

Soups & cream soups

- Chilled pea soup, with trilogy of courgette ravioli filled with garlic mushrooms, curry, coriander and ginger    7,00€
- Avocado vichyssoise with grilled langoustines, slices of Canarian cheese and crispy corn   8,00€
- Cream of potato (from Los Valles) soup, with emulsion of red shrimp oil served with lime and coconut caviar    11,00€

Starters

- Micuit pate ingot caramelised with sunflower seed crystal on a bed of broccoli and cauliflower couscous with prickly pear chutney   18,00€
- Fried risotto with rock fish aroma served with a sauce of lettuce hearts and scallops       15,00€
- Courgette and carrot cannelloni, stuffed with mushrooms and rabbit with salmorejo in its own juice, with a watercress and fresh sprouted seed béchamel  11,00€
- Creamy rice with chanterelles, beetroot cream and perfume of white truffle     12,00€
- Sunflower shaped pasta, stuffed with tomato and mozzarella grated with asparagus béchamel sauce and cheese and pine nut tuile   12,00€
- Canarian tomato and pepper confit, with blue cheese and macadamia ice cream and crispy puff pastry     9,50€

From the sea

- Loin of sea bream infused with parsnip and carrot broth served with textured roots     18,00€
- Grouper fish supreme with sweet tomato and oregano compote on a bed of potato risotto with mushrooms and langoustines     22,00€
- Roasted angler fish fillet with pea stew, asparagus and smoked meat with crispy country bread and saffron     22,00€
- Hake loin with sautéed vegetable tagliatelle, toasted garlic and paprika cream     20,00€
- Scallop ragout with carrot and yellow potato essence with basil and lime oil *     26,50€
- Lobster on avocado ceviche and kumato tomato with sweet chili foam and kimchi caviar *  28,00€

From the land...meat and poultry

- Beef tournedo and grilled foie gras escalope with a reduction of red fruit and dressed diced potato *   27,00€
- Rack of lamb on broccoli purée with couscous and crispy corn    18,00€
- Terrine of confit pork with syrup from its juice and Canarian cheese Parmentier    22,00€
- Crispy Iberian pork loin strips with sautéed garlic red pepper and confit of sweet potato circles with curry and rosemary  20,00€
- Farmhouse chicken supreme with white wine butter, on a Macedonia of micro vegetables sautéed with vanilla and pink pepper   16,00€
- Duck magret with honey and chamomile reduction, spinach flan and sweet and sour cake crumbs      18,00€
- Stack of pickled partridge on a bed of mushroom purée     20,00€

Deserts

- Digestive: Basil infused gin tonic with three textures   7,00€
- A touch of Canary Island: Creamy Lanzarote cheese with fig jelly served with almond and lime crisp    6,00€
- Passion for chocolate: Semi-circle of 70% chocolate with orange filling and passion fruit caviar    8,00€
- Insomnia: Coffee caprice with aroma of mandarin and pistachio jelly    7,00€
- Roasted maize meal and banana supreme: Maize meal parfait on banana bread    7,00€
- Exotic: Mango Bavarois with red berries    7,00€

*Privilege Service: Dishes with a supplement
Micuit pate ingot 5€ - Scallop ragout 7€ - Lobster 10€ - Beef tournedo 7€
If you suffer from an allergy or food intolerance, please inform
the staff in the restaurant.*