

Panorama.
Vol. II

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

1/2 portion / Full portion

100% Iberian Ham 18€ / 35€

Potato salad 9€ / 17€

Beef salami
Pistachio and caraway mayonnaise

 **Adaptable to a vegetarian diet**

Feel like another snack?

HERE ARE MORE LIGHT OPTIONS
TO WHET YOUR APPETITE

- 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

- Beetroot salad** 16€ 
Burrata
Lettuce
Berries

- Confit tomato salad** 13€ 
Anchovies
Olive spherification

- Green gazpacho** 18€ 
Cockles
Apple

 Adaptable to a vegetarian diet



Croquettes

THE MYTHICAL ONES,
WITH THE CHEF'S TOUCH

1/2 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€

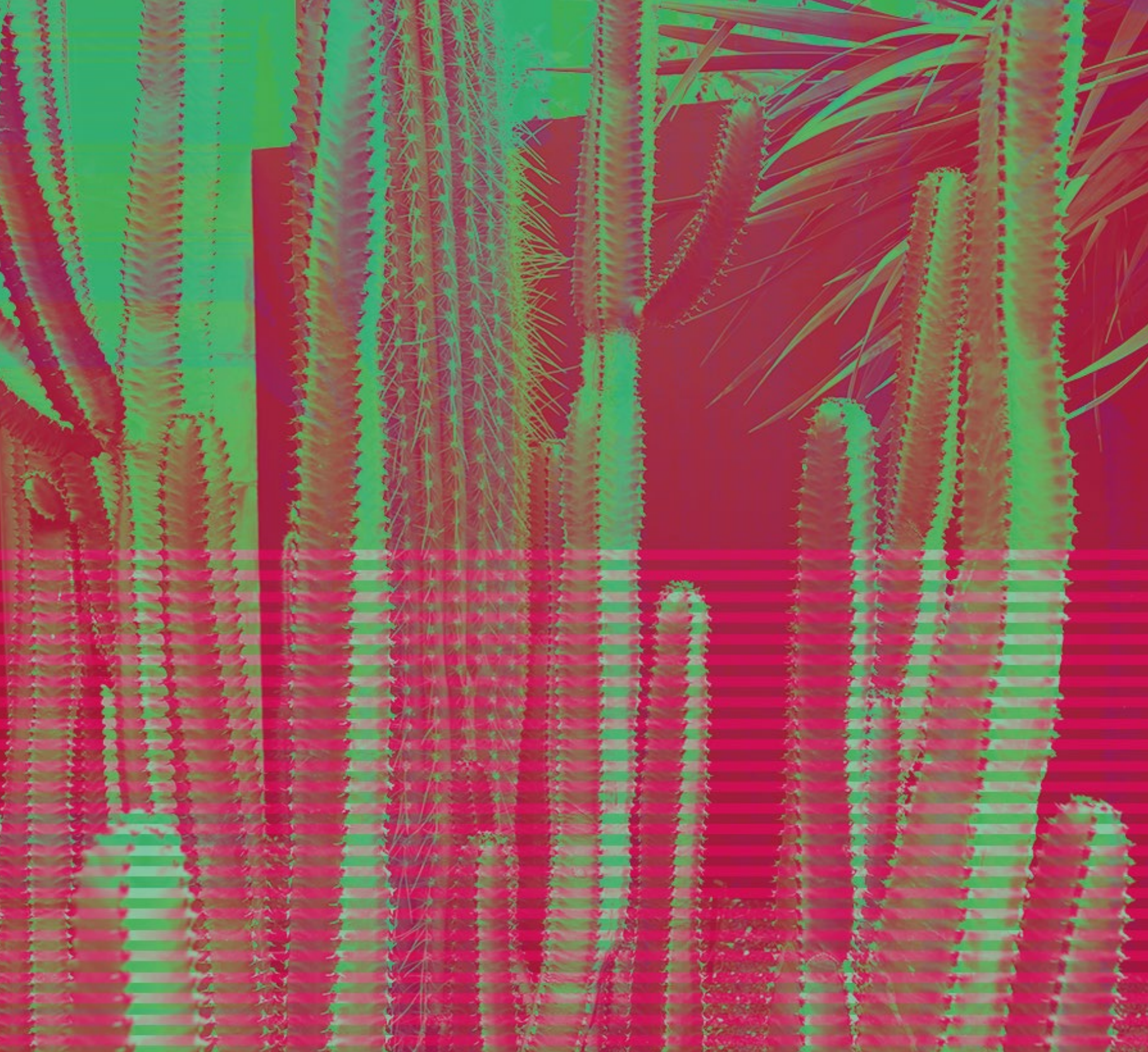
+ Baby octopus and citrus emulsion


Prawns flatbread 26€

+ Tapenade and fennel vinaigrette

**Tagliatelle with simmered
cuttlefish ragout** 26€

+ Malvasia wine and tomato sauce

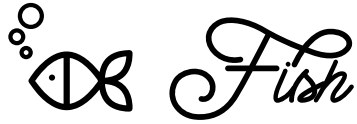


 *Green, the color of life*

FRESH, VEGETABLE AND VERY TASTY COMBINATIONS.
FOR DISHES ADAPTABLE TO A VEGAN DIET, PLEASE ASK US

Mellow peas 15€ Aged cheese	Confit tomato salad 13€ Olive spherification
Vegetable Stir Fry 15€ Wasabi mayonnaise	Green gazpacho 18€ Apple
Artichoke 18€ Dried tomato Hazelnuts	Vegan asparagus 14€ Sweet potato foam and hazelnuts
Beetroot salad 16€ Burrata Lettuce Berries	<i>1/2 portion / Full portion</i> Potato salad 9€ / 17€ Pistachio Caraway mayonnaise





OF ONLY THE BEST QUALITY,
AND PREPARED WITH LOVE

Grilled turbot 30€ Sweet pepper stew	Grilled octopus 35€ Sweet potato foam Sea essence
Sea bass casserole 30€ Vegetable and seafood ragout	Fish of the day On request Fresh fish from the fish market, whole pieces, accompanied by sautéed vegetables and salad
Salmon 30€ Vegetables Fennel and pine nut risotto	Sea bass (1.5kg) 86€ Grilled or cooked in a salt crust
Wreckfish cooked at low temperature 30€ Celeriac and seeds	Grilled turbot 56€ /kg
Cod with saffron pil-pil 28€ Coriander oil	



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 50€
(for 2 people)
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 2°C 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 potatoes + 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







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 7€
and sorbets**

(3 scoops)



#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.

