 2,5€

ROOIBOS 2,5€

* 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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• 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

7,5 €

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

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

DESSERTS

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

* Gluten free bread is available

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

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