

# Delacacies Caviar Zar Imperial (30 grs)

Russian Ossetra captures the eggs at their absolute peak of size, flavour, colour & texture when the sturgeons are at their most mature. Elaborated "Malossal" style. An Authentic Gourmet pleasure.

To complete this unique and ultimate Palate experience, we highly recommend our freshest Russian vodka or Champagne.

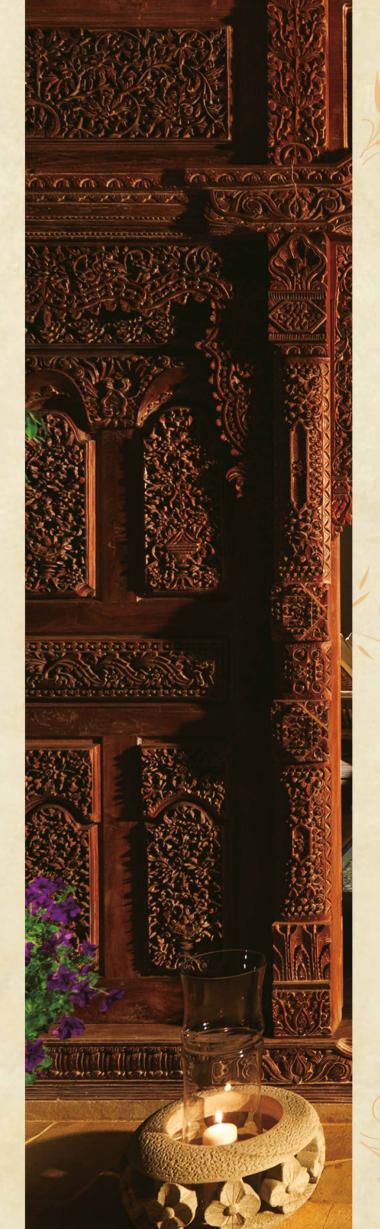


## King Crab

King crab, originating from the Pacific Gelid waters of the Bering Sea is one of the most delicate Shelfish in the World. We are privleged to share this Authentic Giant Crab delicacy with you, our Customer.

This luxurious Appetizer is best accompanied by a Spanish Summum Brut Nature Cava or a Dry canarian, Malvasia Volcanica White wine.





# Starters

Kill Zone	14€
Tom Yum Spicy Thai Soup	
The old man and the sea  Traditional Canarian style  Bouillabaisse	15€
Raiders of the Lost Ark	14€
Peruvian Shrimp Soup	
Pinocho	12€
Cream of seasonal mini-veg with maxorata fresh goat's cheese & truffle aroma	
It's a Wonderful life	14€
Fresh burrata with tender canarian tomato, pesto & black olives	
Modern times	18€
Andalusian style baby cuttlefish on white garlic pistachio with mango flavored Alioli	
An American in Paris	24€
Homemade foie gras with Canarian tomato & Caramelized red onion	
The bridge over the river Kwai	14€
Crispy langoustine rolls with coral sauce	
The postman always rings twice	17€
Crayfish salad cocktail on a dried tomato paste with seafood vinaigrette	

Dial M for murder Steak tartar

28€ Supplement HB: 10€

Unforgiven

24€

Soft-shell crab in tempura and black garlic aioli

A Hard Day's Night

18€

Tempura of vegetables on white garlic pistachio & soy sauce

From Russia with love

30€

Supplement HB: 15€

King crab leg served with mayonnaise and mujjol caviar

Breakfast at Tiffany's

65€

Supplement HB: 50€

Ossetra caviar 30 grs.

