



J A R A N A  
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OUR HALF BOARD INCLUDES  
STARTER + MAIN COURSE + DESSERT  
OR  
A DISH FROM OUR GOURMET  
SELECTION + DESSERT

BEVERAGES NOT INCLUDED

 Colón Rambla  
HOTEL ★ ★ ★ ★

"All products may contain traces. It is important to inform the staff about allergies or intolerances.  
We are committed to food safety and dietary needs."





## STARTERS

### **BRAVAS JARANA**

spicy bravas sauce with a fresh creamy garlic sauce  
(vegan/vegetarian)

### **PAPAS ARRUGADAS**

traditional dish from Canary Island with potatoes in salt and  
Canarian mojo sauces (vegan/vegetarian)

### **SEASONAL GAZPACHO**

with grated boiled egg and crispy cured ham

### **FRIED PLANTAINS (PER UNIT)**

with dogfish, cabbage and carrot salad, green sprouts and grated  
cheese

### **SMOKED GOAT CHEESE**

grilled on jam, with palm honey, paprika, and salt flakes  
(vegetarian)

### **FETA CHEESE CRISP**

with salty/spicy touches, on jam, with palm honey and nuts  
(vegetarian)

### **TRUFFLED BROKEN EGGS**

french fries seasoned with truffle sauce, fried eggs, and cured  
ham

### **"OUR CROQUETTES (4 UNITS) MADE AT JARANA"**

#### **COCHINITA PIBIL CROQUETTES**

topped with pickled onion

#### **HAM CROQUETTES**

with shoestring potato chips and smooth aioli cream

#### **BANANA AND GOAT CHEESE CROQUETTES**

with fig jam (vegetarian)





## STARTERS

### **SEASONED TOMATOES**

red onion, olives, and oregano (vegetarian/vegan)

### **COUS COUS SALAD**

with lettuce, tomato, onion, nuts, cilantro, and lemon vinaigrette (vegetarian/vegan)

### **GARDEN SALAD**

mixed lettuce, tomato, onion, fresh peppers, beetroot, diced smoked cheese, avocado, walnuts, and tuna

### **GOAT CHEESE SALAD**

tomato, onion, walnuts, dates, raisins, nuts, fried onions, and honey mustard vinaigrette

### **CAESAR SALAD**

crispy bacon, pecorino romano cheese, croutons, apple, and fried free-range chicken

### **CRISPY CHICKEN SALAD**

tomato, onion, nuts, apple, and honey, sriracha, and orange vinaigrette

## "JARANA AREPAS (3 UNITS)"

### **COCHINITA PIBIL**

with aioli and caramelized onion

### **REINA PEPIADA**

shredded chicken with avocado cream

### **WHITE CHEESE AND GUACAMOLE (VEGETARIAN)**





J A R A N A  
GASTROTERRAZA

## PASTAS

### **PACCHERI CARBONARA**

in Italian style, with pancetta and pecorino cheese

### **FETUCCINI PESCATORA**

tomato sauce with seafood

### **RAVIOLONI FILLED WITH RICOTTA AND SPINACH**

in truffle and parmesan sauce  
(vegan/vegetarian)

### **FIOCCHI FILLED WITH PEAR AND CHEESE**

in blue cheese and walnut sauce (vegetarian)

## SEAFOOD

### **YELLOWFIN TUNA**

grilled, with Canarian mojo sauces and Canarian potatoes

### **TUNA TARTARE**

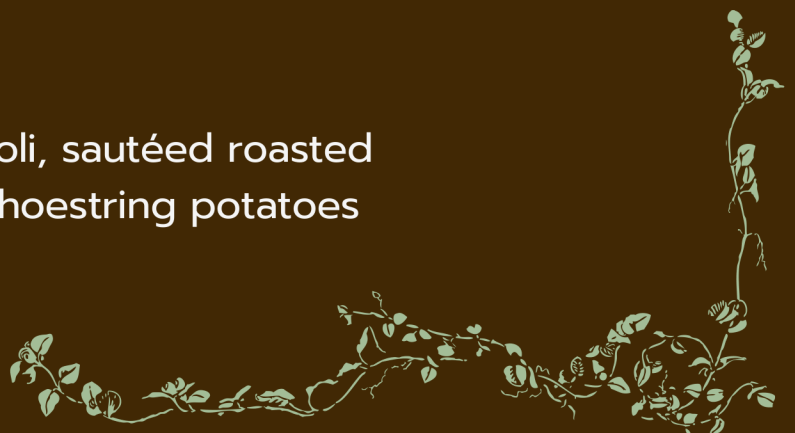
marinated in citrus and soy sauce, red onion, grapes, mango, lemon zest, and wakame seaweed

