



Starters

<i>Crispy king prawn, coconut and galangal soup</i>	€ 8,50
<i>Marbled canarian beef carpaccio with pine nuts, sheep's cheese from La Palma and tajinaste blossom honey</i>	€ 14,75
<i>Cream of canarian banana, coconut and coriander</i>	€ 6,75
<i>Caramelized foie gras terrine with tomato compote and almonds from La Palma</i>	€ 16,50
<i>Salmorejo (thick chilled tomato soup) with Canarian tomato petals and yoghurt ice cream</i>	€ 7,25
<i>Lobster on strawberry gazpacho (chilled soup)</i>	€ 18,25
<i>Canarian marinated beef steak served on honey-roast sweet potato</i>	€ 13,25
<i>Sardine textures, steamed avocado and coconut ajoblanco (chilled soup)</i>	€ 11,50
<i>Lentils with chorizo from La Palma</i>	€ 9,50
<i>Red tuna tataki with chilled corn soup – yellow chilli and pistachio</i>	€ 18,25
<i>Pompano fish ceviche with king prawns and tamarillo</i>	€ 13,75
<i>“Manto de la Virgen” butter beans with crispy Canarian oxtail</i>	€ 11,00
<i>Chilled cream of pistachio with roast tomato and smoked eel</i>	€ 12,50



Fish

<i>Cod textures</i>	€ 17,50
<i>Sea bream with green mojo sauce and Canarian black potatoes</i>	€ 16,75
<i>Wreckfish served with wreckfish spine emulsion and seasonal vegetables</i>	€ 19,25
<i>Grouper with saffron sauce, black potatoes and yellow chilli</i>	€ 19,25
<i>Rice stew with squid and artichoke</i>	€ 15,75
<i>Red tuna belly, carrot textures and fennel</i>	€ 22,50

Meats

<i>Ibérico pork cheek stew in a tripe sauce served with red mojo sauce</i>	€ 17,50
<i>Free-range pigeon supreme served with beetroot, cauliflower and garlic confit</i>	€ 18,75
<i>Roast leg of suckling lamb served with creamy potato mash and roasting juices</i>	€ 18,25
<i>Rabbit steak in salmorejo (thick chilled tomato soup) with panfried rabbit liver And sweet potato mash</i>	€ 16,50
<i>Angus ribs on taro root polenta</i>	€ 20,25
<i>Roast foreleg of suckling kid goat served with potatoes boulangère and roasting juices</i>	€ 22,00

The ingredients of our dishes may contain allergens. Please consult our staff for more information in accordance with standard 1169/2011. They will be delighted to help. Thank you.



Vegetarian

<i>Courgette carpaccio with goat's cheese, rosemary and honey</i>	€ 6.75
<i>Canarian tomato tartare with guacamole</i>	€ 8.50
<i>Honey and soy stir-fried vegetables</i>	€ 7,25
<i>Rice with pumpkin, coconut and mushroom stew</i>	€ 9,75
<i>Yellow curry chickpea balls with yoghurt, mint and cucumber</i>	€ 9,75
<i>Roast vegetable timbale with creamy goat's cheese</i>	€ 8,25
<i>Vegetable flan with Béarnaise sauce</i>	€ 9,50
<i>Tempura aubergines with Canarian tower of jewels blossom honey</i>	€ 7,75
<i>Fresh pasta with spinach, cream and pine nuts</i>	€ 12,25



Desserts

<i>Rice pudding textures</i>	€ 4,50
<i>Deconstructed apple pie</i>	€ 5,75
<i>Banana textures with quesadillas</i>	€ 4,75
<i>Chocolate tart with chocolate ice cream</i>	€ 5,00
<i>Passionfruit soufflé with frozen white chocolate mousse</i>	€ 6,25
<i>Mango and passionfruit sorbet, blood orange frost, white chocolate soup and yoghurt</i>	€ 6,25
<i>Canarian cheese platter</i>	€ 1,25 (per portion)

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And to drink, we recommend:

*A glass of Hacienda San Juan dulce (malvasía)
D.O. Tenerife dessert wine: 5 cl*

€ 8.50