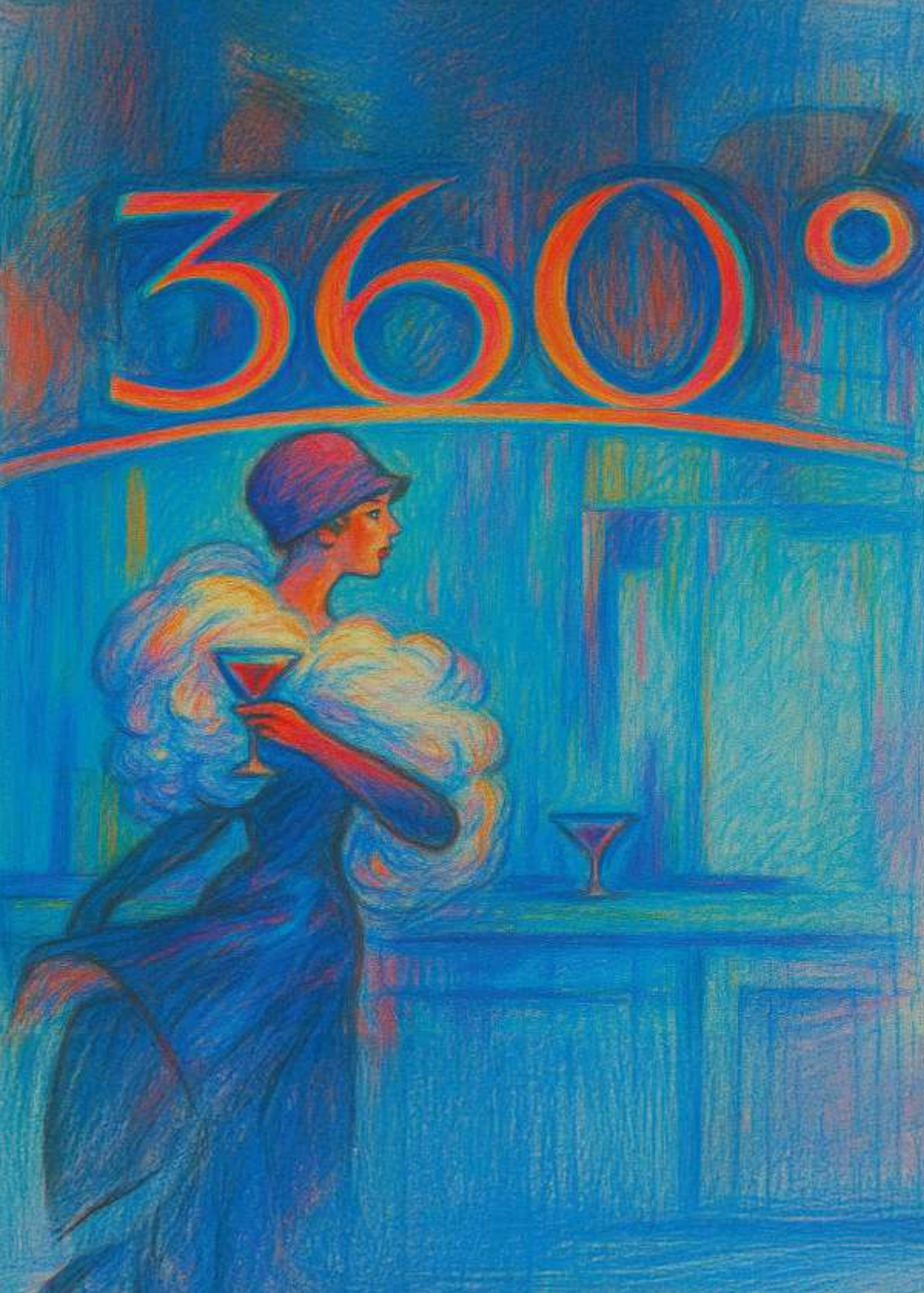




Menu for Groups

Menu 1 50€

Canarian stew croquettes
with roasted sweet potato cream

Potato salad
with beef salami and pistachio
and caraway mayonnaise

Slow-cooked chicken
in Thai curry and laksa

Warm chocolate cake
with whisky cream foam

Menu 2 70€

Iberian ham croquette
with fresh milk from the Canary Islands

Potato salad
with beef salami and pistachio
and caraway mayonnaise

Tuna tataki
with seaweed, papaya-turmeric cream,
sriracha-lime dressing

Black Angus loin
with piquillo peppers and smoked
cheese mojo

Warm chocolate cake
with whisky cream foam

Vegetarian Menu 50€

Mushroom and truffle croquettes
on caramelized tomato

Green broccoli curry
with vegetables and pea protein

Cauliflower risotto
with roasted almonds

Apple textures:
Green apple sorbet, apple and cucumber
soup with eucalyptus; apple and rosemary
jelly; lemon gel; apple crystal

Beverages package

Standard 20€

White —Lagar do Proventus (*Albariño 100%*)
Red —Terlano Gries Lagrein Reserve 2020
Waters and beers

Canarian 25€

Sparkling —Bermejo Brut Nature (*Malvasia*)
White —Paisaje de las islas (*Aromatic Malvasia*,
Marmajuelo)
Red —El Esquilón (*Listán negro*)
Waters and beers

Curious 30€

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