





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 15€

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

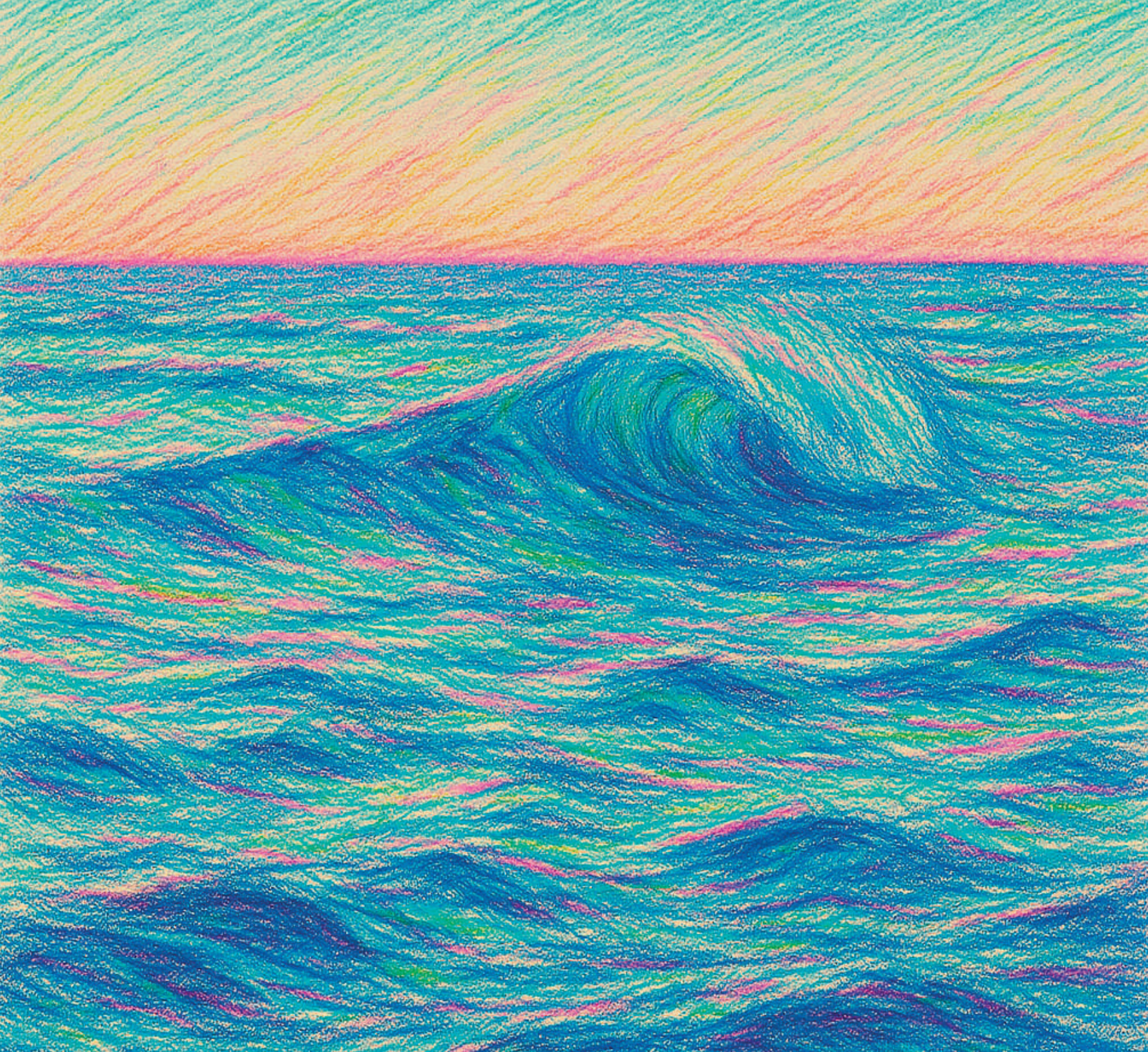
Green broccoli 18€
curry
Vegetables
Pea protein

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?

Tenderloin steak 35€ Fondant potatoes with vanilla Sautéed mushrooms	Grilled beef rib 50€ (2 people) Mashed potatoes and roasted vegetables
Lamb confit 34€ Orange and achiote sauce	Black Angus Burger 25€ Truffle sauce Egg
Braised pork cheeks 27€ Mashed potatoes and sweet wine sauce	Free-range chicken cooked at low temperature 25€ Thai curry Laksa
Black Angus loin steak 32€ Piquillo peppers Mojo with smoked cheese	Duck confit millefeuille 34€ Mashed potatoes Pear Pistachios
Iberian Pork Shoulder 32€ Sangria reduction Roasted banana mojo	

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€

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





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)