### **PATAGONIAN SQUID**

grilled with teriyaki sauce and caramelized onion, on shoestring potato chips with a touch of aioli

### **CONFIT COD**

gratinated with aioli, sautéed roasted vegetables, and shoestring potatoes





## MEATS

### **GRILLED CHICKEN**

breast with sweet chili sauce, cilantro, pickled onion, and vegetables

### **CHICKEN DRUMSTICKS CRISPY**

with french fries

### **BEEF TENDERLOIN MEDALLIONS**

in "Dorada Tostada" Beer sauce, with parmentier

### **CANARIAN LEAN PORK**

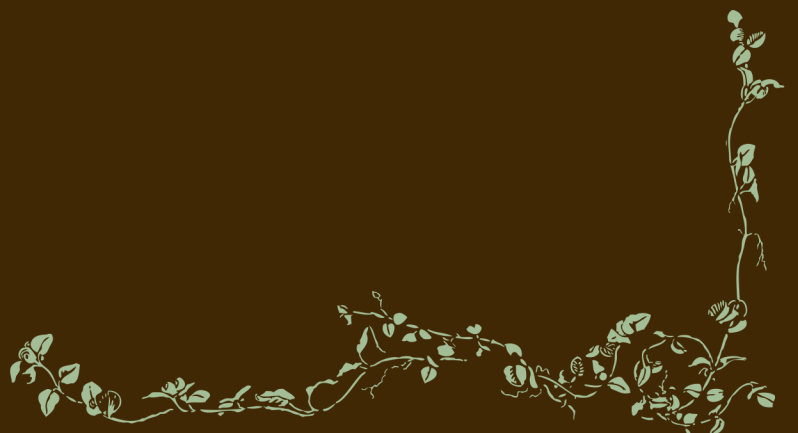
with almogrote, rustic potatoes and a touch of palm honey

### **JARANA PORK RIBS**

juicy ribs cooked at low temperature, oven-glazed with our BBQ sauce and rustic potatoes

### **STEWED BEEF MEATBALLS**

glazed in cheese sauce, toasted almond flakes on pomodoro sauce





## GOURMET SELECTION

### ROMAN PINSAS

(all our pinsas have tomato sauce and mozzarella as a base)

#### PROSCIUTTO

with cooked ham

#### GORGONZOLA CHEESE AND WALNUTS

#### VEGETABLE

with sautéed roasted vegetables

#### BBQ

bacon and barbecue sauce

## OUR BURGERS

(brioche bun, 200g of meat prepared at Jarana, accompanied by  
Canarian french fries)

#### CLASSIC

lettuce, tomato, grilled onion, cheddar cheese,  
fried egg, and aioli

#### CARAMELIZED

fresh tomato, goat cheese, caramelized onion,  
aioli, and BBQ sauce

#### TRUFFLE

arugula, gratinated aged cheese, truffle  
mayonnaise, and fried onion





## GOURMET SELECTION

### **SEITAN**

grilled accompanied by couscous with nuts  
(vegan/vegetarian)

### **GALICIAN OCTOPUS**

over Canarian potatoes, paprika, and red wine  
salt flakes

### **ANGUS CARPACCIO**

with fresh arugula and sliced mushrooms,  
seasoned with truffle mayonnaise and shavings  
of parmesan

### **BEEF CACHOPO**

breaded beef steak filled with cured cheese,  
cured ham, and caramelized onion, fried

### **JARANA PAELLA** for 2 people

seafood - meat - vegetables

(reservation required 24 hours in advance)

(vegan/vegetarian)





## DESSERTS

### GREEK YOGURT

with walnuts and honey

### PIECE OF FRUIT

subject to availability

### ICE CREAM CUP

2 scoops

### BROWNIE

with vanilla ice cream and chocolate syrup

### APPLE PIE

warm, with palm honey, cinnamon, and ice cream

### COOKIE

baked with ice cream



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