

Menu



<i>Cheeses from Gran Canaria</i>	15€
<i>Croqueta-Goat Stew</i>	2€
<i>Tomatoes-bonito tataki-seasoned tomatoes sauce</i>	15€
<i>Escaldón de gofio La catedral</i>	9€
<i>Pickled cherry salad-ricotta-seaweed-honey palm</i>	13€
<i>Grilled Red Prawn with dryaged ribeye fat</i>	16€

<i>Prawn with ajillo prawn sauce & amontillado</i>	16€
<i>Grilled leek-ginger, miso and sesame sauce</i>	13€
<i>Grilled mushrooms - Black mushrooms cream - egg yolk</i>	16€
<i>Seaweed & Squid Risotto</i>	17€
<i>Pumpkin & Chestnut Risotto</i>	16€

<i>Local fish-Parsley sauce-smoked vegetables</i>	19€
<i>Yellowtail Tuna - typical tomato sauce from Tazarte</i>	20€
<i>Suckling pig from San Mateo terrine- Mojo de cochino</i>	23€
<i>Cow cheek - sweet potatoe - tangerine</i>	21€
<i>Entrecotte potatoe cream and peppers</i>	20€
<i>Dryaged Ribeye 20 days , potatoe cream and peppers</i>	50€/kg

Postres

<i>Cucumber , fino & lemon verbena soup-lemon ice-cream</i>	5€
<i>Bienmesabe-flan</i>	5€
<i>Baked Cheesecake</i>	5€
<i>Torrija-Coconut milk with lemongrass and kaffir lime</i>	6.5€
<i>Chocolate , Passionfruit & Basil</i>	6.5€

Extra Virgin Oil & Bread Service 1,90€ per person
Almogrote 2€ IGIC incluido

