

CAFÉ/COFFEE/KAFFE

EXPRESSO	1.30€
CORTADO	1.40€
CORTADO LARGO	1.50€
LECHE Y LECHE	1.75€
CAFÉ CON LECHE	2.50€
CAPUCCINO	3.00€
IRISH COFFEE	5.00€
CAFÉ AMERICANO	1.80€
CARAJILLO	3.00€
TÉ	2.50€
BOMBÓN	1.60€

COCTELES/COCKTAILS

MOJITO	6.00€
PIÑA COLADA	6.00€
DAIQUIRI TRADICIONAL	6.00€
DAIQUIRI DE FRESA	6.50€
CAIPIRINHA	6.00€
APEROL SPRITZ	6.50€
TINTO DE VERANO	6.50€
SANGRIA COPA	7.50€
SANGRIA 1L	18.00€

BEBIDAS/DRINKS GETRÄNKE

COCA COLA	3.00€
FANTA	3,00€
7 UP	2.25€
SCHWEPES LIMON	2.25€
TONICA Royal Bliss	2,50€
CLIPPER FRESA	2,00€
NESTEA	2.70€
AQUARIUS	2.70€
RED BULL	2.60€
AGUA/ WATER	1.75€
ZUMO/ JUICE	2.00€

CERVEZAS/BEERS BIER

CAÑA	2.10€
JARRA	4.00€
TROPICAL	2.20€
DORADA ESPECIAL	2.50€
ESTRELLA GALICIA	3.00€
1906	3.00€
TROPICAL LIMON	2.20€
SAN MIGUEL RADLER 00	2.75€
SAN MIGUEL 00	2.50€
ALHAMBRA	3.50€
MAHOU MAESTRA	3.50€

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POSTRES



53. COMBINACIÓN DE HELADOS
(Dos bolas de Helado con nata batida y Sirope a elegir)

6.00€

54. TORREJAS A MI MANERA
(Torrejas de pan brioche bañadas con chocolate blanco, tierra de galleta crujiente

7,50€

y helado de stracciatella)

55. POLVITO URUGUAYO
(Delicioso Postre con galletas, suspiro de moya, nata montada y dulce de leche)

6.50€

56. TARTA DE QUESO
(Tarta de queso casera con mermelada de frutos del bosque)

6,50€

57. BROWNIE CON HELADO
(Delicioso brownie de chocolate con helado, nata, nueces y sirope de chocolate)

7,50€

58. STRUDELL
(Strudell de manzana, con caramelo y helado)

7,50€

59. BOHIO
(Base de bizcocho, galleta crujiente, helado de turrón y teja de chocolate)

7,00€

60. TIRAMISÚ

6.00€

DESSERTS



53. ICE CREAM
(Two ice-cream's balls with syrup and whipped cream)

6.00€

54. FRENCH TOAST WITH A TWIST
(Made of Brioche Bread Marinated in white

7,50€

chocolate and coconut milk, served with crunchy cookies and Stracciatella Ice cream)

55. POLVITO URUGUAYO
(Variety of cookies, whipped cream and sweet milk)

6,50€

56. CHEESECAKE
(Homemade cheesecake with wild-berries marmalade)

6,50€

57. HOT BROWNIE
(Hot brownie with chocolate, vanilla Ice-cream and nuts)

7,50€

58. APPLE STRUDELL
(Apple Strudel with Ice Cream)

7,50€

59. "BOHIO"
(Base of Biscuit, crunchy cookie, "turrón" ice-cream and chocolate roof)

7.00€

60. TIRAMISU

6.00€

NACHTISCH



53. EIS KOMBINATION
(Zwei Eiskugeln mit Schlagsahne und Sirup zur Wahl)

6.00€

54. FRANZÖSISCHER TOAST
(französischer, Toast mit weisser Schokolade und Kokosmilch, serviert mit Stracciatella-Eis)

7,50€

55. POLVITO URUGUAYO
(Köstlicher Nachtisch mit Plätzchen, einem Hauch aus Moya, Schlagsahne und Milchkonfitüre)

6,50€

56. KÄSEKUCHEN NACH ART DES HAUSES
(Hausgemachter Käsekuchen mit Waldbeerenmarmelade)

6,50€

57. BROWNIE MIT EIS
(Köstliches Schokoladen Brownie mit Eis, Sahne, Nüssen und Schokoladen Sirup)

7,50€

58. APFELSTRUDEL
(Apfelstrudel mit Eis)

7,50€

59. " BOHIO"
(Keks, knuspriger Keks, Eis und Schokolade)

