

Starters

- *Watercress croquettes with platamole*
- *Assortment of Canarian cheeses, toasts and ham*
- *Iberian bellota ham, bread, tomato and olive oil*
- *Crunchy goat rolls*
- *“Ecuadorian” shrimp ceviche*
- *Salad with thin slices of Canarian black pork, avocado cream, pistachio nut vinaigrette and apple*
- *Temperated salad with fresh tuna, tomato and vinaigrette of beet, honey and mustard*
- *Thai chicken soup, coconut milk, lemon Grass and won tun*
- *Grilled artichokes with basil vinaigrette and dry tomatoes*
- *Beef Carpaccio, parmesan cheese and capers*
- *Fresh stuffed pasta with boletus, ricota and truffle*

ATTENTION: All our dishes and desserts contain allergens. We work with seasonal products which causes constant changes in the ingredients of some of the dishes we prepare and are subject to change due to temporality. Check with room staff.

Main Courses

- ***Oriental Risotto with shiitake and aurugula***
- ***Roasted salmon marinated with honey,
citrus fruits and mint cous cous***
- ***Roasted codfish with tomatoes,
mango and Chinola vinaigrette***
- ***Iberian pork strips, chimichurri and sweet potatoes***
- ***Iberian pork cheeks candied
with red curry and Cauliflower puree***
- ***Angus beef tenderloin with roasted potatoes***

ATTENTION: All our dishes and desserts contain allergens. We work with seasonal products which causes constant changes in the ingredients of some of the dishes we prepare and are subject to change due to temporality. Check with room staff.



Desserts

- *Candied pineapple, coconut ice cream and brownie sauce*
- *Cheese cream with guava and cookies*
- *Peanut Coulant*
- *Crunchy chinola millefeuille*

ATTENTION: All our dishes and desserts contain allergens. We work with seasonal products which causes constant changes in the ingredients of some of the dishes we prepare and are subject to change due to temporality. Check with room staff.