



Panorama.

Perspective

Feeling

Intensity

Calm



Adaptable to a vegan diet

Fancy a little starter?

Here are some light options
to whet your appetite

Green asparagus salad 13€

Iberian ham
Leeks
Walnuts

Tomato salad 12€ with marinated mackerel

Roasted vegetable salmorejo
Pickled cucumber

Cold pineapple & coconut soup 16€

Cod flakes
Leek confit + Daikon radish

Herring marinated 14€ in oyster sauce

Crispy rice
Avocado
Chipotle mayonnaise + Roe

Wreckfish ceviche 30€

Fennel
Pickled onion
Coriander
Tomato water foam
Chili pepper

King prawn casserole 13€

Fried parsley
Chilli threads

1/2 portion | 1 portion

100% Iberian ham 18€ / 35€

Potato salad + King prawns 8€ / 15€

in hoisin marinade
Prawn coral mayonnaise



Rice & Noodles

Our signature proposals
for lovers of this type of dish

'Pico de las Nieves' rice 13€

Chicken + Pork + Rabbit
With orange scent

Mellow rice with spinach 17€

Quail
Mushroom farce

Cuttlefish with Canarian sauce 14€

Roasted vermicelli
Citrus mayonnaise



Adaptable to a vegetarian diet



Croquettes

The mythical ones,
with the chef's touch

1/2 portion: 4 units | 1 portion: 8 units

Canarian stew croquettes 10€ / 18€
+ Sweet potato and orange cream

Chilli crab croquettes 10€ / 18€
+ Piquillo sauce and Basil

Iberian ham croquettes 10€ / 18€
+ Fresh Canary milk

Salted wreckfisch croquettes 10€ / 18€
+ Sweet potato cream

Yuca carimañolas 9€ / 16€
+ Roasted vegetables





Green, the color of life

Fresh, vegetable, and very tasty combinations.

All dishes can be adapted to a vegan diet

Burrata cheese 20€
on toasted pita bread
Roasted aubergine
Pickled lemon vinaigrette

Goat cheese salad 11€
Lettuce
Avocado
Green apple
Pumpkin seeds
Cherry tomatoes
Sage vinaigrette

Thai curry 14€
Roasted vegetables
Fried tofu

Spaghetti
with beetroot bolognese 21€
Cherry tomatoes confit
Cheese + Basil marshmallow

Sautéed canarian potatoes 11€
Served with mojo





Only of the best quality,
and prepared with love

Sea bass in fish soup 27€
Potato confit

Salmon with edamame hummus 32€
Sour cream quenelle

Atlantic wreckfish 35€
Passion fruit marinade
Sautéed wild rice

Cod in pea consommé 25€
Tomato jam
Cubed chorizo from Teror

Octopus with green sauce 30€
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



Did someone say meat?

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

Sirloin steak 35€
Roasted shallots + Gravy

Lamb shank 33€
Cous cous
Vegetables
Pickled lemon peel

Pork cheeks confit 25€
Sweet potato + Ginger cream

Beef rib terrine 24€
Pineapple chutney
Roast juice

Roast chicken 23€
Mashed root vegetables
Tamarind sauce

Matured beef burger 21€
Avocado
Chipotle sauce

Matured beef tenderloin 45€
Canarian potatoes
Yellow mojo (spicy Canarian Sauce)

Duck leg confit 26€
With Pedro Ximénez wine
Caramelised apple

Duck cannelloni with 5 spices 27€
Mango compote
Torta del Casar cheese bechamel

Breaded Iberian pork shoulder 36€
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

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 7€
Orange sorbet

Pistachio + 9€
White chocolate brownie
Raspberry ganache
Lychee foam
Kafir lime sorbet

Pear granita 7€
Lemon gelée
Orchard grass pesto
Yuzu marshmallow
Crystallized pear

Faux burrata 8€
Strawberry marinade
Cherry tomatoes + Basil oil

Apricot cream 8€
Almond + Rosemary sponge cake
Jasmine ice cream

Coconut mousse 9€
Marinated pineapple
Dulcey ganache
Passion fruit gel
Lime financier
Juniper ice cream

Homemade ice cream
+ Sorbets 7€
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.

