



CROQUETTES

Croquettes (3 units of the same flavour)	6,00€
Croquettes (6 units of the same flavour)	11,00€
Croquettes (9 units of the same flavour)	15,00€
Iberian Ham	
Teror Chorizo 	
Joselito's chorizo	
Cured beef with leek	
Retinta beef steak	
Cod with a touch of garlic	
Garlic shrimp	
Goat cheese	
Blue cheese	
Almogrote 	
Confit leek, dates and carrots	
Boletus	

Ask about our croquettes of the week!

OUR BREADS

All our toasts are made with organic flour bread and naturally leavened with sourdough

Bread service	1,50€
Sauce	1,20€
Bread service (gluten-free)	1,80€
Garlic butter toast	3,00€
Tomato toast	3,50€
Tomato toast with Iberian ham	8,00€
Perro or perrero chorizo toast with honey 	8,00€
Pork-based chorizo spread with spices	
Almogrote toast 	8,00€
Mix of cured cheese with red mojo	
Smoked sardine toast	10,00€
Tomato, roasted peppers and caramelized onion	

EGGS

Smashed eggs with Iberian pork: fried eggs, Iberian pork (<i>presa cut</i>), potatoes and almogrote	19,00€
Smashed eggs with ham: fried eggs, potatoes and iberian ham	14,00€
Smashed eggs with chorizo: fried eggs, potatoes and Chacon chorizo	12,00€

 Canarian specialty

We do not split checks



Ask for the allergen menu

I.G.I.C Included in the prices

ENTREES

	small	large
Canarian cheese board 	11,00€	17,00€
Enyesque board Cheeses, cured meats and pickles	14,00€	22,00€
Canarian wrinkled potatoes 		5,50€
Fries		4,00€
Fried cheese from the islands  With fig jam		12,00€
Roasted smoked cheese 		9,00€
Russian salad in our style		6,00€
Gofio escaldado with meat broth 		6,00€
Escaldon of gofio with fish broth 		7,50€
Grilled chorizo		6,50€
Chicharrones with gofio 		6,00€
Torrezno (Crispy pork belly)		9,00€
Cherne salad (summer)		19,00€

SALADS

Atlántica: tomatoes, smoked cherne, smoked sardines, capers and pepper vinaigrette	18,50€
Enyesque: burrata, avocado, cucumber, black olives, tomatoes and cilantro vinaigrette	18,00€
Majorera: lettuce, Majorero cheese, tomatoes, nuts and dates 	16,00€
La pareja: dressed tomato and onion 	7,00€
La ahumada: smoked salmon, smoked wahoo fish from La Gomera, smoked sardines, tomatoes, onion, capers, black olives, olive oil and roasted pepper vinaigrette	24,00€

WHAT A CAN!

High-quality canned goods, with top-of-the-range products from various brands such as *El Legado de Lola* and *Ana María Santoña Preserves*

Anchovy Fillets in Olive Oil 120g.	19,00€
Anchovy Fillets in Olive Oil 45g.	9,50€
Other premium preserves	POA

CHINIJOS

Children's menu	
Tempura fish with wrinkled potatoes	11,00€
Chicken fingers with fries	12,00€
Potatoes with fried eggs	8,00€
Chicken thigh with French fries	11,00€
Spaghetti with tomato	6,00€
Chinija tortilla Eggs, ham and cheese	6,00€

MAINS

	S 1 pax. 400g. approx	L 2 pax. 800g. approx	XL 3-4 pax. 1,2kg. approx
Cachopo Two breaded beef fillets stuffed with Iberian ham and a mix of island cheeses with a light touch of apple	19,00€	29,00€	49,00€
Party meat (marinated and fried pork) 			12,00€
Iberian acorn-fed pork (shoulder cut)			20,00€
Angus ribeye steak (Uruguay) 300g. approximately			22,00€
BBQ ribs			21,00€
Honey and mustard ribs			20,00€
Slow-cooked pork cheeks			17,00€
Oxtail			23,00€
Goat stew 			19,00€
Chickpeas stew 			13,00€
Corn and wheat broth (winter) 			15,00€
Grilled Saharian squid			22,00€
Atlantic octopus stewed in Canarian style			20,00€
Grilled octopus tail On a smoked bay leaf and paprika base			17,00€
Cod with peppers and caramelized onions Fish according to season			19,00€ POA

