



## STARTERS

FOCACCIA with confit cherry tomatoes, sundried tomatoes, basil, pesto and cheese	€ 7.50
CHEESE PLATTER. Careful selection of Canarian cheeses from Quesería Bolaños with homemade almogrote, guava jam and breadsticks	€ 15.00
IBERIAN HAM PLATTER. 100% Iberian Cebo ham	€ 18.00
EGGPLANT MILLEFEUILLE with goat cheese and palm honey	€ 11.00
CRISPY CHICKEN STRIPS with pepper mayonnaise	€ 9.00
HAM CROQUETTES.	€ 11.00
CHORIZO TEROR CROQUETTES with palm honey.	€ 10.00
OCTOPUS CROQUETTES. with kimchi mayonnaise	€ 14.00
AGED CHOP CROQUETTES. Beef chop aged for more than 60 days	€ 15.00
DUMPLINGS (unit) Filled with low-temperature baked lamb (Canarian trad-recipe)	€ 3.90/unit
PANKO SHRIMPS. Homemade and served with kimchi mayonnaise.	€ 11.50
GRILLED PRAWNS with garlic and parsley.	€ 17.00
TORREZNOS (Crispy pork Belly) with mashed potatoes	€ 11.00
BROKEN EGGS with ham or blood sausage	€ 11.00
TRUFFLED BROKEN EGGS with mushrooms	€ 14.00
BREAD SERVICE (2 units) with homemade butter and watercress aioli	€ 2.50

## FROM THE GARDEN

BURRATA SALAD with confit cherry tomatoes, mixed greens, sundried tomatoes and pesto	€ 11.00
GOAT CHEESE SALAD with mixed greens, prawns, nuts, crispy bacon and mustard vinaigrette	€ 12.00
CAESAR SALAD with mixed greens, parmesan, crispy chicken strips, croutons, Caesar sauce, croutons and crispy bacon	€ 11.00
GÁNIGO SALAD with mix of lettuce, boiled egg, dates, banana chips and Banana vinaigrette. Sweet and surprising	€ 11.00

# GÁNIGO

## RICE DISHES

BLACK RICE with PRAWNS 1px.	€ 18.50
BLACK RICE with PRAWNS 2px. Gran Reserva rice, seafood broth, ñora sauce, large prawns, squid and squid ink, roasted in the oven.	€ 35.00
VEGETABLE AND KIMCHI RICE 1px.	€ 14.90
VEGETABLE AND KIMCHI RICE 2px. Gran Reserva rice, vegetable broth, ñora sauce, seasonal vegetables and grilled kimchi roasted in the oven.	€ 27.00
“SENYORET” SEAFOOD RICE 1px.	€ 17.50
“SENYORET” SEAFOOD RICE 2px. Gran Reserva rice, seafood broth, ñora sauce, prawns, squid and fish, roasted in the oven.	€ 33.00
BULL'S TAIL STEW RICE 1px.	€ 20.00
BULL'S TAIL STEW RICE 2px. Gran Reserva rice, vegetable broth, ñora sauce, seasonal mushrooms and bull's tail chunks in its own juice, roasted in the oven.	€ 38.90
PORK CHEEKS STEW RICE WITH PUMPKIN 1px.	€ 20.00
PORK CHEEKS STEW RICE WITH PUMPKIN 2px. Gran Reserva rice, vegetable broth, ñora salmorreta, pumpkin, carrot and pork cheeks in their own juice, finished in the oven.	€ 38.90
TRUFFLED IBERIAN FALSE RISOTTO Puntalette with vegetable broth, parmesan, ham in two textures and seasonal mushrooms	13 , 00 €

# **GÁNIGO**

## **MEATS**

HIGH BEEF LOIN accompanied by sauteed vegetables and homemade potatoes	€25.90
LOW BEEF LOIN accompanied by padrón peppers and homemade potatoes	€19.90
PORK CHEEKS with Tejeda chestnut cream, accompanied by homemade potatoes	€20.90
BLACK CANARY PIG PREY macerated and with Pedro Ximénez reduction, accompanied by homemade potatoes	€21.90

## **FISH**

BACALAO with SANFAINA [Catalan ratatouille made with peppers, onion, zucchini and tomato] accompanied with homemade potatoes and crispy onions	€19.80
CHERNE with vegetables and “papas arrugás” with homemade almogrote and mojos	€25.00
OYSTER TERIYAKI GLAZED SALMON with couscous and vegetables	€19.80

## **SWEET ENDING**

BAKED CHEESCAKE. Gluten-free.	€ 6.20
VEGAN CHOCOLATE CAKE with salted caramel cookies	€ 6.20
CHOCOLATE BROWNIE with vanilla ice cream	€ 5.90
CANARIAN SNACK with gofio crumble, banana ice cream and caramelized almonds	€ 6.90
INDIAN PRICKLY PEAR SEMIFREDDO with chocolate brownie sand	€ 6.20
TORRIJA GÁNIGO made with brioche bread, vanilla ice cream and freshly caramelized sugar	€ 6.90