

GÁNIGO



STARTERS

FOCACCIA With confit cherry tomatoes, sun-dried tomatoes, basil, pesto, and cheese	7,50€
CHEESE PLATTER. Carefully selected Canarian cheeses from Quesería Bolaños.	15,00€
IBERIAN HAM PLATTER	18,00€
EGGPLANT MILLEFEUILLE. With goat cheese and palm honey	12,00€
CRISPY CHICKEN STRIPS. 100% homemade with pepper jam	10,00€
DUMPLINGS(unit) Filled with Low-temperature baked lamb (Canarian trad-recipe)	3,90€/ud
PANKO SHRIMP. Homemade and served with kimchi mayonnaise.	12,00€
GRILLED PRAWNS. With garlic and parsley	18,00€
CRISPY PORK BELLY. Served with mashed potatoes.	12,00€
BROKEN EGGS FRIED POTATOES with ham/chistorra/black pudding or truffled mushrooms	13,50€
BREAD SERVICE Served with homemade butter and watercress aioli (2units)	2,70€

HOMEMADE CROQUETTES

HAM CROQUETTES	12,00€
CHORIZO TEROR CROQUETTES with palm honey	10,00€
OCTOPUS CROQUETTES	14,00€
BEEF LOIN CROQUETTES	15,00€
PRAWNS CROQUETTES	15,00€
BOLETUS WITH TRUFLE CROQUETTES	12,00€
GOAT CHEESE WITH CARAMELIZED ONION	14,00€

FROM THE GARDEN

BURRATA SALAD with confit cherry tomatoes, watercress, sun-dried tomatoes, and pesto.	12,00€
GOAT CHEESE SALAD with mixed greens, prawns, nuts, crispy bacon, and mustard vinaigrette.	13,00€
CAESAR SALAD with mixed greens, parmesan, crispy chicken strips, croutons, Caesar dressing, and crispy bacon.	12,00€
TUNA BELLY with roasted red peppers, tomato ands Pedro Ximenez vinaigrette	14,00€

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RICE DISHES

TRUFFLED IBERIAN FALSE RISOTTO Puntalette with vegetable broth, parmesan, ham and seasonal mushrooms	14,50€
VEGETABLE and KIMCHI RICE 1px.	15,90€
VEGETABLE and KIMCHI RICE 2px. Gran reserva rice, vegetable broth, seasonal vegetables and grilled kimchi, roasted in the oven	28,00€
“SENYORET” SEAFOOD RICE 1px.	18,50€
“SENYORET” SEAFOOD RICE 2px. Gran reserva rice, seafood broth, prawns, squid and fish, roasted in the oven	35,00€
BLACK RICE with PRAWNS 1px.	19,50€
BLACK RICE with PRAWNS 2px. Gran reserva rice, seafood broth, large prawns, shrimps, squid and squid ink, roasted in the oven	37,00€
PORK CHEEKS RICE with PUMPKIN 1px.	21,00€
PORK CHEEKS RICE with PUMPKIN 2px. Gran reserva rice, vegetable broth, pumpkin, carrot and pork cheeks in its own juice, roasted in the oven	39,00€
PORK BELLY RICE with PADRÓN PEPPERS and WILD ASPARAGUS 1px.	22,00€
PORK BELLY RICE with PADRÓN PEPPERS and WILD ASPARAGUS 2px. Gran reserva rice, meat broth, pork belly with padrón peppers and wild asparagus, roasted in the oven	39,00€
OSSOBUCCO STEW RICE 1px.	22,00€
OSSOBUCCO STEW RICE 2px. Gran reserva rice, meat broth, seasonal mushrooms and bull tail chunks in its own juice, roasted in the oven	40,00€

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MEATS

HIGH LOIN of Galician beef Accompanied by seasonal vegetables and homemade potatoes	25,90€
BEEF TENDERLOIN with green peppercorn cream and roasted potato	28,90€
PORK CHEEKS with chestnut cream and Tejeda chestnuts, accompanied by homemade potatoes	22,00€
CANARIAN BLACK PIG marinated with a spicy touch and Pedro Ximenez reduction, accompanied by roasted potatoes	21,90€

FISHES

COD WITH SANFAINA, homemade potatoes and crispy onion	21,00€
GRILLED CHERNE with wrinkled potatoes and mojos	26,00€
GLAZED SALMON in oyster teriyaki sauce with couscous and vegetables	22,00€
MEDREGAL with cilantro cream and Ganigo-style baked potatoes	25,00€

SWEET ENDING

CHOCOLATE BROWNIE with chocolate syrup and vanilla ice cream	5,90€
BAKED FLOWER CHEESCAKE Homemade y delicious	6,20€
CHOCOLATE CAKE	6,20€
CANARIAN DESSERT With gofio crumble, banana cream, and caramelized almonds	6,90€
MASCARPONE ICECREAM with passion fruit coulis	6,90€
INDIAN PRICKLY PEAR SEMIFREDDO With a chocolate brownie sand and caramelized almonds	6,90€
TORRIJA GÁNIGO made with brioche bread, freshly caramelized sugar, custard and vanilla ice cream	7,00€