

## STARTERS:

- > Homemade croquettes: Iberian ham or roasted chicken - 8,50€
- > House-style Russian salad with Iberian ham - 8,90€
- > Grilled Canarian cheese with mojos and palm honey - 11,50€
- > Fried eggplant with palm honey and gofio - 9,00€
- > Garlic prawns - 12,50€
- > Red tuna tartare with avocado cream - 15,90€
- > Galician-style octopus - 15,90€
- > Andalusian-style calamari with lime mayonnaise - 11,90€
- > Black pig taco with chipotle mayonnaise and pickled vegetables (2 pcs.) - 11,50€

## FRESH SALADS:

- > Tuna belly salad with tomato and avocado - 14,50€
- > Grilled Canarian cheese salad with honey and mustard vinaigrette - 14,50€

## FROM THE SEA:

- > Grilled octopus on a bed of potatoes and almogrote - 21,00€
- > Local red tuna in boiled mojo sauce with wrinkled potatoes - 19,90€
- > Grilled squid with garlic dressing and its sauce - 21,00€

## RICE DISHES:

- > Creamy rice with cuttlefish and red prawns - 19,00€
- > Black rice with cuttlefish and fried calamari - 19,00€

## MEAT DISHES:

- > Acorn-fed Iberian pork "secreto" with fresh herb chimichurri - 19,50€
- > Garlic sirloin tips with French fries - 21,00€
- > Beef cheek cannelloni with cheese béchamel - 15,50€
- > Chicken schnitzel with mushroom sauce - 14,90€

## TORTILLAS & BROKEN EGGS:

- > Broken eggs with Iberian ham - 14,50€
- > Spanish omelette with caramelized onion - 10,90€
- > Spanish omelette with avocado and cheese - 12,90€

[ENG]

## DESSERTS:

- > Dulce de leche coulant - 5,50€
- > Cheesecake - 5,50€
- > Canarian flan (quesillo) - 5,50€
- > Traditional tiramisu - 5,50€



## ALL OUR DISHES MAY CONTAIN ALLERGENS

- LUPINEN
- SELLERIE
- ERDNÜSSE
- GETREIDE MIT GLUTEN
- KREBSTIERE
- SCHALENFRÜCHTE
- SESAMKÖRNER
- EIER
- MILCH
- WEICHTIERE
- SENF
- FISCH
- SOJA
- SULFITE

TASCA EL OLIVO

