

WIN

STARTERS

FOCACCIA with candied tomatoes, sun-dried tomato, cheese and pesto sauce	8.00€
CANARIAN CHEESE BOARD (Bolaños) AND 100% cebo de campo Iberian HAM.	18.00€
AUBERGINE MILLEFEUILLE in tempura with palm honey and goat cheese	12.00€
LAMB EMPANADILLA, Canarian style with pico de gallo	4.80€/unit
PRAWNS WITH PANKO homemade and accompanied by kimchi mayonnaise	13.50€
GRILLED PRAWNS with garlic and parsley	18.00€
TORREZNOS DE SORIA with mashed potatoes	12.00€
SCRAMBLED EGGS with HAM	14.50€
BREAD SERVICE of Amaro bakery (2 units) with parsley aioli	2.90€

HOMEMADE CROQUETTES

HAM CROQUETTES	12.00€
CHORIZO CROQUETTES FROM TEROR with palm honey	13.00€
BEEF CROQUETTES IN RED WINE	15.00€
GARLIC PRAWN CROQUETTES	16.00€
BOLETUS CROQUETTES WITH TRUFFLE	14.00€

SALADS

BURRATA SALAD with sun-dried tomatoes, candied cherries, mezclum and pesto	13.00€
GOAT CHEESE, prawns, nuts, bacon, mesclum and honey mustard	14.00€
TUNA BELLY with roasted peppers and tomato with Pedro Ximénez	16.00€
CRISPY CHICKEN SALAD with apple, walnuts, mezclum, blue cheese and vinaigrette	15.00€

FOR THE LITTLE ONES

only available for children under 12 years old

CRISPY CHICKEN STRIPS with natural fries	10.00€
MACARONI WITH BOLOGNESE SAUCE. Gluten-free	10.00€

GÁNIGO

RICE

FAKE TRUFFLED IBERIAN RISOTTO. Puntalette pasta with vegetable broth, parmesan, ham in two textures, truffle and seasonal mushrooms	15,50€
RICE VEGETABLES and KIMCHI 1px.	15,90€
RICE VEGETABLES and KIMCHI 2px. Gran Reserva rice, vegetable broth, ñora pepper sausage, seasonal vegetables and grilled kimchi, finished in the oven.	28,00€
SEAFOOD RICE from "SENYORET" 1px.	18,50€
SEAFOOD RICE from "SENYORET" 2px. Gran Reserva rice, fumet, ñora pepper salmorreta, prawns, cuttlefish, clams, mussels and fish, finished in the oven.	35,00€
BLACK RICE with SHRIMP 1px.	19,50€
BLACK RICE with PRAWNS 2px. Gran Reserva rice, fumet, ñora pepper salmorreta, prawns, prawns and cuttlefish, finished in an oven.	37,00€
CREAMY PORK CHEEK RICE WITH PUMPKIN 1px.	21,00€
CREAMY PORK CHEEK RICE WITH PUMPKIN 2px. Gran Reserva rice, meat broth, ñora pepper salmorreta, pumpkin, carrot, and pork cheeks in their juice, finished in the oven.	39,00€
CREAMY RICE OF BEEF OSSOBUCO 1px.	22,00€
CREAMY RICE OF BEEF OSSOBUCO 2px. Gran Reserva rice, meat broth, ñora pepper salmorreta, seasonal mushrooms and beef ossobuco in its juice, finished in the oven.	40,00€

GÁNIGO

MEATS

PORK CHEEKS in their sauce with Tejeda chestnuts, accompanied by puree	22.00€
OSOBUCCO in its sauce accompanied by mashed sweet potato	22.00€
PRESA DE COCHINO NEGRO CANARIO macerated with a spicy touch and reduction of Pedro Ximénez, accompanied by baked potatoes	23.00€
LOMO ALTO with straw potatoes and sautéed vegetables	26.90€
BEEF TENDERLOIN with green pepper cream with straw potatoes	28.90€

FISH



COD IN TEMPURA El Barquero [wild fish] WITH SANFAINA	26.00€
CHERNE with sautéed vegetables and wrinkled potatoes with almogrote and mojo sauce	27.00€
BAKED SALMON with millet cream and vegetables	24.00€
PRAWN CEVICHE with coconut milk	18.00€

SWEET ENDING

CHOCOLATE BROWNIE with hazelnut with vanilla ice cream	6.90€
BAKED CHEESECAKE. With berries coulis	6,20€
White chocolate PANNA COTTA with gofio crumble base and Indian prickly pear coulis	6.90€
BANANA CAKE topped with banana ice cream and salted caramel	6.90€
HOMEMADE CATALAN CREAM	6.20€
CREAMY GOFIO WITH FLAMBÉED PEAR	6.90€
BRIOCHE TORRIJA with vanilla ice cream and caramelized sugar on the spot	7.50€