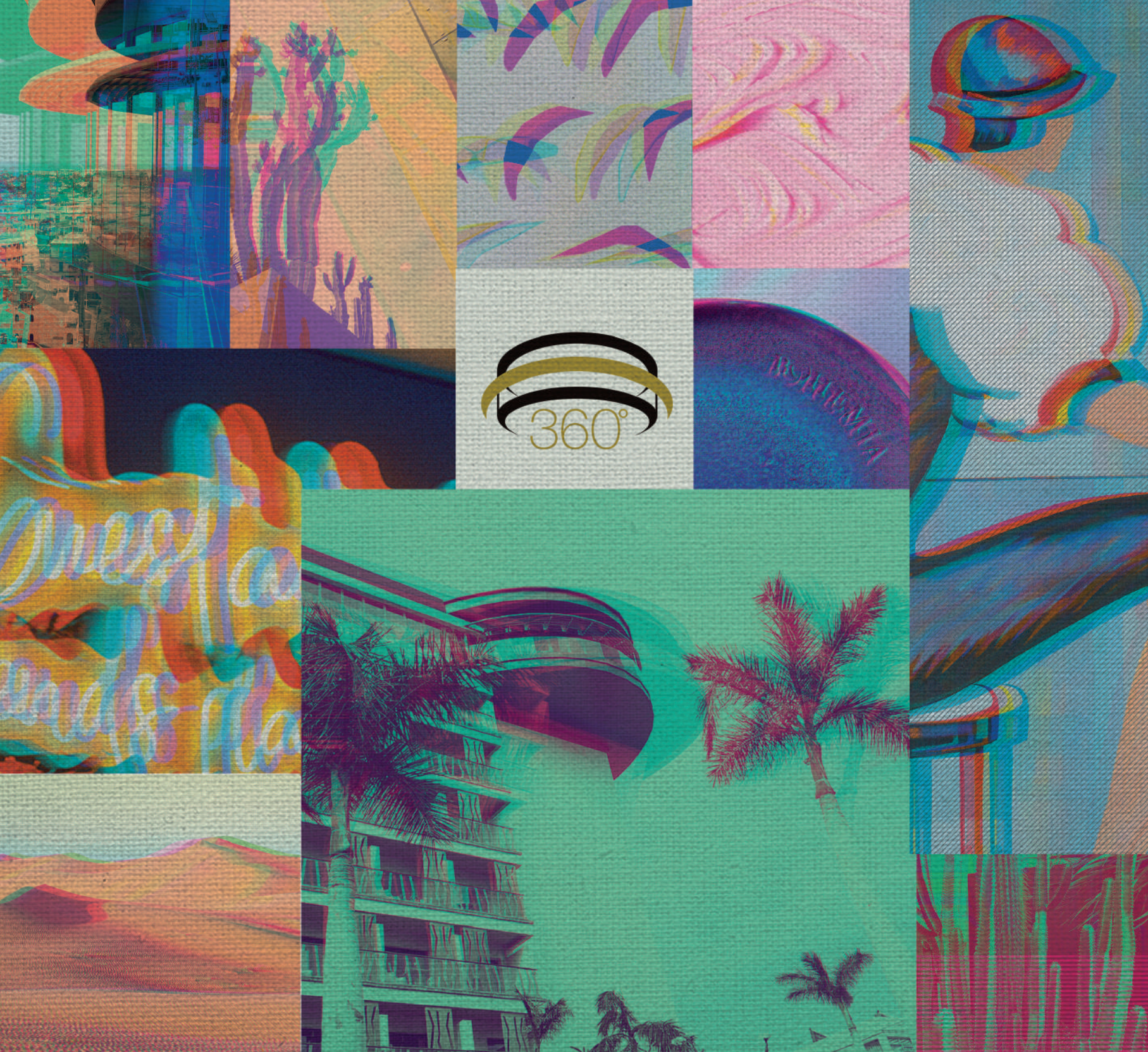
360°

# Panorama.
# Vol. II

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1. Ocean
2. Immensity
3. Color
4. Good vibes

# Something to share?

IF YOU LIKE TO SHARE AND TRY EVERYTHING,
HERE ARE SOME OPTIONS TO MAKE SURE NO ONE
IS FIGHTING OVER THE LAST BITE... OR MAYBE YOU ARE?

