



1. Garlic bread €2.50
2. Hummus with avocado €7.50
3. Fried green peppers Padrón €7.50
4. Canary tomato and buffalo mozzarella, red onions, dehydrated black olives € 8.50
5. Seafood soup €6.00
6. Sevillan Salmorejo with Serrano ham and hard-boiled egg €6.00
7. Caramelised camembert cheese, red onion marmalade, salad with seasonal fruit, bread €7.50
8. Goat stew, crispy potato rostis €9.50
9. Crunchy confit duck, black beans and chorizo, pea cream €10.50
10. Fried goat's cheese with cactus marmelade €7.50
11. Beetroot carpaccio with goat's cheese, caramelized walnuts €6.50
12. Octopus with cauliflower, textures of dates, bacon €13.50
13. Fresh salmon fillet, tabbouleh (cous-cous) with vegetables, avocado emulsion, horseradish sauce €12.50
14. Prawns in olive oil and garlic €9.50
15. Fried calamari strips, tartar sauce €7.50
16. Cod salad with orange and grapefruit, olives, feta cheese, lemon sauce € 9.50

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17. Sirloin Steak burger (300 grams), blue cheese sauce, hard cheese, caramelized onions, marinated red cabbage, homemade fries *€11.90*
18. BBQ pork ribs, homemade chips, white cabbage and cucumber salad *€15.50*
19. Pork cheeks, black pudding croquette, mashed potatoes with whole grain mustard, roasted apple *€15.50*
20. Chicken escalope, homemade chips, salad *€13.50*
21. Turkey tenderloin, sauté potatoes, green asparagus, mushroom sauce *€15.50*
22. Duck in two textures, oriental carrot salad, potato fondant, rosemary sauce, plum puree *€19.50*
23. Sirloin steak, truffled creamy potatoes, grilled vegetables in paprika sauce, black olive tapenade *€19.50*
24. Fresh fish fillet, black rice with seafood, pepperonata *€/weight*
25. Fish of the day, Canarian potatoes, salad *€/weight*
26. Gnocchi with rocket pesto and almonds, green asparagus and reas, goat cheese *€11.90*
27. Langostino, wild rice salad with vegetables, roasted peanuts *€18.50*
28. Tagliatelle pasta with seafood *€15.50*

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VINOS TINTOS / RED WINES

Amor de Madre crianza (Rioja) € 18,00
Luis Cañas crianza (Rioja) € 21,00
Ramón Bilbao crianza (Rioja) € 18,00
Ramón Bilbao reserva (Rioja) € 25,00
Ramón Bilbao edición limitada (Rioja) € 25,00
Pesquera crianza (Ribera del Duero) € 31,00
Romántica crianza (Ribera del Duero) € 18,00
Hito roble (Ribera del Duero) € 18,00
Susana Sempre roble (Tierra de Mallorca) € 18,00

Vega de Yuco (Lanzarote) € 20,00
Volcano (Lanzarote) € 22,00

Ramón Bilbao crianza 375 ml € 9,00

VINOS BLANCOS / WHITE WINES

Ramón Bilbao verdejo (Rueda) € 18,00
Susana Sempre chardonnay (Tierra de Mallorca) € 18,00
Veiga Serantes albariño (Rias Baixas) € 20,50
Vionta godello (Monterrei) € 18,00
Valdubón sauvignon blanc (Rueda) € 17,00
50° Riesling de G.H. Von Mumm (Alemania) € 20,50

Yaiza malvasía volcánica seco (Lanzarote) € 22,00
Yaiza malvasía volcánica afrutado (Lanzarote) € 22,00
Vega de Yuco malvasía volcánica seco (Lanzarote) € 20,00
Volcano malvasía volcánica seco (Lanzarote) € 22,00

Viña Sol 375 ml € 7,50
San Valentin semidulce 375 ml € 7,50

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VINOS ROSADOS / ROSE WINES

Hito (Ribera del Duero) € 18,00

Amor Loco (Monsant) € 17,00

Yaiza (Lanzarote) € 22,00

Torres 'De Casta' 375 ml € 7,50

CAVA / SPARKLING WINE

Elyssia Rosé Pinot Noir € 19,50

Freixenet Organic (Eco) Brut € 17,00

Freixenet Prosecco DOC Brut € 18,00

VINO DE LA CASA / HOUSE WINE

blanco/tinto/rosado

copa 250ml € 4,00

1/2 l € 8,00

3/4 l € 12,00

1 l € 15,00

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