




*De la mar al plato*

## We leave

TAX INCLUDED

- |   |   |         |
|---|---|---------|
| 1. Shrimp scampi.                                     |    | 950 €   |
| 2. Squid rings with our Smokehouse Garlic Mayonnaise. |        | 10,20 € |
| 3. Croquettes.  |       | 800 €   |
| 4. Battered and deep-fried small cuttlefish.          |        | 600 €   |
| 5. Homemade Salt-Cured Anchovies.                     |      | 860 €   |
| 6. Pumpkin dumpling with creamy anchovy's pâté.       |        | 850 €   |
| 7. Traditional Fresh Fish Ceviche.                    |     | 1450 €  |
| 8. Tuna Tartar.                                       |       | 1650 €  |
| 9. Wrinkled potatoes with Canarian mojo-sauces.       |    | 580 €   |
| 10. Bread with olive oil.                             |    | 150 €   |
| 11. Canary Island cheese selection.                   |      | 8,50 €  |

## To port

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|---------------------|---|--------|
| 12. Seasonal salad. |    | 980 €  |
| 13. Mixed salad.    |    | 8,00 € |

## To starboard

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|----------------------------|---|--------|
| 14. Pumpkin puree.         |    | 580 €  |
| 15. Fish and seafood soup. |      | 5,00 € |

## Prow

TAX INCLUDED

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|--|---|------------|
| 16. Oysters.   |    | 3,00 €/ea. |
| 17. Steamed clams.   |     | 9,50 €     |
| 18. Clams with green sauce.  |          | 9,50 €     |
| 19. Steamed mussels.   |     | 8,50 €     |
| 20. Mussels to the sailor's blouse.                                      |           | 8,50 €     |
| 21. Grilled razor clams.   |     | 14,10 €    |
| 22. Baked scallops.  |      | 1,50 €/ea. |
| 23. Fresh fish and shellfish.  |       | S. M. €    |
| 24. Simmered octopus, Canarian style.                                    |     | 14,50 €    |
| 25. Grilled octopus.   |     | 14,50 €    |
| 26. Ajorriero style octopus. [garlic, tomato, onion and paprika]         |     | 14,50 €    |
| 27. Small truffled squids grilled, served with Almogrote (cheese) cream. |      | 9,50 €     |
| 28. Tuna with dried tomatoes' mojo-sauce.                                |       | 16,50 €    |
| 29. Cod with saffron [safflower] sauce.                                  |      | 17,50 €    |
| 30. Grilled small cuttlefish.  |     | 12,80 €    |
| 31. Cuttlefish-tempuro with mushrooms Carbonara.                         |       | 13,50 €    |
| 32. Goat Crème-fraîche, smoked fish and smooth coriander mojo-sauce.     |      | 17,50 €    |

## Stern

- |  |   |         |
|--|---|---------|
| 33. Traditional goat meat.                                 |    | 10,80 € |
| 34. Beef loin.   |   | 14,00 € |
| 35. Rabbit cooked at a low heat with toasted garlic sauce. |   | 13,50 € |

# Desserts

TAX INCLUDED

Fig Trucho with Conarion "GoFio" Cream.   	6,00 €
Black Beer Tiramisu.   	6,50 €
White Chocolate Panna Cotta and Strawberry Coulis.   	6,50 €
Chocolate Textures.   	8,00 €

SUGGESTION: accompany the dessert with a glass of wine naturally sweet aromatic malvasia. 3,50 €

DISHES MAY BE MODIFIED DUE TO TIDE CHANGES



CRUSTACEAN



SESAME



NUTS



GLUTEN



EGG



FISH



SHELLFISH



MUSTARD



CELERY



PEANUTS



MILK



SULPHITE



SOYA



LUPIN

ENGLISH 

*“ Que la tradición sea un paraguas, no un techo. ”*

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