



## Garnish

- 46. Pimiento del Padron.....6,00 €
- 47. Edamame with oil, garlic, chilli.....5,00 €
- 48. French fries.....5,00 €
- 49. Baked rosemary potatoes.....5,00 €

## Desserts

- 50. Tiramisu.....7,00 €
- 51. Chocolate coulant with vanilla ice cream.....7,00 €
- 52. Creme broule.....7,00 €
- 53. Mango soup with yogurt ice cream and lemon crumble.....7,00 €
- 54. Pistachio coulant with vanilla ice cream.....9,00 €

## ROSARIO RESTAURANTE

PASEO MARITIMO, 17 CC LEDESBEL, LOCAL 5A, 38650 LOS  
CRISTIANOS, SANTA CRUZ DE TENERIFE, SPANIA

**MONDAY- SUNDAY**  
**12:00 A 23:00**

**BOOK YOUR TABLE**  
**+ 34 634343433**

# Menu



**Rosario**  
RISTORANTE



## Starters

01. Sirloin tartar with carasao bread.....14,00 €
02. Roast beef tonne.....15,00 €
03. Bruschetta Rosario.....9,00 €
04. Seafood / ham / funghi porcini croquettes.....2,50 €/ud
05. Beef tataki with eggs 61, pecorino foam and artichoke.....15,00 €
06. Clams and mussel soute with tomatoes.....15,00 €
07. Tempura prawn with honey and mustard sauce.....16,00 €
08. Salmon tartar with textured mango.....16,00 €
09. Red tuna tartar with tomato gel, lime mayo and basil.....15,00 €
10. Garlic shrimps.....13,00 €
11. Oysters.....4,00 €/ud
12. Raw plate for tow ( 2 oysters, 2 crayfish, 2 red shrimp,.....65,00 €  
tuna sashimi, salmon tartar, scallop tartar)

## Salads

13. Spinach salad with tuna belly.....12,00 €
14. Mixed salad with goat cheese, walnuts and mango vinegretta.....10,00 €
15. Burrata with tomatoes and pesto.....12,00 €

## Pasta

16. Ravioli stuffed with oxtail with potato foam, gremolada.....16,00 €  
and demi glaces
17. Tortelloni stuffed with tomato shrimps, asparagos and lemon air.....18,00 €
18. Local white fish buttons agrumato with pizzaiola sauce.....16,00 €  
and zucchini brunoise
19. Spaghetti with cherry tomato and basil.....13,00 €
20. Spaghetti carbonara .....14,00 €
21. Spaghetti with clams.....16,00 €
22. Homemade fettuccine in parmigiano cheese 24 months form.....32,00 €

23. Fettuccine with pork ragout.....15,00
24. Fettuccine with salmon.....18,00 €
25. Tonnarello negro con gambas rojas, burrata y pistacho .....18,00 €
26. Fettuccine with seafood.....18,00 €

## Rice

27. Paella with lobster (for 2 persons).....65,00 €
28. Risotto with porcini, guanciale and truffle.....20,00 €
29. Saffron risotto with shrimp and squid.....19,00 €
30. Paella with sea food (for 2 persons).....44,00 €

## Fish

31. Sea bass with mashed potatoes, leccino olives and orange air.....23,00 €
32. Panko sea bream with burnt pepper sauce and hasselbak potatoes.....19,00 €
33. Squid and vegetables in tempura with lime mayonnaise.....22,00 €
34. Crusted tuna with sweet potato puree and Padron pepper.....19,00 €
35. Salmon with lime and asparagus Dutch foam.....19,00 €
36. Grilled salmon with pistachio sauce and rosemary potatoes.....21,00 €
37. Octopus with mashed potatoes, truffle and burrata.....23,00 €
38. Whole fish baked.....s.m.

## Meat

39. Pork belly with salty zabaione and carrot confit.....18,00 €
40. Sirloin with cauliflower cream, spinach and mixed mushrooms.....26,00 €
41. Cheek with parsnip puree and bay leaf oil.....22,00 €
42. Entrecôte with rucola, confit tomatoes and flaked parmesan.....21,00 €
43. Chicken breast in lemon sauce.....15,00 €
44. Sirloin saltimbocca.....18,00 €
45. Ribeye / Tomahawk / Matured.....s.m