



ARRECIFE GRAN HOTEL & SPA *****



BOWLS & SALADS

Seasonal fruit gazpacho

10 €

* ask our staff about the flavours available

—  Ask our staff

Watercress salad with goat cheese

11 €

caramelised, pumpkin quince and sweet spice breadcrumbs



King prawn salad

12 €

with tempura dressed with a creamy and slightly spicy sauce



Flamed tomatoes

12 €

with straciatella and pistachio-green curry pesto



Chickpea hummus

10 €

with aromatic herb salad, olives, red onion and spice dressing



Salmon poke bowl

14 €

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



SNACK & SHARE

Canarian cheeses platter

19 €

with dried fruits and seasonal fruit jam



Varieties "wrinkled" canarian potatoes

9 €

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



Olivier salad

13 €

with red tuna tartar and pickled vegetables



Mozzarella & parmesan pizza

12 €

with onion and sobrasada (sausage paste)



Seasonal mushrooms

12 €

with grilled wild asparagus, polenta, poached egg and crispy sweet potato



"Lazy" omelette

12 €

with garlic prawns, herring roe and kimchie sauce



Iberian cured shoulder ham platter

19 €

with crispy bread and tomato spread



Seasonal croquettes

12 €

—  Preguntar al equipo de sala

Bluefin tuna tataky

14 €

with citrus-tinged cabbage and sesame-miso sauce



Mango-pasión aguachile

13 €

with marinated salmon, cucumber, avocado and yuzu roe



Grilled marinated aubergine

11 €

with romesco sauce, sour cream and fresh leaf salad





MAIN COURSE

Grilled black angus striploin steak
served with candied piquillo peppers

18€



Iberian pork cheeks
in red wine, aligot cream and red mojo sauce

16€



Cooked chicken bowl
with satay sauce on a base of flavoured basmati rice and a mix of fresh herbs

15€



Marinated grilled chicken rice
with roasted garlic alioli

15€



Pasta of the day

12€

Ask our staff

Fried sea bass
served with red mojo sauce and toasted garlic alioli

18€



Grilled salmon
with red curry sauce, baby vegetables and aniseed herbs

16€



Charcoal-grilled octopus
with Canarian potato, mojo mole and cilantro

16€



Beef Blue 17 burger
with gouda cheese, canarian tomato, lettuce, bacon and truffle mayonnaise served with french fries
(add an egg +1€)

16€



Beyond burger with veganaise
canarian tomato, lettuce, cucumber and served with french fries
(add an egg +1€)

15€



DESSERTS

Tiramisu

6€



Creamy chocolate
with salted caramel ice cream and peanuts

6€



Strawberry with cream
and caramelised sesame meringue

7€



Seasonal fruit ceviche
with coconut "leche de tigre" (onion and coriander sauce) and honey lime basil sorbet

7€

GLUTEN

FISH

EGG

MILK

SOYA

MOLLUSCS

NUTS

MUSTARD

SESAME

SULPHITES

CRUSTACEANS

PEANUTS

LEEK

LUPIN

* Gluten free bread is available

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