RETAMA MENU

Aperitives

Local Bluefin Tuna Slices over coconut "Ajoblanco" and pickles
Fuerteventura Paprika cheese crisp flower, guava and smoke notes"

Menu

Confit local cherry tomatoes, cheese sphere, tropical sorbet and
essence of roasted vegetables

Poultry egg cooked at low temperature over grilled mushroom,
cauliflower cream

Crispy cod, Lanzarote sweet potato and Iberian ham consommé

Iberian "llauna" pork rice

Dessert to finish

Canarian banana in textures, cookie cream and cocoa
sponge cake

55 €

VAT Included
*If you have any dietary requirements or are concerned about food allergies, eg.
nuts, our personnel will be pleased to assist you in order to adapt the menu.
MENU IS ONLY SERVED IN COMPLETE TABLES

TAJINASTE MENU

Aperitives

Local Bluefin Tuna Slices over coconut "Ajoblanco" and pickles
Fuerteventura Paprika cheese crisp flower, guava and smoke notes"
Foie and gofio "Filipino"

Menu

Lukewarm slightly marinated oyster, cucumber and sake slush
and pickled shallots over sea mist

Iberian pork loin tataki macerated with soy and citrus, pickled
mushrooms and crispy potatoes

Squid stewed in its own juice served as a risotto with espelette
pepper and its ink cracker

Socarrat seafood rice with white glass shrimp and smoked alioli

Local fish in Canarian "Suquet" with black potatoes from
"La Orotava"

Wellington beef accompanied by Café de Paris sauce, micro
vegetables and soufflé potatoes

Dessert to finish

Mango and passion fruit with goat yogurt foam, aloe vera slush
and confitted ginger

Frozen chocolate sponge on hazelnut cake, coffee ice cream and
whisky slush

75 €

VAT Included
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nuts, our personnel will be pleased to assist you in order to adapt the menu.
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