



BREAD

	€
1. Bread and butter.....	0,90
2. Garlic bread.....	1,50
3. Bread with tomato.....	1,80
4. Bread with tomato and Serrano ham.....	2,50
5. Bread with almogrote (<i>spread made from cheese, peppers, olive oil and garlic</i>).....	2,00
6. Bread with ali oli.....	1,80
7. Bread with red and green mojo sauce.....	1,80

STARTERS

	€
8. Padrón peppers.....	6,50
9. Cheese with mojo sauces.....	7,50
10. Cheese with jam.....	8,00
11. Garlic prawns.....	9,50
12. Garlic mushrooms.....	9,00
13. Mushrooms stuffed with pâté (<i>demi-glace sauce</i>).....	9,50
14. Mushroom scrambled eggs.....	9,50
(<i>With prawns, smoked salmon</i>)	
15. Breaded fried Manchego cheese.....	9,50
(<i>With pepper preserve</i>)	
16. Sweet potato timbale with almogrote.....	9,50
17. Roast leg of pork.....	6,50
18. Assorted croquettes (<i>6 per portion</i>).....	8,00
19. Escaldón (<i>typical stew from the Canary Islands</i>).....	6,00
20. Pan fried eggs with ham and onions.....	7,80
21. Pan fried eggs with chorizo hard pork sausage.....	7,90
22. Cheese board.....	9,30
23. 100% Iberian acorn-fed ham.....	19,50
24. Black pudding.....	5,20
25. Chistorra sausages.....	5,80
26. Combo of black pudding, chistorra sausage and sausage.....	8,80

SALADS

	€
27. Tossed salad.....	7,80
(<i>Tomato, lettuce, onion, pepper and cucumber</i>)	
28. Tomato, cheese and basil salad.....	6,80
29. House salad.....	9,50
(<i>Lettuce, ham, dried fruit and nuts, honey, mustard and goat cheese</i>)	





CALDEROS

	€
30. Soup, vegetable and pulse stew or cream of the day.....	5,20
31. Chickpeas.....	6,20
32. Octopus stew.....	8,30
33. Squid in sauce.....	9,90
34. Rabbit in Canarian style marinade.....	10,80
35. Chevon.....	12,80

FISH

	€
36. Cod cooked in onions.....	15,50
37. Grilled salmon.....	15,50
38. Fried octopus.....	17,00
39. Braised octopus.....	17,00

MEAT

	€
40. Half grilled chicken (<i>with chips</i>).....	7,50
41. Takeaway grilled chicken.....	8,50
42. Grilled chicken breast.....	9,50
43. Pork steak.....	8,50
44. Grilled pork tenderloin.....	11,50
45. Sautéed pork tenderloin in garlic.....	12,50
46. Secreto de cerdo ibérico (<i>juicy and succulent pork cut taken between the shoulder and the loin</i>).....	16,50
47. Meat party.....	10,00
48. Entrecote.....	17,50
49. Rib eye steak (<i>côte de boeuf</i>).....	Kg. 58,00
50. Grilled sirloin steak.....	20,50
51. Sirloin steak cooked in garlic.....	21,50
52. El Balo sirloin steak.....	21,50
<i>(With apple, caramelized onion, port wine reduction)</i>	
53. T-bone steak.....	Price according to market value





SIDE ORDERS

	€
54. Chips.....	3,50
55. Canarian style boiled potatoes with red mojo.....	3,00
56. Sautéed vegetables.....	3,30
57. Rice.....	2,50
58. Small tossed salad.....	3,30

DESSERTS

	€
59. Quesillo (<i>typical dessert made with egg, full cream milk and condensed milk</i>).....	3,50
60. Tiramisu.....	4,50
61. Polvito uruguayo (<i>typical pudding made with layers of whipped cream, dulce de leche, biscuit crumbs, ground almond and crushed meringue</i>).....	4,50
62. Chocolate lava cake.....	4,50
63. Grandma's cake.....	4,50
64. Milka chocolate dessert.....	4,50



GLUTEN



SHELLFISH



EGGS



FISH



PEANUTS



SOYA



DAIRY
PRODUCTS



NUTS



CELERY



MUSTARD



SESAME



E-X
SULPHUR
DIOXIDE
AND SULPHITES



LUPINS



MOLLUSCS

Please ask our staff for information about the regulation (EU) No. 1169/2011 concerning food allergies and intolerances





RED WINES

	€
1. Ramón Bilbao crianza.....	18,50
2. Ramón Bilbao limited edition.....	24,00
3. Ramón Bilbao reserva.....	26,00
4. Proelios crianza Rioja.....	22,20
5. Azpilicueta crianza Rioja.....	19,00
6. Azpilicueta reserva.....	29,60
7. Baigorri crianza.....	24,00
8. Arrocal crianza Ribera.....	22,80
9. Trus roble.....	18,90
10. Trus crianza.....	22,50
11. Celeste roble (<i>aged in oak barrels</i>).....	17,00
12. Lleiros.....	23,50
13. Pesquera crianza.....	34,80
14. Pago carraovejas.....	58,60
15. Secret del Priorat.....	35,00
16. Purgatori.....	51,40
17. Lomo Listán negro from the Canary Islands.....	18,00
18. Viña Norte Tinto Joven (<i>young red wine</i>) from the Canary Islands.....	18,50

WHITE WINES

	€
19. Ramón Bilbao.....	17,00
20. Cuatro rayas.....	14,50
21. Nuva.....	14,00
22. 828.....	14,00
23. Nirvarius.....	15,00
24. Pazo das bruxas albariño.....	25,60
25. Yaiza seco malvasía (<i>dry</i>) from Lanzarote.....	28,00
26. Yaiza semi-dry.....	28,00
27. Famara dry white from Lanzarote.....	22,80
28. Famara semi-dry white from Lanzarote.....	22,80
29. Rubicon Lanzarote.....	30,20
30. Lomo Listán white wine from Tegueste.....	18,80
31. Tagara dry from Tenerife.....	17,50
32. Tagara fruity from Tenerife.....	18,50

ROSÉ WINE

	€
33. Torres de Casta.....	14,50
34. Ramón Bilbao.....	18,50

