

DELICATESSEN

<p>LOMO DE CERDO CURADO Cured pork loin</p> <p>PATÉ DE HÍGADO POLLO Chicken liver paté</p> <p>JAMON SERRANO Dry cured ham from Spain</p> <p>QUESO MANCHEGO Sheep's cheese from Spain's La Mancha Region</p>	<p>75</p> <p>75</p> <p>85</p> <p>125</p>	<p>TABLA DE QUESOS Mixed cheese board</p> <p>TABLA MIXTA Cured pork loin, chicken liver pate and selection of cheeses</p> <p>ACEITUNAS Marinated olives</p> <p>PAN CON AIOLI House bread with Aioli</p>	<p>175</p> <p>195</p> <p>50</p> <p>25</p>
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FROM THE LAND

<p>ALBONDIGAS Chicken meatballs with blue cheese sauce</p> <p>PANCETA Pork belly with Canarian Mojo Picon sauce</p> <p>CHORIZO Grilled Chorizo sausage (choice of beef / pork) with roasted apple and onion puree</p> <p>FILETE AL CHIMICURRI Wagyu Hanging Tender steak with chimichurri sauce</p> <p>COSTILLA DE WAGYU Braised Wagyu short ribs with pumpkin puree, Shimeji mushrooms and red wine-beef gravy</p>	<p>85</p> <p>85</p> <p>85</p> <p>165</p> <p>195</p>	<p>CROQUETAS DE JAMON Serrano ham croquettes with mojo picon sauce</p> <p>POLLO A LA PLANCHA Chicken breast with Canarian Mojo Verde sauce</p> <p>ALITAS FRITAS Crispy chicken wings and drumettes with rosemary honey glaze</p> <p>MINI HAMBURGESAS Pork Sliders with pickled cucumbers, roasted chili Aioli and Manchego cheese</p> <p>TARTAR DE TERNERA Organic grass-fed steak tartar with gherkins, capers, shallots and quail egg yolk</p>	<p>85</p> <p>75</p> <p>60</p> <p>125</p> <p>150</p>
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FROM THE SEA

<p>CALAMAR RELLENO Squid stuffed with Chorizo, pork belly, apples and onions</p> <p>TARTAR DE ATUN (RAW) Tuna tartar with Piquillo peppers, pickled Piparra chilis, olives, quail egg yolk and Sherry vinegar reduction</p> <p>PARGO A LA PLANCHA Seared red snapper with cherry tomato confit, garlic, white wine sauce</p> <p>PULPO A LA GALLEGA Octopus, potatoes, paprika, olive oil and sea salt</p>	<p>75</p> <p>105</p> <p>115</p> <p>105</p>	<p>PESCAITO FRITO Fried seafood medley (red snapper, prawns, squid) with parsley and chive Aioli</p> <p>CARPACCIO DE PARGO (RAW) Snapper Ceviche style Carpaccio with olives, shallots, parsley, coriander, chilis, Yuzu citrus dressing and truffle mayo</p> <p>PULPO A LA PLANCHA Octopus with creamy potatoes, Chorizo oil and Tobiko caviar</p> <p>CHIPIRONES A LA PLANCHA Baby squids with garlic and parsley oil</p>	<p>110</p> <p>85</p> <p>125</p> <p>70</p>
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FROM THE GARDEN

<p>PATATAS BRAVAS Fried potatoes with spicy house tomato sauce and garlic Aioli Add crispy chorizo</p> <p>ENSALADA DE TOMATE Tomatoes, beetroot, olive powder, crispy shallots, chives, ricotta, chimichurri,</p> <p>SETAS Y PATATAS Sautéed mushrooms with creamy potatoes, Shiitake, Kombu broth and Manchego cheese</p>	<p>65</p> <p>95</p> <p>75</p> <p>95</p>	<p>TORTILLA ESPAÑOLA Spanish style potato omelette with Manchego Cheese</p> <p>ESPARAGOS DE ALMA Grilled asparagus with poached egg, almonds, Basil oil, lemon and Manchego Cheese</p> <p>CROQUETAS DE SETAS Mushroom croquetas with truffle Aioli</p>	<p>70</p> <p>75</p> <p>65</p>
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