





# **PANORAMA**

## **vol.3**

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.







# SOMETHING TO SHARE?

## **Goose liver pâté** 35€

Melon spheres with port wine  
Toasted nut bread

## **Matured beef tartare** 22€

Deep-fried aubergines  
Palm miso

## **Salmon tartare** 22€

Avocado  
Orange soup  
Picual olive oil

## **Prawn Casserole** X€

Fried parsley  
Chili

*1/2 portion / Full portion*

## **100% Iberian Ham** 18€ / 35€

## **Potato salad** 11€ / 17€

Beef salami  
Pistachio and cumin mayonnaise

 Adaptable to a vegetarian diet

# FEEL LIKE ANOTHER SNACK?

## **Pickled parrotfish fillets** 18€

Salad of marinated vegetables  
Marinated kale foam

## **Carrot salmorejo with ginger** 18€

Smoked sardine and fennel

## **Tuna Tataki** 22€

Seaweed, papaya and turmeric cream  
Sriracha-lime dressing

## **Tiradito of red sea bream** 21€

Tiger's Milk with passion fruit  
Yellow chilli

## **Coleslaw** 15€

Citrus mayonnaise, prawns breaded  
Deep-fried in crispy sweetcorn

## **Sprout salad** 14€

Anchovies  
Paprika  
Blue cheese  
Baked apple dressing

## **Confit Cherry Tomato Salad** 21€

Burrata  
Sprouts  
Pistachios

## **Purple potato causa** 20€

Deep-fried squid  
Roasted yellow mojo  
Pickled onion

 Adaptable to a vegetarian diet





# CROQUETTES

*½ portion 4 units 10€*

*Full portion 8 units 18€*

## **Canary stew croquettes**

+ Orange and sweet potato cream

## **Iberian ham croquettes**

+ Fresh Canarian milk

## **Mushroom croquettes with truffle**

+ Caramelised tomato sauce









# **RICE AND PASTA**

**Creamy rice** 21€

Squid and artichokes

**Fideuá** 20€

BBQ pork

**Thin flatbread 'coca'** 23€

Roasted vegetables

Iberian ham

**Tagliatelle** 22€

Squid ragout

Malvasia wine







# **GREEN,** **THE COLOR OF LIFE**

**Cauliflower risotto** 15€  
Roasted almonds

**Wok vegetables** 15€  
Wasabi mayonnaise

**Artichoke blossom** 17€  
Roasted red mojo  
Hazelnuts

**Green broccoli** 18€  
**curry**  
Vegetables  
Pea protein

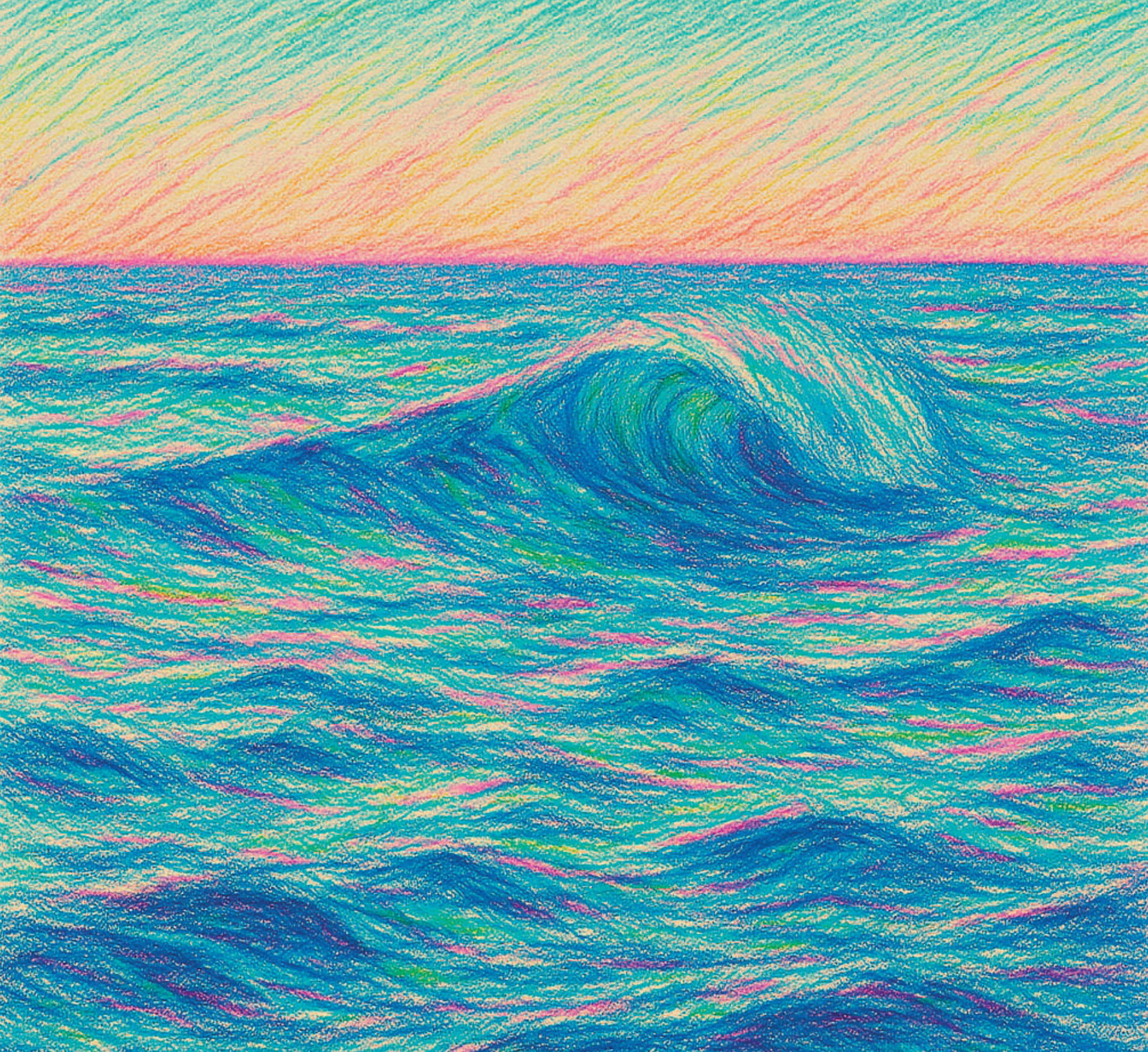
**Baba Ganoush** 12€  
Roasted aubergine  
Pine nuts and vegetables  
Basil oil and bread crackers