BURGERS

Enyesque: brioche bun holding 220g of juicy grilled beef, crispy bacon, lettuce and tomato, sweet caramelized onions, a fried egg, and Canarian smoked cheese. All topped with our signature Enyesque sauce.	17,00€
Fuerteventura: brioche bun with tender flavorful stewed goat, pickled onion and cucumber, semi-cured cheese, and a crispy touch of lettuce. Finished with our mojo-mayo, combining the best of mojo and creamy mayonnaise.	13,00€
Gran Canaria: brioche bun with golden, crispy fried chicken, lettuce, tomato, and sweet caramelized onions. Completed with melted cheddar for a savory contrast and creamy mayonnaise.	12,00€
La Palma: brioche bun accompanying a delicious plant-based patty, lettuce, tomato, sweet caramelized onions, and smoked chees that enhances every bite. A burger designed for maximum enjoyment without compromise.	12,00€
La Gomera: brioche bun embracing smoked pork rib glazed with barbecue sauce, combined with lettuce, fresh coleslaw, and a surprising touch of fig jam that makes it unique.	14,00€
Matahambre: brioche bun with 200g of juicy grilled beef and ox, sweet caramelized onions, crispy bacon, and melted gouda cheese	10,00€

DESSERTS

Bienmesabe with ice cream	8,00€
Quesillo	6,00€
Canarian torrijas with honey With ice cream +2€	6,00€
Tiramisu	6,00€
Rice pudding with goat milk	6,00€
Banana and gofio cake	6,50€
Desserts "Doña Laura" (Ask us!)	6,50€

COFFEES AND INFUSIONS

Coffee / Espresso	1,80€
Small cortado	2,00€
Cortado with condensed milk	2,20€
Coffee with milk	2,50€
Decaf	2,50€
"Milk and milk"	2,70€
Carajillo	3,00€
Americano	2,50€
Capuccino	3,50€
Barraquito	6,50€
Cola Cao	2,50€
Herbal teas With milk +0,50€	2,20€

SOFT DRINKS AND BEERS

Still water 50cl 	2,20€
Sparkling water 50cl 	2,20€
Soft drinks / Tonic water	2,50€
Nestea / Lipton / Aquarius / Appletiser	3,00€
Juice 	2,50€
Fresh orange juice (large)	6,00€
Fresh orange juice (small)	4,00€
Dorada Especial half pint 	2,30€
Dorada Especial pint 	4,00€
Dorada Especial bottle 	3,50€
Pilsen Dorada bottle 	3,00€
Dorada 0,0 toasted 	3,50€
Gluten-free Dorada 	2,60€
Tropical half pint 	2,20€
Tropical pint 	3,80€
Tropical Lemon 	3,20€
Tropical 0,0 	3,50€
Corona 	3,50€
Malpéis (Jable / Rofe / Bermeja) 	4,00€

COCKTAILS, CIDERS AND CAVA

Classic sangria	6,00€/glass	15,95€/1L
Cava sangria	7,00€/glass	16,95€/1L
Freixenet Piccolo		8,00€
Cocktail (Mojito...)		8,00€
Non-alcoholic cocktail		5,00€
Magners		5,00€
Kopparberg		5,00€

LIQUEURS AND BRANDIES

Anisette		5,00€
Amareto Diasaronno		6,00€
Tía María		6,00€
Pampelmuse		5,50€
Sambuca		5,50€
Baileys		6,00€
Honey Rum		5,50€
Frangelico		5,50€
Cream liqueur (Orujo)		5,50€
Herbal liqueur		5,50€
Gofio liqueur		4,50€
Jägermeister		5,50€
Licor 43		5,50€
Malibú		5,00€
Caramel vodka		5,50€
Campari		5,00€
Aperol		6,00€
Martini White/ Red / Dry		5,50€
Carlos I		10,00€
Veterano		5,00€
Non-alcoholic liqueurs		4,00€




VODKA

Blat 		10,00€
Smirnoff		5,00€
Absolut		6,00€

WHISKY

Johnnie Walker Red Label		5,00€
Johnnie Walker Black Label		9,00€
J&B 15 Years		9,00€
Jameson		6,00€
Chivas 12 Years		9,00€
Jack Daniel's		7,00€
Yamazakura		11,00€

GIN

Carmela 	6,50€
Macaronesian 	8,00€
Gin 72 	7,00€
Beefeater	6,00€
Gordon's	4,50€
Gordon's Pink	5,50€
Puerto de Indias	7,50€
Tanqueray	6,00€
Gin City Blue	6,00€
Gin City Red	6,00€
Seagram's	7,00€
Martin Miller	10,00€
Hendrick's	11,00€

RUM

Arehucas Gold 	5,00€
Arehucas White 	5,00€
Aldea Familia 	10,00€
Havana Club	5,00€
Havana Club 7 Years	8,00€
Matusalem 7 Years	8,00€
Barceló Añejo	6,50€
Brugal	6,00€
Centenario 7 Years	8,00€
Dictador 20 Years	14,00€
Zacapa 23 Years	14,00€
Cacique Aged	6,00€

Mixed drinks +€2.50