**Foie gras mi-cuit mousse** 35€
Cherry chutney
Sourdough bread toasts

**Matured beef steak tartare** 25€
Marrow
Crispy bread

**Salmon tartare** 22€
Soy jelly
Avocado

# Starters

HERE ARE SOME LIGHT OPTIONS
TO WHET YOUR APPETITE

**Beetroot salad** 16€
Burrata
Lettuce and berries

**Confit tomato salad** 13€
Anchovies
Olive spherification

**Green gazpacho** 18€
Cockles
Apple

**Tuna tataki** 22€
Crispy rice
Katsuobushi
Sriracha and lime dressing

**Herring ceviche** 21€
Fried plantain
Passion fruit
Yellow chili

**Prawn casserole** 15€
Fried parsley and chilli threads

½ portion / Full portion

**100% Iberian Ham** 18€ / 35€

**Potato salad** 9€ / 17€
Beef salami
Pistachio and caraway mayonnaise

Adaptable to a vegetarian diet

# Croquettes

THE MYTHICAL ONES,
WITH THE CHEF'S TOUCH

½ portion 4 units 10€
Full portion 8 units 18€

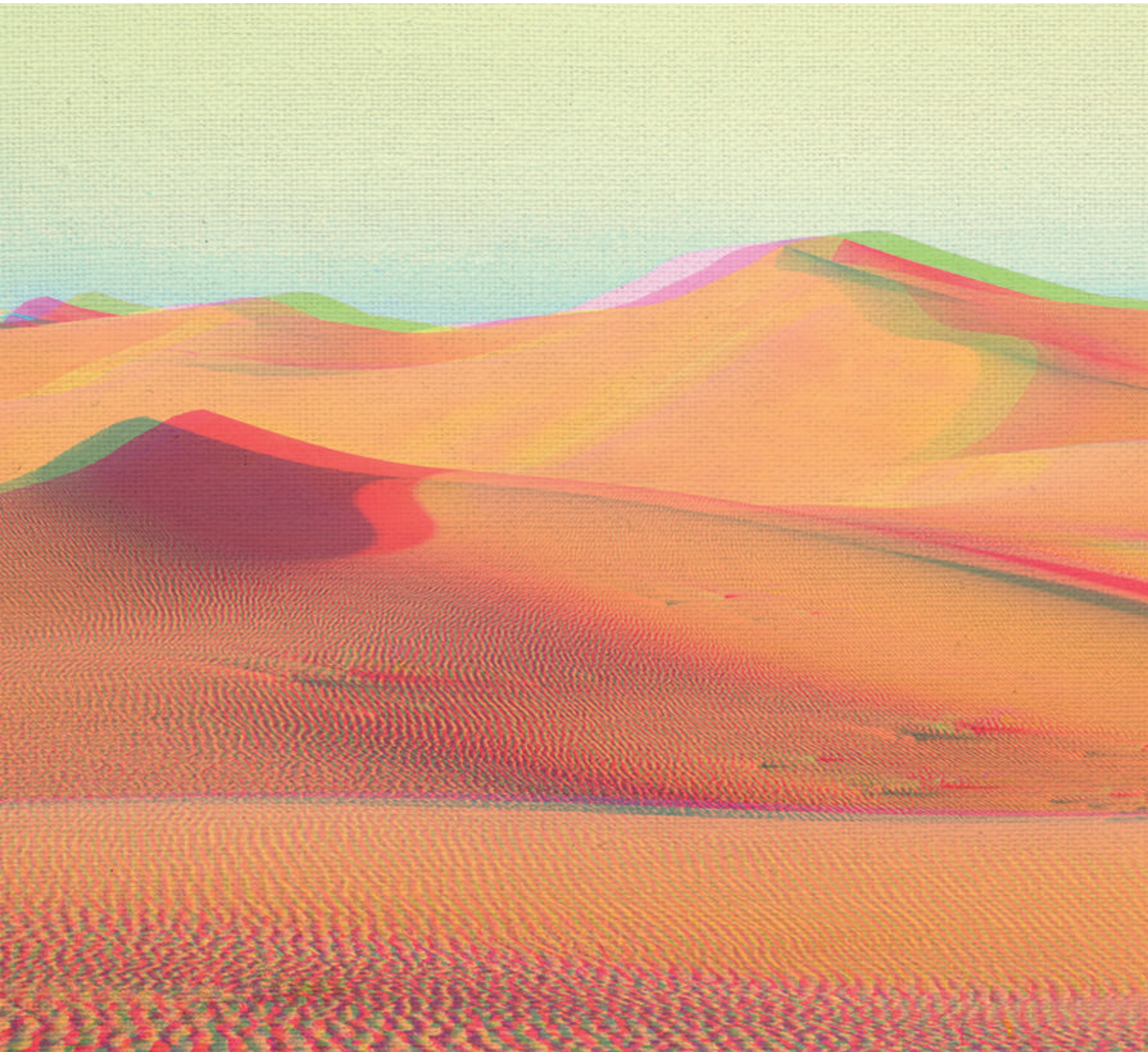
**Canary stew croquettes**
+ Orange and sweet potato cream

