

MENU

Starters

Bacon & Banana Croquettes 13

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



Garlic Prawns 14

Flambéed with Pastis



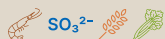
Marinated Duck Gyoza 14

Kimchi & mango mayonaise



Crab Croquettes 16

Seafood aioli 6pieces



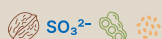
Octopus Carpaccio 17

Basil & lime vinegarette - Smoked



Wagyu Beef Carpaccio 18

Confit shiitake mushrooms - Warishita marinade dressing



Tuna Tartare 18

Guacamole -Tobiko eggs - Wasabi caviar



Iberian Ham de Bellota 22

Meat

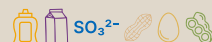
Entrecôte Tagliata 24

Rucula - sundried tomato - Parmesan - French fries



Jacks Tartare 25

Smoked with Jack Daniels - salad - French fries



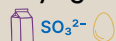
Iberian Pork Cheek with Red Wine 28

Shallots & Red wine jus - potato mousseline



Tournedos Rossini 32

Lacquered with Port sauce - Foie gras - Eryngii mushrooms



Lamb Shank 32

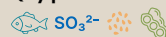
Mashed potatoes - ginger & parsnip



Fish

Canarian Octopus 24

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



Sea Bass 25

Cuttlefish Risotto - musterd and 3 herbs mousseline



Atún en Crosta 25

Guacamole - red pepper mousse - soya emulsion



Vegetarian

Falafels 19

Chickpea hummus - soft red pepper mousse



Evening Menu

Daily Menu 45

Exquisite menu consisting of a **starter**, **main course** and **dessert** to choose from several options proposed by the chef. Ask our team for the menu of the day.

Child Menu

Junior burger 12 with French fries



Chicken Fingers 12 with French fries



Desserts

Tiramisu Amarilla's style 12



Cheesecake with hot Belgian chocolate 12



Mix of Canarian cheeses 14



Allergens



CEREALS
WITH GLUTEN



CRUSTACEAN



EGGS



FISH



PEANUT



SOY



DAIRY



SHELL FRUITS



CELERY



MUSTARD



SESAME SEEDS



SULFITES



MOLLUSKS



LUPINE

