

WE PRESENT OUR CAREFULLY SELECTED SHOPPING BASKET,
WHICH WE COOK FOR YOU WITH PASSION, DEDICATION, AND
CULINARY
KNOWLEDGE. WELCOME HOME!
THE MEAL IS JUST BEGINNING...

*The following preparations have been conceived to be
enjoyed in two or three mouthfuls, otherwise they would lose the
spirit for which they were created*

| | |
|--|------|
| ½ Local Bluefin Tuna Slices over coconut “Ajoblanco” and pickles | 15 € |
| ½ Lukewarm slightly marinated oyster, cucumber and sake slush and pickled shallots over sea mist | 14 € |
| ½ Socarrat seafood rice with white glass shrimp and smoked alioli | 14 € |

STARTERS

| | |
|---|------|
| Iberian pork loin tataki macerated with soy and citrus, pickled mushrooms and crispy potatoes | 19 € |
| Poultry egg cooked at low temperature over grilled mushroom, cauliflower cream and Canarian “Sobrasada” “migas” | 17 € |
| Squid stewed in its own juice served as a risotto with espelette pepper and its ink cracker | 19 € |
| Traditional Canarian cow steak tartare accompanied by soufflé potatoes | 22 € |

FISH

| | |
|--|------|
| Crispy cod, Lanzarote sweet potato and Iberian ham consomme | 25 € |
| Local fish in Canarian “Suquet” with black potatoes from “La Orotava” | 26 € |

MEAT

| | |
|--|------|
| Wellington beef accompanied by Café de Paris sauce, micro vegetables and soufflé potatoes | 29 € |
| Terrine of Canarian black hog accompanied with roasted apple and fennel jam with glazed shallots | 26 € |

OUR "LLAUNA" RICE DISHES

| | |
|-------------------------------|------|
| Iberian pork rice | 19 € |
| “Senyoret” rice | 19 € |
| Baby local bio vegetable rice | 17 € |

DESSERT

Due to its immediate elaboration, we suggest to use your gluttony and choose the dessert at the beginning of the meal

| | |
|---|-----|
| Mango and passion fruit with goat yogurt foam, aloe vera slush and confitted ginger | 8 € |
| Frozen chocolate sponge on hazelnut cake, coffee ice cream and whisky slush | 8 € |
| Rum baba with whipped cream ice cream | 9 € |
| Canarian banana in textures, cookie cream and cocoa sponge cake | 9 € |
| Homemade bread and butters | 3 € |

“OUR BREAD IS CAREFULLY PREPARED BY MASTER BAKER JOSE FUENTES, USING ANCESTRAL SOURDOUGH STARTERS, LONG FERMENTATIONS AND ORGANIC STONE-GROUND FLOURS, JUST AS IT WAS DONE IN THE PAST”.

*If you have any dietary requirements or are concerned about food allergies, eg. nuts, our personnel will be pleased to assist you

VAT Included