**Octopus croquettes**
+ Coriander mayonnaise

**Iberian ham croquettes**
+ Fresh milk from the Canaries

**Mushroom and truffle croquettes**
+ Caramelized tomato

**Cod fritters**
+ Roasted lime aioli



# Rice and Pasta

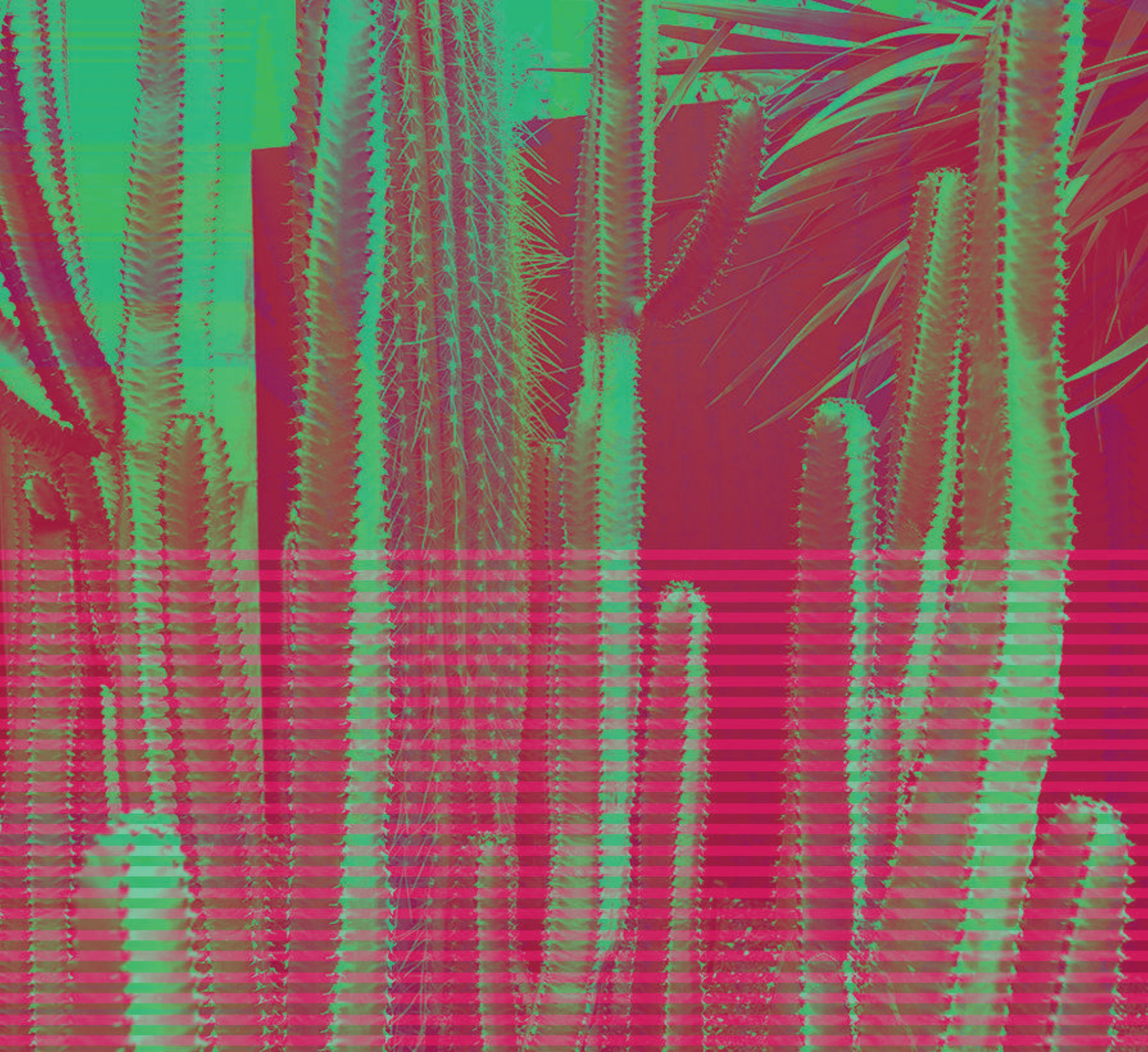
OUR SELECTION OF SIGNATURE DISHES
FOR RICE AND PASTA LOVERS

**Creamy seafood rice** 20€
+ Prawns, mussels and fish

**Black fideuá** 20€
+ Baby octopus and citrus emulsion

**Prawns flatbread** 26€
+ Tapenade and fennel vinaigrette

**Tagliatelle with simmered cuttlefish ragout** 26€
+ Malvasia wine and tomato sauce



# Green, the color of life

FRESH, VEGETABLE
AND VERY TASTY COMBINATIONS.
ALL DISHES CAN BE ADAPTED TO A VEGAN DIET

**Mellow peas** 15€
Aged cheese

**Vegetable Stir Fry** 15€
Wasabi mayonnaise

**Artichoke** 18€
Dried tomato
Hazelnuts

# Fish

OF ONLY THE BEST QUALITY,
AND PREPARED WITH LOVE

**Grilled turbot** 30€
Sweet pepper stew

**Sea bass casserole** 30€
Vegetable and seafood ragout

**Salmon** 30€
Vegetables
Fennel and pine nuts risotto

**Wreckfish cooked at low temperature** 30€
Celeriac and seeds

**Cod with saffron pil-pil** 28€
Coriander oil

**Grilled octopus** 35€
Sweet potato foam
Sea essence

**Fish of the day | On request**

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

**Sea bass** (1.5kg) 86€
Grilled or cooked in a salt crust

**Grilled turbot** 56€ /kg

# Did someone say meat?

IT'S NO SECRET THAT OUR MEATS
ARE TOP-NOTCH

**Tenderloin steak** 36€
Fondant potatoes with vanilla
Mushroom confit

**Lamb** 34€
Coriander pesto
Couscous with black trumpet mushrooms

**Pork cheeks** 27€
Orange and cinnamon
Mashed potato and roast juice

**Black Angus loin steak** 32€
Piquillo peppers
Smoked cheese mojo
(Canarian spicy sauce)

**Grilled beef ribs (for 2 people)** 50€
Mashed potatoes
Grilled vegetables

**Black Angus Burger** 25€
Truffle sauce
Egg

