

MENU

Starters

Clams in marinera sauce 13

Bacon & Banana Croquettes 13

Cream of almogrote dip (typical Canarian cheese dip) 6 pieces



Garlic Prawns 14

Flambéed with Pastis

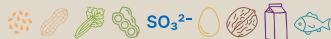


Prawns with thai sauce 14



Marinated Duck Gyoza 14

Kimchi & mango mayonnaise

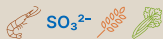


Burrata with tomatoes, anchovies and pine nuts 14



Crab Croquettes 16

Seafood aioli 6 pieces



Salmon sashimi 16

Wakame seaweed



Salmon ceviche 16

Tiger milk dressing



Octopus Carpaccio 17

Basil & lime vinegarett - Smoked



Andalusian squid 18

Saffron alioli



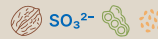
Tuna Tartare 18

Guacamole - Tobiko eggs - Wasabi caviar



Wagyu Beef Carpaccio 18

Confit shiitake mushrooms - Warishita marinade dressing



Iberian Bellota Ham 22

Meat

Archile Burger 22.50

Angus & Wagyu beef burger - cheddar - caramelized onions - bacon - truffle mayonnaise



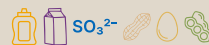
Entrecôte Tagliata 24

Arugula - sundried tomato - Parmesan cheese - French fries



Jacks Tartare 25

Smoked with Jack Daniels - salad - French fries



Grilled Entrecôte 26

Salad - French fries - sauce of your choice*

Grilled Sirloin 28

Salad - French fries - sauce of your choice*

Gourmet Entrecôte 32

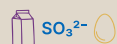
Salad - French fries - sauce of your choice*

Bearnese Sauce 
Pepper Sauce 
Mushroom Sauce 



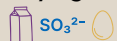
Iberian Pork Cheeks with Red Wine Sauce 28

Shallots & Red wine sauce - potato mousseline



Tournedos Rossini 32

Lacquered with Port sauce - Foie gras - Eryngii mushrooms



Lamb Shank 32

Mashed potatoes - ginger & parsnip



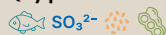
Fish

Sole "Meunier Style" 24



Canarian Octopus 24

Wrinkle potatoes (arrugadas) - mojo dips (typical Canarian sauce)



Sea Bass 25

Mashed potatoes - mustard and 3 herbs mousseline



Crusted Tuna 25

Guacamole - red pepper mousse - soy emulsion



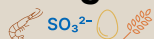
Grilled Cod 28

Shallot cream - mashed potatoes sautéed



Pasta

Vongole Linguine 18



Boletus Mushrooms Raviolis 18

Truffle sauce



Vegetarian

Falafels 19

Chickpea hummus - soft red pepper mousse



Child Menu

Junior burger 12

with French fries



Chicken Fingers 12

with French fries



Desserts

Crème brûlée 6.50



Sorbet Cup - three scoops 7

Coconut Explosion 10



Tiramisu Archile's style 12



Cheesecake with hot Belgian chocolate 12



Mix of Canarian cheeses 14



Bread service 2.50



Alérgenos



CEREALES CON GLUTEN



CRUSTÁCEO



HUEVOS



PESCADO



CACAHUETE



SOJA



LÁCTEOS



FRUTOS DE CÁSCARA



APIO



MOSTAZA



GRANOS DE SESAMO



SULFITOS



MOLUSCOS



ALTRAMUCES

