







STARTERS

(V) CANARIAN CHEESE BOARD 	16 €
Honey, Medjoul dates and nuts	
(V) "ALMOGROTE" 	8 €
Cream cheese cured with mojo (typical Canarian sauce) and sweet bread spreads	
(V) TRIO OF CREAMS 	12 €
(humus, olives and red peppers with nuts) falafel, yogurt sauce and pita bread	
(V) "MONTADITO" 	7 €
Sweet potato, sweet tomatoes and melted goat cheese topped with palm honey	
CROQUETTE 	2,30 €
Codfish  Chicken and carrots Banana and blue cheese (V)	
CRUNCHY SHRIMP 	4,80 €
Broccoli, yogurt sauce and sriracha	
BEEF PATTY 	3,80 €
Cheese and avocado sauce	
BAO BREAD 	6,50 €
Pibil pork cheeks, raita sauce with jalapeño and pickled red onion	
KIBBEH TACO 	8 €
Lebanese beef meatball with tabulé and yogurt sauce	



SALADS

FRESH SALMON TARTAR 	18 €
Avocado, tomatoes, leek and wasabi ice cream	
CRISPY CHICKEN SALAD 	14 €
Chicken battered in almonds, with apple, nuts and yogur sauce	
(V) Vegetarian option with falafel	
SHRIMPS WARM SALAD 	16 €
Avocado, hazelnuts, smoked bacon dressing and roasted seeds	
GOAT CHEESE SALAD 	14 €
Raisins, walnuts, roasted seeds and palm honey	


MAIN DISHES

MUSHROOMS EGGS 	10,50€
Fried eggs with chips, mushrooms, truffle and foie	
ORGANIC COUSCOUS     	15€
Vegetables, chicken, raisins, curry and soya sauce	
(V) Vegetarian option with tofu or seitan	
SHRIMPS, SQUIDS AND HAKE WOK     	19€
Rice, vegetables in green curry and coconut milk sauce	
(V) Vegetarian option with tofu	
LOW TEMPERATURE CODFISH   	18€
Au gratin with soft mousseline of garlic, sweet potatoe, roasted almonds and crunchy onion	
CHICKEN CURRY    	16€
Mango sauce and basmati rice with almonds, raisins and dried apricot	
IBERIAN "SECRET"	19€
Roasted pork meat with potatoes and Palm honey	
SIRLOIN BEEF   	22€
Sauteed sirloin beef with fresh mushrooms (shitake, portobello and boletus), teriyaki sauce and truffled mashed potatoes	

KIDS MENU

CHICKEN BEASTS Fried or grilled, with rice or chips  

FISH AND CHIPS   

CROQUETTES Chicken and carrots or codfish, with fries or rice   

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- Bread and welcome snack: 1,60€ per person.
 - Gluten free bread and welcome snack: 2,80€ per person
 - All our dishes may contain traces of indicated allergens
 - Please, if you have any allergy inform to our staff
 - Taxes included
 - (V) Vegetarian *ask for vegan options

POSTRES CASEROS/ HANDMADE DESSERTS

TARTA DE QUESO CON SALSA DE FRUTOS ROJOS  	5€
Cheesecake with red berries sauce	
ESPONJOSO DE CHOCOLATE NEGRO    CON HELADO DE VAINILLA Y SALSA DE CHOCOLATE	6€
Chocolate fondant with vanilla ice cream and chocolate sauce	
CREMA DE PARCHITA CON COULIS DE FRAMBUESA 	5€
Passion fruit cream with raspberry coulis	
BROWNIE DE CHOCOLATE BLANCO CON HELADO DE VAINILLA Y COULIS DE FRAMBUESA   	6€
White chocolate brownie with vanilla ice cream and raspberry coulis	
BROWNIE DE NUTELLA Y NUECES DE MACADAMIA CON HELADO DE COCO Y SALSA DE CHOCOLATE   	6€
Nutella and macadamia nuts brownie with coconut ice cream and chocolate sauce	
TARTA DE PERA CON HELADO DE VAINILLA Y CANELA   	6€
Pear cake with vanilla ice cream and cinnamon	
SURTIDO DE 4 POSTRES A ELEGIR	16€
Assortment of 4 desserts	
SURTIDO DE 3 POSTRES A ELEGIR	12€
Assortment of 3 desserts	