**Free-range chicken cooked at low temperature** 28€
Thai curry
Laksa

**Duck confit mille-feuille** 34€
Pear
Mashed potatoes and pistachios

# Grilled over Holm oak charcoal

ALL OUR MEAT COMES FROM ANIMALS BORN AND FED IN EUROPE.
THEY ARE SUBJECTED TO THE "DRY AGE" MATURING PROCESS,
WITH A CONSTANT TEMPERATURE CLOSE TO 2ºC AND
A CONTROLLED PERCENTAGE OF HUMIDITY.

## Ideal for sharing

**American rib eye steak 1000gr** 120€
**At least 40 days of maturation (bone-in)**
Male or female bovine
Age: +48 months
Recommended for 2 people

**T-Bone steak 1000gr | at least 40 days of maturation** 120€
Adult bovine
Recommended for 2 people

**+ 2 SIDE DISHES***
**included in the price of the grilled meat**

## Side dishes*

**Padrón Peppers** 5€

**Lettuce Salad** 5€
+ Tomato, onion, and olive oil

**Fries** 6€

**Mashed potatos** + Butter 6€

**Grilled green asparagus** 7€
+ Orange béarnaise

**Sautéed Vegetables** + Butter 7€

## Homemade sauces (200ml)

**Tarragon and orange béarnaise** 7€

**Old style mustard** 9€
+ Gravy and cream

**Pepper sauce with gravy** 9€
+ Cream cheese

**Mushrooms** 9€
+ Shallots cream

# Desserts

YOU SHOULD ALWAYS LEAVE SOME SPACE FOR A DESSERT,
WHETHER YOU SHARE IT OR NOT IS UP TO YOU :)

**Caramel custard** 8€
Clove chantilly
Citrus and basil

**Apple textures** 10€
Green apple sorbet
Apple, cucumber, and eucalyptus soup
Apple and rosemary jelly
Lemon jelly
Apple crystal

**Dark chocolate mousse** 10€
Red fruit jelly
Chocolate siphon sponge cake
Violet ice cream
Dry yoghurt meringue

**Coconut rice pudding** 8€
Yuzu

**Canarian monkey bread** 10€
Banana cream
Carta Oro rum jelly
Salted caramel ice cream

**Spiced tomato cream** 9€
Creamy coconut ice
Nut praline
Caramelised seasonal fruit

**Homemade ice cream and sorbets** 7€
(3 scoops)

360°

**#PanoramicDining**

In compliance with EU 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.