



DEAR CUSTOMER,

WE ARE PLEASED TO OFFER YOU OUR MENU, LAUNCHED IN JULY 2023, WHICH HAS BEEN CONCEIVED AS AN EXERCISE IN PAIRING THE CLASSIC CUISINE OF EL SITIO WITH PREPARATIONS TYPICAL OF OUR ISLAND AND SOME OF ITS MOST ICONIC INGREDIENTS.

WE HOPE YOU ENJOY IT.

STARTERS

Salmorejo of roasted carrot, pickled vegetables and cheese

Cold mango cream with macho vinegar escabeche,
accompanied by roasted and pickled tomatoes.

Cucumber carpaccio with yoghurt and dried apricot vinaigrette and toasted pine nuts.

Octopus in squid ink tempura on roasted pepper cream and jalapeño mayonnaise.

Caramelised duck foie terrine

Peruvian ceviche with mango parchita

Steak tartar EL SITIO, with fried egg and duck foie mi-cuit





MAIN COURSES


Spinach malfati* with walnut sauce and soft Gorgonzola cheese

Cod in textures: confit supreme, light cod cream and crunchy croquettes. Accompanied by seasonal vegetables and black potato.

Creamy saffron Cherne casserole with black potato and crispy sweet potato strips.

Sea bass supreme with coconut and lemon grass

Roast sirloin of beef, marinated with palmero cheese sauce and served with sautéed potatoes with rosemary butter and vegetables



Confit lamb shank, tender wheat, Ras el hanout** and yoghurt

Truffled roast poulard on mellow rice


Glazed beef short rib, sautéed potatoes and pickle salad

SWEETS

Tonka bean crème brûlée and almond biscuits

Cheesecake with pistachio crumble and raspberry jam

Chocolate and hazelnut marriage



*Malfatti: Dish from the classic recipe book of Italian cuisine.

**Ras el Hanout: Original Middle Eastern spice mixture with a chilli pepper base.