

Starters

- Focaccia

With confit cherry tomatoes, sun-dried tomatoes, basil, pesto, and gofio cheese.

- Cheese platter.

Carefully selected Canarian cheeses from Quesería Bolaños.

- Iberian ham platter

Exquisite Gourmet tray of ham.

- Eggplant millefeuille

With goat cheese and palm honey.

- Crispy chicken strips

100% homemade with pepper jam.

- Ham croquettes

Homemade and creamy.

- Teror Chorizo croquettes

Homemade, creamy, and filled with local ingredients.

- Dumplings (unit)

Filled with Low-temperature baked lamb (Canarian traditional recipe).

- Panko shrimp

Homemade and served with kimchi mayonnaise.

- Grilled prawns

With garlic and parsley.

- Crispy pork belly

Served with mashed potatoes.

- Broken eggs fried potatoes

Served with poached egg. Choose them with ham or chorizo.

- Bread service

Served with homemade butter and watercress aioli.

From the garden

- Burrata salad

confit cherry tomatoes, watercress, sun-dried tomatoes, and pesto.

- Goat cheese salad

mixed greens, prawns, nuts, crispy bacon, and mustard vinaigrette.

- Caesar salad

mixed greens, parmesan, crispy chicken strips, croutons, Caesar dressing, and crispy bacon.

- Gánigo Salad

Mix of lettuces, watercress, boiled egg, dates, banana chips, and banana vinaigrette. Sweet and surprising.

- Baked vegetables

Served with goat cheese.

Rice dishes

(Minimum for 2 people. Price per person)

- Black rice

Gran reserva rice, seafood broth, large prawns, shrimp, and squid, squid ink.

- Vegetable Rice

Premium rice, vegetable broth, seasonal vegetables, and grilled kimchi.

- Seafood "senyoret" rice

Gran reserva rice, seafood broth, prawns, squid, and fish.

- Bull tail stew rice

Gran reserva rice, meat broth, seasonal mushrooms, and bull tail chunks in its own juice.

- Beef and foie rice

Gran reserva rice, vegetable broth, tender beef, foie, and mushrooms.

- Truffled Iberian false risotto

Puntalette with vegetable broth, parmesan, ham, and seasonal mushrooms.

Meats

- Picanha of Galician beef

Accompanied by seasonal vegetables.

- High loin of Galician beef

Accompanied by seasonal vegetables.

- Stewed Oxtail

Cooked at low temperature in its own juice with creamy Canarian yellow sweet potato and vegetable chips.

- Beef Ribs

From Galician cow, cooked at low temperature with miso sauce and mashed potatoes.

Fishes

- Grilled Grouper

With sautéed vegetables, wrinkled potatoes and homemade almogrote suace.

- confited cod

with creamy purple sweet potato

Sweet ending

- Baked flower cheesecake

Homemade y delicious

- Canarian dessert

With gofio crumble, banana cream, and caramelized nuts

- Indian prickly pear semifreddo

With a cookie base and caramelized nuts

- Chocolate cake

Vegan, filled with crunchy pieces of salted caramel cookies

- *Apple pie*

With a scoop of vanilla ice cream

