



ARRECIFE GRAN HOTEL & SPA *****

· BREAKFAST ·

TOAST

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

EGGS

MINI-OMELETTES WITH TRUFFLED POTATOES ●	5,5 €	SCRAMBLED EGGS WITH BACON ●	4,5 €
WHEAT TACO <i>with omelette, canarian tomatoes, avocado, cheese and rocket</i> 🌿 🥛 🥚	5 €		

SANDWICHES

MIXED SANDWICH <i>with brioche bread, braised turkey and emmental cheese (add a Benedict egg +1€)</i> 🌿 🥛 ●	4,5 €	GOURMET MIXED SANDWICH <i>with brioche bread, iberian shoulder and truffled cheese</i> 🌿 🥛	5,5 €
CLUB SANDWICH <i>of curry chicken</i> 🌿 ● 🥛 🥚	6,5 €	SALMÓN FOCACCIA <i>stuffed with a black olive cream, avocado, rocket and parmesan</i> 🌿 🥛 🌱 🐟	6,75 €
MIXED CROISSANT <i>with braised turkey, brie and rocket</i> 🌿 🥛	4,5 €	VEGETABLE CROISSANT <i>with pesto and sun-dried tomatoes</i> 🌿 🌱 ● 🥛	4 €

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

· BREAKFAST ·

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"

5,5 €



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

FRESHLY BAKED COOKIES

3 €



PANCAKES

with caramelized banana mousse, mapple sirup and strawberries



6 €

BOLLERÍA

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 €

PACK MINI BRUNCH

18 €

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 jams
- Avocado on tomato cream, almond sauce and seed mix

Add for 1€:
egg

2 MINI AÇAÍ BOWL

- With caramelized 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

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JUICES & SMOOTHIES

FRESHLY SQUEEZED <i>orange juice</i>	5 €	SMOOTHIE "GREEN REVIVE" <i>kale, banana, mango, lemongrass and apple juice</i>	5,8 €
SMOOTHIE "MANGO DREAM" <i>pear, mango and orange juice</i>	5,8 €	SMOOTHIE "AÇAÍ KICK" <i>açaí, strawberry, blueberries, mango and orange juice</i>	5,8 €
SMOOTHIE "COCO CRUSH" <i>pineapple, coconut and pineapple juice</i>	5,8 €		

COFFEE

ESPRESSO	2,3€
COFFE WITH A LATTE MILK 🥛	2,4€
LONG COFFEE	2,4€
CAFÉ LATTE 🥛	2,6€
CAFE LATTE WITH CONDENSED MILK 🥛	2,7€
VIENNÉSE COFFEE 🥛	3,3€
CAPPUCCINO 🥛	3,5€
BARRAQUITO 🥛 <i>café, leche condensada, Liqueur 43, leche, canela y limón</i>	5,5€
SPECIALS WITH ALCOHOL	5,5€
HOT CHOCOLATE 🥛	3,5€

* ask for our vegetable milks

TEAS

EARLY GREY	2,7€
ENGLISH BREAKFAST	2,7€
MELOCOTÓN Y MANGO	2,7€
TÉ VERDE	2,7€
MENTA POLEO	2,7€
MANZANILLA	2,7€
ROOIBOS	2,7€

* ask for vegetarian and vegan adaptations of the dishes

🌾 GLUTEN

🥛 MILK

🌰 NUTS

🌿 SESAME

🥛 SOYA

🌿 CELERY

🧴 SULPHITES

🐟 FISH

🧴 MUSTARD

🥚 EGG

⚠️ Could contain
various allergens

* Gluten free
bread is available

* VAT included

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• BLUE 17 •

BOWLS & SALADS

Seasonal fruit gazpacho

9 €

* ask our staff about the flavours available

—  Ask our staff

Cream of courgette cream with croutons and cured egg yolk

12 €

   

Mango, strawberry & watercress salad

11,5 €

with caramelized goat cheese roll in orange honey and pistachio and raising vinaigrette

 

7 flavours pasta salad

11 €

toamto, tuna, basil, oil, pepper, garlic and black olives

 

Caprese "Blue 17"

10,5 €

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

  

Salmon poke bowl

13,5 €

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

  

SNACK & SHARE

Canarian cheeses platter

16 €

selected by "Queso Project"

 

Iberian cured shoulder ham platter

21 €

and spanish baguette with tomato spread



Varieties of "wrinkled" canarian potatoes

8,5 €

with spicy mojo sauce, green coriander mojo sauce and almogrote (light pâte of hard cheese with garlic)



Croquettes battered in panko, choose from the following:

8,5 €

- 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)   

Olivier king prawn salad

10,5 €

in carrot pickle, crispy shrimps and seaweed powder papadum

     

Fried eggs with red tuna

16,5 €

red tuna, flame diced avocado and truffled hollandaise sauce

    

Greek pizza

12,5 €

homemade instant pita bread with fresh buffalo mozzarella, house marinate olives, dried tomatoes and pickled lemon peel

  

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• BLUE 17 •

MAIN COURSE

Vegetable lasagna <i>flame-baked, with aubergin bolognese, lemon bechamel sauce au gratin with parmesan cheese</i> 🌿 🥛	14€	Cooked chicken bowl <i>with satay sauce: made of peanuts and coconut milk, served on a base of flavoured basmati rice and fresh herb mix</i> 🌿 🥛 🌱 🥜	15€
Grilled pickled vegetables <i>on truffled potato foam</i> 🥛 🥛 🥛	12€	Pork cheeks <i>in a red wine sauce with parmentier mashed potatoes and parsley oil</i> 🥛 🥛	15,5€
Cooked salmon <i>served on tagliatelle with salmon cream and dill</i> 🌿 🥛 🥛 🐟	14€	Beef Blue 17 burger <i>with 36 months matured gouda cheese, canarian tomato, lettuce, bacon and truffle mayonnaise served with french fries (add an egg +1€)</i> 🌿 🥛	16€
Beyond burger with veganaise <i>canarian tomato, lettuce, cucumber and served with french fries (add an egg +1€)</i> 🌿 🥛	15€		

DESSERTS

Freshly baked cookie <i>with vanilla ice cream · Cooking time 10 minutes</i> 🌿 🥛 🥚	7€	Cakes of the day <i>by our confectioner "Ambrosio"</i> ——— ⚠️ Ask the staff team	6€
Bowl de of seasonal fruits <i>with caramelized banana foam and mint oil</i> 🥛 🥛 🥛	7€	Oreo cheesecake <i>with oreo crumbs and creamy cheese</i> 🌿 🥛 🥚 🥛	7€
Chocolate brownie <i>with cherry ice cream and pistachio powder</i> 🌿 🥛 🥛 🥛	7,5€		

🌿 GLUTEN

🥛 MILK

🥛 NUTS

🥛 SULPHITES

🌱 LEEK

🐟 FISH

🌱 SOYA

🥛 MUSTARD

🥛 CRUSTACEANS

🥛 LUPIN

🥚 EGG

🐚 MOLLUSCS

🌱 SESAME

🥛 PEANUTS

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