# Pasta and Rices

Singin' in the rain

18€

Fresh pasta sauteed with seasonal vegetables & curry

La vita é Bella

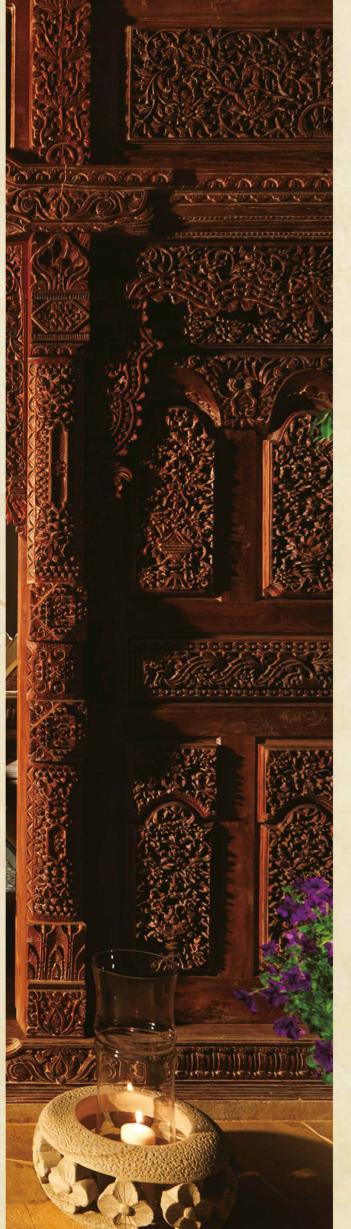
21€

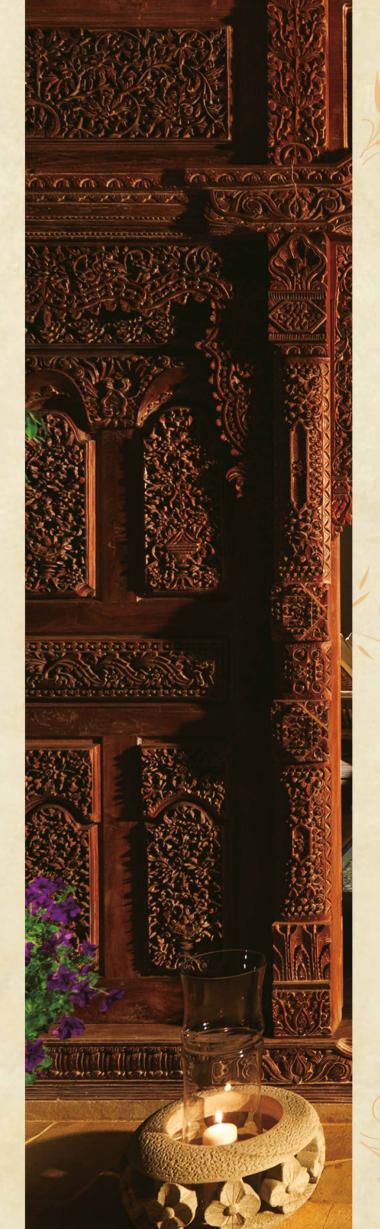
Pear ravioli with cheese sauce

Smiles of a Summer's Night

18€

Creamed rice with mushrooms & finely sliced parmesan





Fish
Finding Nemo

28€

Grouper cooked with Onions, Squid and Canarian black potatoes

Pirates of the Caribbean

28€

Red tuna belly on crab noodles

Moby-Dick

28€

Cod cooked at a low temperature on creamed baby broad Beans and crispy Garlic

A place in the sun

30€

Grilled turbot with mashed Potatoes & Clams

Forrest Gump

30€

Flambéed langoustine

Supplement HB: 15€

Meats

One more hour in the Canary Islands

Pressed black canarian pork, black potatoes, sautéed reinette apple & pork scratching with gofio (toasted grain flour)

The Godfather (2 pax)

58€

Supplement HB: 15€

Roast chateaubriand with sautéed mushroom, stir-fried vegetables and pie au gratin

Brazil

28€

Grilled beef tournedo with porcini mushrooms & foie gras

Always

28€

Rib eye Steak with Potato tempura & Mayonnaise selection

## Romancing the stone

30€

Shoulder of suckling lamb cooked at low temperature with caramelised piquillo peppers & rosemary-infused potatoes

## Bonnie and Clyde

24€

Iberian pork Sirloin with sweet Potato, Cheese sauce & plum Chutney

#### Side Orders

4€

Sautéed Vegetables | Potato Purée | Green Salad Chips | Jasmine Rice | Curried rice | Wok of vegetables with toasted sesame & spices

# Desserts

#### Sweet Dreams

12€

Our Lemon pie

#### Alice in Wonderland

12€

Royal cheesecake

#### Red

12€

Red berries: strawberry sponge, cranberry meringue, home-made raspberry coulis

## Charlie and the Chocolate Factory

12€

Chocolate quenelle flavoured with citrus fruits and white chocolate sauce

## Fantasy

15 €
Supplement HB: 5€

Special flambé dishes (Strawberries, bananas)

