

STARTERS

French Cadoret oyster “la perle noire”	5,00 €
on ice with their set or warm a la “Rockefeller	
Iranian Baerii Royal Caviar, 50g, with its set	185,00 €
Salad of lobster and asparagus from Navarra	32,00 €
on chilled Rioja sauce	
Fresh asparagus from Navarra	24 €
with melted butter or hollandaise sauce and parsley potatoes	
Carpaccio of turbot and king crab	26,00 €
on passion fruit pepper vinaigrette	
Beetroot cooked in salt crust with orange sabayon	26,00 €
New version of Salmorejo	22,50 €
with black garlic and roasted scallop	
Caramelized pork belly	24,00 €
with pineapple confit cardamom and coffee	

SOUP

Cream of parsnip with Morcilla ravioli	16,00 €
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FISH

Local fish of the day grilled or poached	24,00 €
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MEAT

Fillet of Black Angus “Rossini”	36,00 €
Braised Canary free range chicken and langostinos	32,00 €
on morel sauce with small vegetables	

DISHES FOR 2 PERSONS

Sea Bass "Bonifacio" style or in salt crust	75,00 €
(From 2 persons, Pre-order required, price for 2 persons)	
Bouillabaisse	75,00 €
(From 2 persons, pre-order required, price per person)	
My lobster menu served in 4 courses	85,00 €
(From 2 persons, pre-order required, price per person)	
T-Bone steak of “Rubia Gallega” beef	98,00 €
with wedges from “La Ratte” potatoes, Finca vegetables, hollandaise BBQ style with Piment ‘Espelette	
(From 2 persons, price for 2 persons)	

DESSERTS

Sorbet selection of the day	14,00 €
with mango champagne Coulis	
Soufflé of your choice	44,00 €
with clementine, Grand Marnier, gofio ...	
(From 2 persons, pre-order required, price for 2 persons)	
Cheese	16,00 €
Canarian or international selection of cheese	