To Begin

Garlic Bread Delight (1,7) €3.50

Buttery spread infused with fresh garlic and parsley

Rustic Bread & Aromatic Butter Basket (1,7) €2.50

Sliced artisan bread served with herb-infused butter

Tomato Bruschetta Fresca (1) €4.50 Juicy diced tomatoes, basil, garlic, oregano, and olive oil

Handmade Iberian Ham Croquettes (1,3,7) €12.50

Creamy béchamel loaded with premium lberian ham

Garlic-Peppered King Prawns (2) €14.50

Prawns sautéed in olive oil with garlic, parsley, and chili

Andalusian Seafood Fry (1,2) €21.50

Crispy langoustines, calamari, and baby squid, lightly floured

Beef Carpaccio with Parmesan Shavings (7) €19.50

Thinly sliced beef, arugula, cherry tomatoes, olive oil drizzle

Salmon Tartare Tropical (4,6) €18.00 Fresh salmon combined with pineapple, apple, and soy

Mixed Cheese & Iberian Board (1,7) €20.50 Selection of Iberian charcuterie and Canarian/ Spanish cheeses

Fried Camembert with Blueberry Jam (1, 3, 7) €12.50

Golden-breaded Camembert, sweet berry preserve

Iberian Bellota Ham (50%) (1) €22.50 Served with toasted bread and tomato "tumaca"

Rice Dishes

Minimum 30-minute preparation time

Seafood Paella (2, 4, 14) €25.00 p.p.p.
Classic Spanish rice with an assortment of fresh seafood

Vegetable Paella €22.00 p.p.p.

Savory rice brimming with seasonal vegetables

Prawn & Zucchini Risotto (2,4,7) €17.00 p.p.p. Creamy risotto studded with langoustines and zucchini

p.p.p. = price per person

Pasta

Linguine Frutti di Mare (1,2,14) €17.50 Seafood medley in a fragrant tomato sauce

Linguine with Tomato & Basil (1) €11.50
Simple classic with fresh basil and olive oil

Creamy Carbonara Linguine (1,3,7) €15.50

Egg, cheese, and crispy bacon sauce

Tagliatelle with Beef, Onions & Mushrooms (1) €17.50

Savory sauce with tender beef strips

Soups

Vichyssoise Cream €9.50
Velvety leek and potato chilled soup

Seafood Soup €12.50

Flavors of the sea in a hearty broth

"Dining at Avangard is more than a meal—it's an experience. Inspired by tradition, crafted with care, and served with a touch of modern elegance, each dish tells a story of flavor, passion, and authenticity."

Salads

Classic Caesar Salad (1, 3, 4, 10) €14.00 Crisp, chicken, croutons, and tangy dressing

Caprese Salad (7,8) €12.00

Tomatoes, mozzarella, basil, drizzled with olive oil

Goat Cheese Salad (7,8) €13.50

Warm goat's cheese, greens, fresh garnish

1-Cereals containing gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame seeds, 12-Sulphur dioxide and sulphites, 13-Lupin, 14-Molluscs

"Our house specialties are the heart of Avangard - crafted with passion, expert care, and exceptional flavor. Indulge in the dishes that define us."

Chef's Signatures

Iberian "Secreto" Pork with Apple Cream €21.50
Served with crushed fries, sweet-sour apple accent

Duck Magret with Red Berry Sauce €25.00 Accompanied by fresh salad and crispy potatoes

Tournedos Rossini (1, 3, 6, 7) €45.00 Premium beef fillet, foie gras, truffle, wine sauce

Iberian Pork Cheeks with
Potato Purée (1,7) €24.00
Braised pork cheeks in rich sauce, creamy potatoes

Meat dishes

Sirloin Entrecôte €24.50
Served with fries and sautéed vegetables

Beef Tenderloin with Potato & Cheese Gratin (7) €27.50

Juicy fillet paired with a creamy gratin

Beef Stroganoff & Rice (1, 6, 10) €23.00

Tender strips in a creamy mushroom sauce

Slow-Cooked Lamb Leg €27.00
Braised in its own juices, served with pan-roasted potatoes

Chicken & Vegetables Teriyaki
Wok (6, 11) €15.00
Stir-fried mix over fries, sweet-savory teriyaki glaze

Chataauhriand far Twa arzea

Chateaubriand for Two €53.50

Premium cut with pan-roasted potatoes and sauce of choice

From the Sea

Fish of the Day (4) from €23.00 Please ask for today's catch

Grilled Seabass or Sea
Bream (4) €22.50
Served with sautéed vegetables and Canarian

Served with sautéed vegetables and Canarian wrinkled potatoes

Grilled Salmon Supreme (4) €21.00 Accompanied by seasonal vegetables and wrinkled potatoes

Golden Fried Octopus (2,14) €18.50 Served with vegetables, wrinkled potatoes, spicy chorizo, paprika

Seafood & Fish Grill Platter (2, 4, 14) €28.00 p.p.p. minimum two persons, price per person Assorted fish and shellfish, perfectly grilled

Sauces & Sides

Peppercorn Sauce (7) €4.50

Mushroom Sauce (7) €4.50

Roquefort Sauce (7) €4.50

Red & Green Mojo €4.50

Fresh-Cut Fries €5.00

Canarian Wrinkled Potatoes €6.50

Sautéed Vegetables €5.00

Steamed Rice €5.00

Sweet Endings

Velvety Quesillo with Coconut Ice Cream (3,7) €8.50
Traditional canary-style flan, smooth texture, tropical twist

Creamy Rice Pudding (7) €7.00
Cinnamon-spiced, slow-cooked sweet comfort

Chocolate Brownie (1,3,7,8) €7.50

Served with vanilla ice cream and whipped cream

Assorted Ice Cream (7) €3.00/scoop
Please ask for available flavors

1-Cereals containing gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame seeds, 12-Sulphur dioxide and sulphites, 13-Lupin, 14-Molluscs