
































ARRECIFE GRAN HOTEL & SPA ****

• BLUE 17 •

BOWLS & SALADS

Strawberry gazpacho with parmesan ice cream and basil oil V   	7,5€	Laksa "Thai" crustacean soup with coconut milk and red shrimps    	9,5€
Pasta salad with grated Canarian tomato, fresh basil, tuna, black olives and EVOO. V  	7,5€	Lettuce hearts soaked in a vinaigrette of Arabian spices with orange, dried apricots, raisins and nuts V   	6,5€
Tomatoes dressed with piparra chilly vinaigrette, anchovies and parmesan flakes V   	9€	Stracciatella with roasted carrots in Mediterranean herbs and green mojo pesto V  	8,5€
Salmon poke bowl. Rice base with avocado, tacos of marinated salmon, carrot, Edamame, mango, seaweed, crunchy onion and a hot and sour mango sauce V   			9,5€























SNACK & SHARE

Canarian cheeses platter selected by "Queso Project" V  	12,5€	Iberian cured ham platter and Spanish baguette with tomato spread	16€
Croquettes of millet soup with avocado emulsion and roasted corn powder (4 units) V   	7,5€	Russian king prawn salad in carrot pickle with crispy shrimps, crustacean oil and seaweed powder     	9,5€
Roasted onion Tarte Tartin, creme fraiche and pickled lemon oil V  	9,5€	Varieties of ancient Canarian potatoes with spicy mojo sauce, green coriander mojo sauce and Almogrote (light pâté of hard cheese with garlic) V	6,5€
"Greek" pizza, homemade instant pita bread with fresh buffalo mozzarella, house marinated olives and cherry tomatoes with herb oil V   	8,5€	Fried eggs with bluefin tuna, avocado and truffled Hollandaise sauce V     	15€

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

• BLUE 17 •

MAIN COURSE

- Flame-baked aubergine vegetable lasagna, lemon bechamel sauce, au gratin with Canarian cured cheese** 11,5€
V 
- Bowl of slow cooked hake with creamy rice in green sauce and parsley oil** 13,5€
   
- Wok 17. Wok of stir-fried vegetables with rice noodles and spicy tamarind sauce** 11€
V    
- 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** 11,5€
  
- Slow cooked salmon served on tagliatelle with salmon cream and dill** 12,5€
    
- Pork cheeks with Parmentier mashed potatoes, meat sauce and parsley oil.** 13,5€
 
- Beef Blue 17 burger. With 36 months matured gouda cheese, canarian tomato, lettuce, bacon and truffle mayonnaise, served with French fries (add egg + 1 €)** 14,5€
  

DESSERT

- Freshly baked cookie with vanilla ice cream** 6,5€
V   
- Bowl of seasonal fruits with caramelized banana foam and mint oil** 4€
V  
- Cakes of the day by our confectioner "Ambrosio"** 5€
V 
- Chocolate brownie with cherry ice cream and pistachio powder** 5€
V    
- Spiced pears in wine with white chocolate soup and Macadamia nut ice cream** 5,5€
V   

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 GLUTEN

 SESAME

 SULPHITES

 EGG

 MILK

 SOYA

 FISH

 PEANUTS

 NUTS

 CELERY

 MUSTARD

 MOLLUSCS

 CRUSTACEANS

 VEGETARIAN AND VEGAN OPTIONS AVAILABLE FOR THIS DISH

 Could contain various allergens

* Gluten free bread is available