

M E N U

LA CATEDRAL BISTRÓ

STARTERS

Selection of Gran Canaria cheeses	17 €
Goat Stew - croqueta (ut.)	2 €
Escaldón de gofio La catedral	9 €
Pickled cherry salad - ricotta - seaweed - honey palm	13 €
Grilled Red Prawn with dry-aged ribeye fat	17 €
Roasted leek - ginger - miso and sesame sauce	14 €

FIRST COURSES

Grilled mushrooms - Black trumpet mushroom cream - poached egg yolk	16 €
Squid & seaweed Risotto	17 €
Pumpkin & Chestnut Risotto	16 €

MAIN COURSES

Local fish - Canarian saffron meunière - smoked vegetables	21 €
Yellowtail Tuna -Tomatiao (typical tomato sauce from Tazarte)	21 €
San Mateo Suckling pig terrine - Mojo de cochino	23 €
Cow cheek - sweet potatoe - tangerine	22 €
Grilled entrecote - potatoe cream and peppers	21 €
20 - day dry - aged Ribeye 20 days , potatoe cream and peppers	50 € /kg

DESSERTS

Cucumber , fino & lemon verbena soup-lemon ice-cream	5.5 €
Baked cheesecake	6 €
Bienmesabe-flan	6 €
Torrija-Coconut milk with lemongrass and kaffir lime	6.5 €
Chocolate , Passionfruit & Basil	6.5 €

Extra Virgin Oil & Bread Service 2,50€ per person
IGIC incluido