



*Menu  
for groups*

**Menu 1 45€**

- Canarian stew croquette**  
with roasted sweet potato cream
- Potato salad with beef salami,**  
pistachio and caraway mayonnaise
- Free-range chicken** cooked at low  
temperature with Thai curry and laksa
- Coconut rice pudding** with yuzu

**Menu 2 65€**

- Iberian ham croquette**  
with fresh milk from the Canaries
- Salmon tartare**  
with soy jelly, and avocado
- Black Angus loin steak** with piquillo peppers  
and smoked cheese mojo (*Canarian spicy sauce*)
- Dark chocolate mousse** with red fruit jelly,  
chocolate siphon sponge cake, violet ice cream,  
and dry yoghurt meringue

**Vegetarian menu 45€**

- Mushroom and truffle croquette**  
with caramelized tomato
- Mellow peas** with aged cheese
- Flatbread** with tapenade and fennel  
vinaigrette
- Apple in textures:** Green apple sorbet, apple,  
cucumber and eucalyptus soup, apple and  
rosemary jelly, lemon jelly, and apple crystal

**Standard 20€**

- White—Lagar do Proventus (*Albariño 100%*)
- Red—Terlano Gries Lagrein Reserve 2020
- Water and beer

**Canarian 25€**

- Sparkling—Bermejo Brut Nature (*Malvasía*)
- White—Paisaje de las islas (*Malvasía aromática, Marmajuelo*)
- Red—El Esquilón (*Listán negro*)
- Water and beer

**Curious 30€**

- Sparkling—Raventós i Blanc de Nit (*Macabeo, Monastrell, Parellada, Xarel-lo*)
- White—12 lunas (*Chardonnay, Gewürztraminer*)
- Red—Venta las Vacas (*Tempranillo*)
- Water, beer and coffee

**Beverage packages**