**Cold avocado**  
**and green apple soup** 18€  
Baked apple  
Fennel emulsion

*1/2 portion / Full portion*

**Potato salad** 11€ / 17€  
Pistachio and cumin mayonnaise









## FISH

### **Grilled turbot** 31€

Radish and parsnip cream  
Hazelnuts

### **Gazpachuelo with sea bass** 30€

Field beans confit  
in olive oil

### **Salmon** 28€

Green mango sauce  
Thai dressing

### **Grilled wreckfish ('cherne')** 30€

Saffron soup  
Roasted vegetables

### **Cod** 27€

Wild rice  
Pil-pil emulsion with piparras chilli

### **Crispy octopus** 35€

Cauliflower and quinoa cream  
Citrus mayonnaise  
Sesame and chilli

### **Grilled scallops** 28€

Lemongrass  
Fennel  
Raifort

### **Fish of the day | On request**

Fresh fish from the fish market. Whole pieces, served with sautéed vegetables and salad leaves.

**Sea bass (1.5kg)** 86€ /unit  
grilled or cooked in a salt crust







# DID SOMEONE SAY MEAT?

<b>Tenderloin steak</b> 35€ Fondant potatoes with vanilla Sautéed mushrooms	<b>Grilled beef rib</b> 50€ <b>(2 people)</b> Mashed potatoes and roasted vegetables
<b>Lamb confit</b> 34€ Orange and achiote sauce	<b>Black Angus Burger</b> 25€ Truffle sauce Egg
<b>Braised pork cheeks</b> 27€ Mashed potatoes and sweet wine sauce	<b>Free-range chicken cooked at low temperature</b> 25€ Thai curry Laksa
<b>Black Angus loin steak</b> 32€ Piquillo peppers Mojo with smoked cheese	<b>Duck confit millefeuille</b> 34€ Mashed potatoes Pear Pistachios
<b>Presa de cochino</b> 32€ Reducción de sangría Mojo de plátano asado	



# GRILLED OVER HOLM OAK CHARCOAL

Grilled over oak charcoal. All our meats come from animals born and reared in Europe. They are subjected to a 'dry age'maturing process at a constant cold temperature of approx.2°C and a controlled moisture content.

*To share*

**American rib eye 1000gr**

**120€**

**At least 40 days of maturation (bone-in)**

Male or female bovine

Age: +48 months | 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€









## DESSERTS

### **Cream cheese cream 8€**

Coffee-cocoa jelly  
Moya biscuit

### **Apple textures 10€**

Green apple sorbet  
Apple soup with cucumber and eucalyptus  
Apple jelly with rosemary  
Lemon jelly  
Apple crystal

### **Warm chocolate 10€ tartlet**

Whisky cream liqueur foam

### **Pavlova 8€**

Yoghurt  
Chocolate and caramel  
Stewed strawberries with vanilla and lime

### **Filled crispy biscuits 9€**

Roasted banana cream

### **Peach Tarte Tatin 9€**

Vanilla ice cream

### **Ice cream and Sorbets 7€**

(3 scoops)