7.00€

60. TIRAMISU

6.00€

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FROM OUR KITCHEN

33. SIRLOIN STEAK (Grill sirloin steak with sweet onions)	22,50€	40. IBERIAN PORK TENDERLOIN (Grilled Iberian pork tenderloin)	19,50€
34. ENTRECOT "RED HAVANA" (Grill entrecote with a crown of smoked bacon and Padron's green peppers)	17,95€	41. PORK RIBS TEMPTATIONS (Cooked and baked in homemade B.B.Q sauce with chips)	15,75€
35. RIBEYE STEAK (Ribeye steak (700- 800gr) with chips and vegetables)	34,00€	42. LAMB BURGER (Brioche bread, shredded lamb meat Lettuce, tomato, pickled onion, yogurt Sauce and potatoes)	13,50€
36. SIRLOIN STRIPS (Sautéed with red peppers, onions, olives and cooked in red wine sauce)	20,50€	43. SHRIMP HARPOON (Grill shrimp kebab with garlic and parsley oil)	17,50€
37. "MOTIVOS" BURGUER (Homemade burger with bacon, cheddar cheese, lettuce & crispy onions)	12,75€	44. TUNA FISH & SHRIMPS (Grilled tuna fish with shrimps, potatoes and vegetables)	19,00€
38. CHICKEN SWORD (Grilled chicken kebab with curry sauce)	16,50€	45. GRILLED SALMON (Fresh Salmon with baked potatoes and fresh vegetables)	17,95€
39. CHICKEN HUNTER (Grilled chicken breast with mushrooms sauce)	15,50€	46. SEABREAM FILLET (Grilled Seabream with fried garlic & parsley, Canarian potatoes & vegetables)	16,95€
		47. SOUP RICE (Soup Rice with chicken and beer)	25,00€ (2 pax)

Green pepper sauce 1,00€/ Blue cheese sauce 1,00€/ Mushrooms sauce 1,00€

PASTAS

48. A LA CARBONARA (Bacon, butter, cream, parmesan cheese and eggs)	12,00€	50. A LA BOLOGNESE	13,50€
49. AL A.O.P (Garlic, olive oil, shrimps, guindilla and parsley)	13,00€	51. LASAGNA BOLOGNESE	14,50€
		52. VEGETARIAN (Variety of Vegetables, cream and Parmesan cheese)	12,50€

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BREADS

1. BREAD	1,20€
2. ALI-OLI	1,00€
3. GARLIC BREAD	3,50€
4. SMOKED SALMON TOAST(2uts.)	7,00€
(Toast with smoked Salmon, guacamole & boiled eggs)	
5. IBERIAN PORK TOAST (2uts.)	10,50€
(Toasts with Iberian pork, semi- cured cheese and red pepper marmalade)	
6. IBERIAN TOST (2uts.)	7,00€
(Toasts with garlic butter, marinated tomatoes & Spanish Iberian ham)	
7. CHICKEN TOAST (2UTS)	7,00€
(Marinated chicken breast, smashed potatoes & pickled onions)	
8. SQUID ´S SPECIALS	8,00€
(Black bread wafers , grilled squids and ali-oli)	
9. ANCHOVIES TOAST	8,00€
(potato salad, anchovies in olive oil & black sturgeon pearls)	

SALADS

10. CAESAR SALAD	11,50€
(Crispy chicken, croutons, parmesan cheese, smoked bacon & caesar sauce)	
11. SMOKED SALAD	12,00€
(Tomato, sweetcorn, smoked salmon, fresh cheese, boiled egg, urucula and yogurt sauce)	
12. CRUNCHY SALAD	11,50€
(Cherry tomatoes, fried prawns, mango vinaigrette, apple and bean sprouts)	
13. COUNTRY SALAD	11,50€
(Lettuce, grilled chicken breast, dry tomatoes, goat cheese, walnuts & balsamic vinegar cream)	
14. BONITO SALAD	11,50€
(Marinated tomatoes, garlic, northern bonito 8 Parsley)	

TAPAS TO SHARE & STARTERS

15. SPANISH "HUEVOS ROTOS"	8,50€	23. "HERREÑO" CHEESE	10,50€
(A very typical dish of 'broken fried eggs' over Spanish Iberian Ham and served on a bed of fried potatoes)		(Grilled "Herreño" cheese with red peppers marmalade and nuts)	
16. GARLIC SHRIMPS	10,50€	24. LAMB STICKS	11,95 €
(Fried shrimps with garlic, parsley and guindilla)		(Grilled Lamb sticks with cheakpeas humus)	
17. TUNA FISH TARTAR	15,00€	25. "IBERIAN" TAMALE	7,95€
(Tunafish tartar with Avocado, Tomato, coriander, Teriyaki Sauce & Sesame)		(Sweetcorn Tamale with crispy Spanish Iberian ham)	
18. OCTOPUS DELICATESSEN	13,00€	26. GREEN PLANTAIN	7,50€
(Half of Baked potatoes, octopus marinated with sweet paprika and olive oil, wi coriander mayonnaise and sea salt)		(Fried green plantain stuffed with shredded meat, gratinated with cheddar cheese)	
19. STUFFED CARPACCIO	14,00€	27. HOMEMADE CROQUETTES	7,95€
(Ox Carpaccio with lemon juice, urucula, celei parmesan cheese, cherry tomatoes and yogur sauce)		28. CHICKEN & CHIPS	12,00€
20. GREEN, WHITE & RED FLAG	12,50€	(Strips of breaded chicken breast with chips. B.B.Q & Sweet mustard Sauce)	
(Grill Zucchini with goat cheese, dry tomatoes, Padron's green peppers & Pedro Ximenez)		29. GRANDMA ´S CANARIANS POTATOES	6,50€
21. STUFFED CREPES	11,50€	(New potatoes with spicy mojo sauce & fresh cheese)	
(Stuffed crepes with mushrooms, leeks and truffle sauce)		30. FRIED EGGPLANT WITH HONEY	9,00€
22. CHEF ´S COMBINATION	18,00€	(Fried eggplant with honey & guava marmalade)	
(Spanish Iberian Ham, variety of country cheeses,and raisins)		31. PADRON ´S GREEN PEPPERS	7,95€
		32. PUFF PASTRY WITH SHRIMPS	12,50€
		(puff pastry with vegetables, shrimps and Parmesan cheese sauce)	

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