

# *Fish*



*Fillet of tuna (served raw)  
grilled with roast sesame seeds and served on  
fine layers of puff pastry, accompanied with a  
chutney of tomato and liquorice*

*14,00 €*

*Bass medallions,  
served with crunchy lentils  
and zucchini spaghetti cooked with a dash of  
hazelnut oil*

*16,10 €*

*Fillet of gilt-head seabream  
with a parmentier of purple potatoes and endives  
served with a Bourride (fine fish sauce)*

*16,90 €*

*Fillet of codfish  
poached in coconut milk and served with a  
lemon and almond cream on a clam ragout and  
rounded off with a fine spinach sauce*

*17,20 €*

*Sole mousseline in puff pastry  
served with mushrooms and a chives sauce  
(approx. cooking time 20 min.)*

*16,60 €*

## *Fish*

*Roast anglerfish, broiled in a terrine with garlic  
and fresh mushrooms and served with a poultry  
and pesto sauce*

*17,90 €*

*Fillet of bake,  
accompanied with a compote of pear and  
ginger in raspberry vinegar, served with  
Chinese noodles cooked with a dash of  
hazelnut oil*

*15,90 €*

*'Our chef's surprise'  
fish cooked in white wine  
served with spinach, basil,  
carrot and leak juliennes  
and covered with puff pastry  
(approx. cooking time 20 min.)*

*14,90 €*



*Stone bass grilled on the hot-plate,  
served with mashed sweet potatoes  
and onion sauce*

*14,50 €*

## *Mixed paella*

*12,50 € per person*

*Served for a minimum of 2 persons  
(approx. cooking time 20 min.)*



*Canarian food inspiration*

# *Meat and Poultry*

*American style chicken  
with pineapple, tomato, bacon,  
Béarnaise sauce and fine potato sticks*  
14,50 €

*Pork medallions  
served with mushrooms, fine tomato noodles  
and a brandy sauce*  
14,90 €

*Breast of Guinea fowl  
filled with a fine stuffing and pistachio nuts,  
served with creamed green beans, artichokes  
and green asparagus in poultry jus*  
15,20 €

*Beef fillet grilled on the hot plate  
with potato gratin topped with Roquefort, served  
with a sauce of Spanish red peppers*  
15,50 €

*Veal Grenadin,  
served with steamed chayotes, rice,  
sautéed onions and a brandy sauce*  
15,50 €



*Salmorejo style rabbit  
(with a typical spicy sauce from the Islands)  
served with gofio croquettes and  
watercress pudding*  
14,80 €

*Magret de canard and foie gras  
served with pineapple roasted with oriental  
herbs and flavoured with orange blossom*  
17,90 €

*Roast quail  
served with fine strips of rhubarb, spiced bread  
and a reduction of Oporto and Cassis*  
15,20 €

*Fillet of deer medallions  
served with mixed nuts, candied chestnuts,  
green apple compote and a  
sauce of buttered herbs*  
18,20 €