



Panorama.

Perspective

Feeling

Intensity

Calm


The half board menu
consists of:

A starter

A main course

A dessert or hot drink



 Adaptable to a vegan diet

Fancy a little starter?

Here are some light options
to whet your appetite

Green asparagus salad

Iberian ham
Leeks
Walnuts



Tomato salad with marinated mackerel

Roasted vegetable salmorejo
Pickled cucumber



Cold pineapple & coconut soup

Cod flakes
Leek confit + Daikon radish



Herring marinated in oyster sauce

Crispy rice
Avocado
Chipotle mayonnaise + Roe

Wreckfish ceviche

Fennel
Pickled onion
Coriander
Tomato water foam
Chili pepper

King prawn casserole

Fried parsley
Chilli threads

100%

Iberian ham

Potato salad + King prawns

in hoisin marinade
Prawn coral mayonnaise



Rice & Noodles

Our signature proposals
for lovers of this type of dish

'Pico de las Nieves' rice

Chicken + Pork + Rabbit
With orange scent

Mellow rice with spinach

Quail
Mushroom farce

Cuttlefish with Canarian sauce

Roasted vermicelli
Citrus mayonnaise

 **Adaptable to a vegetarian diet**



Croquettes

The mythical ones,
with the chef's touch

1 portion: 8 units

Canarian stew croquettes

+ Sweet potato and orange cream

Chilli crab croquettes

+ Piquillo sauce and Basil

Iberian ham croquettes

+ Fresh Canary milk

Salted wreckfisch croquettes

+ Sweet potato cream

Yuca carimañolas

+ Roasted vegetables





Green, the color of life

Fresh, vegetable, and very tasty combinations.

All dishes can be adapted to a vegan diet

**Burrata cheese
on toasted pita bread**
Roasted aubergine
Pickled lemon vinaigrette

Goat cheese salad
Lettuce
Avocado
Green apple
Pumpkin seeds
Cherry tomatoes
Sage vinaigrette

Thai curry
Roasted vegetables
Fried tofu

**Spaghetti
with beetroot bolognese**
Cherry tomatoes confit
Cheese
Basil marshmallow

Sautéed canarian potatoes
Served with mojo





Only of the best quality,
and prepared with love

Sea bass in fish soup

Potato confit

Salmon with edamame hummus

Sour cream quenelle

Atlantic wreckfish

Passion fruit marinade

Sautéed wild rice

Cod in pea consommé

Tomato jam

Cumbs of chorizo from Teror

Octopus with green sauce

Potato rocks

Flavoured foam

Fish of the day | On request*

Fresh fish and seafood from
the fish market, whole pieces,
accompanied by sautéed
vegetables and salad

Sea bass 1.5 kg 86€

Grilled or cooked in a salt crust

Turbot 54€ / kg

Grilled

Blue lobster 95€ / unit

Approx. 600 grams

Fried, grilled or boiled

* These dishes are not included
in the half board menu and
will be charged at the indicated price



Did someone say meat?

It's no secret that our meats
are top-notch

Sirloin steak

Roasted shallots + Gravy

Lamb shank

Cous cous

Vegetables

Pickled lemon peel

Pork cheeks confit

Sweet potato + Ginger cream

Beef rib terrine

Pineapple chutney

Roast juice

Roast chicken

Mashed root vegetables

Tamarind sauce

Matured beef burger

Avocado

Chipotle sauce

Matured beef tenderloin

Canarian potatoes

Yellow mojo (spicy Canarian Sauce)

Duck leg confit

With Pedro Ximénez wine

Caramelised apple

Duck cannelloni with 5 spices

Mango compote

Torta del Casar cheese bechamel

Breaded Iberian pork shoulder

Chimichurri sauce



Ideal for sharing
Grilled over holm oak charcoal

All our meat come from animals born and fed in Europe.
They are subjected to the "Dry Age" maturation process
with a constant temperature close to 2°C
and a controlled percentage of humidity

Rib eye steak 1000gr | at least 40 days of maturation* **115€**
(bone-in)

Male or female bovine
Age: +48 months
Recommended for 2 people

T-Bone steak 1000gr | at least 40 days of maturation* **115€**

Adult bovine
Recommended for 2 people

+ 2 SIDE DISHES

included in the price of the grilled meat

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Side dishes*

Padrón peppers 5€

Side salad of lettuce 5€

+ Tomato, onion, olive oil and lemon dressing

Fried potatoes 5€

Sautéed piquillo peppers 6€

+ Herb oil

Mashed potatoes 6€

+ Butter

Grilled green asparagus 6€

+ Orange béarnaise

Sautéed canarian potatoes 11€

+ Mojo mojo (spicy Canarian sauce)

Mixed vegetables sautéed 6€

+ Butter

Homemade sauces (200ml)*

Tarragon + Orange béarnaise 7€

Chimichurri 7€

Old style mustard 9€

+ Gravy and cream

Pepper sauce with gravy 9€

+ Cream cheese

Mushrooms 9€

+ Shallots cream





Desserts

Yes, you should always leave some space for a dessert,
whether you share it or not is up to you :)

Chocolate crème brûlée

Orange sorbet

Pistachio +

White chocolate brownie

Raspberry ganache

Lychee foam

Kafir lime sorbet

Pear granita

Lemon gelée

Orchard grass pesto

Yuzu marshmallow

Crystallized pear

Faux burrata

Strawberry marinade

Cherry tomatoes + Basil oil

Apricot cream

Almond + Rosemary sponge cake

Jasmine ice cream

Coconut mousse

Marinated pineapple

Dulcey ganache

Passion fruit gel

Lime financier

Juniper ice cream

Homemade ice cream

+ Sorbets

3 scoops

#PanoramicDining

In compliance with EC regulation 1169/2011 AND RD 126/2015,
we have available the information about the allergen content
of our dishes and drinks. Please request it to our staff.

