

STARTERS

Selection of Fine Cheeses from Uga Farm A selection of 4 varieties according to type of livestock and curing process	16,90 €
Acorn-fed Iberian Ham With char-grilled valley bread and grated tomato	23,90 €
Local Tomato and Tuna Organic Lanzarote tomato with home-pickled tuna, dressed in its own marinade	16,00 €
Green Salad and Cheeses A variety of fresh lettuce leaves, arugula, 3 Uga Farm cheeses, figs, and dates	14,80 €
Carpaccio, Tartare or Ceviche of the Day Depending on market availability of fish or meat	18,90 €
Different Trijero Asparagus With Iberian ham, poached egg, truffle potato parmentier, and black pepper	17,50 €
Grilled Vegetable Platter With Janubio salt and extra virgin olive oil from Lanzarote	13,50 €
Wrinkled Potatoes and their Mojos Authentic Lanzarote potatoes with red and green mojo sauces	7,90 €
Wild Prawns With fried garlic, Malvasia liquor stratus, and spicy pepper	16,90 €
Traditional Escaldón Of stew or fish depending on preparation	9,50 €
Spoon Dish of the Day Let yourself be surprised by a spoon dish	10,00 €
Gratinated Goat Ravioli Filled with goat stew, Jersey cheese parmentier, and sprouts	17,50 €
Capricious Squid With spiced saffron sauce, toasted garlic, and crispy tentacles	16,90 €
Sweet Potato and Smoked Cheese Delight Grilled sweet potato, our smoked cheese melted with date spicy mojo	13,90 €
Homemade Mixed Croquettes Variety according to our kitchen team	13,50 €
Rabbit Parmigiana in Salmorejo With aubergines, courgettes, and tomato	16,50 €
Grilled Octopus With fried sweet potato, La Vera paprika, E.V.O.O., and spicy red mojo	18,90 €

FISH

Grilled Cod With almond sauce, baker's potatoes, and pickled crispy onion	22,80 €
Fresh Fish from La Graciosa Check with the room	24,90 €
Grilled Squid With pretty potatoes and fresh salad	19,80 €
Wreckfish or Grouper Depending on availability	25,95 €
Grilled Salmon Supreme cut of salmon with stir-fried vegetables, a touch of hollandaise, and teriyaki sauce	21,00 €

RICES

Price per person

Km0 Dry Rice (minimum 2 people) With black pig, rabbit, chicken	19,90 €
Iberian Rice (minimum 2 people) The best of the Iberian pig, loin, presa, and chorizo	22,80 €
Creamy Rice with Small Cuttlefish, Limpets, Wreckfish, and Octopus A creamy local product finished with goat's milk, Vulcano cheese zest, and ginger aroma	21,90 €
Vegetable and Mushroom Risotto Selection rice finished with Bodeguita cheese	17,70 €

FROM OUR FARM

(According to farm availability, some references may be missing)

Black Piglet Confit suckling pig at low temperature for 12 hours and roasted in the oven in its juice	29,50 €
Lamb Oven-roasted	26,00 €
Black Pig Cheeks Cooked in their own juice with our young red wine and wok vegetables	23,00 €
Traditional Goat Meat Stew Slow-cooked with a touch of thyme and wines from the cellar	17,90 €
Fried Kid Goat Chopped and fried with garlic and diced potatoes	25,50 €

MEATS ON THE GRILL

Little Rib Steak of Pork Riblets macerated in sweet and sour red mojo sauce	18,50 €
Iberian Pork Shoulde Grilled with a reduction of sweet Malvasia wine, roast sauce, and Jago potatoes	24,50 €
Uruguayan Sirloin on the Grill (ask if any sauce is desired) Served with roasted vegetables and French fries	24,90 €
Canarian Veal Entrecote Broken potatoes, Chacon chorizo butter, praline of toasted garlic, and roast juice	25,90 €
300g Black Angus Alto Loin Sliced to perfection with baker's potatoes and roasted peppers	29,00 €
D.O. Canarian Chicken Thigh Free-range chicken marinated with Moorish spices	18,00 €
Loin / Steak or Large Steak from Selected Beef 500 - 1000g	S/M

DESSERTS

Creme Brulee of Our Cellar Cheese	7,00 €
Drunken brioche in sweet red wine and pear sorbet	6,50 €
Chocolate and Biscuit Tart with Coffee Aroma and Grand Marnier	6,90 €
Puff pastry mille-feuille, vanilla cream, and cocoa mousse	6,90 €
Goat's Yogurt Creamy with Passion Fruit, Crumble, and El Hierro Pineapple	6,50 €
Gofio mousse cup with sweet banana chutney and millet crunch	6,00 €
Egg Mole Creamy Cup, Malvasia Jelly, and Broken Mimo	6,80 €
Our cheese tart	6,40 €
Fresh Fruit	7,00 €
Cheeses to taste	9,00 €