

# *Delicacies*

## *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 privileged 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*

15 €

Traditional Canarian style  
Bouillabaisse

### *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*

Soft-shell crab in tempura  
and black garlic aioli

24 €

*A Hard Day's Night*

Tempura of vegetables on white garlic  
pistachio & soy sauce

18 €

*From Russia with love*

King crab leg served with mayonnaise  
and mujjol caviar

30 €

Supplement HB: 15 €

*Breakfast at Tiffany's*

Ossetra caviar 30 grs.

65 €

Supplement HB: 50 €

*Pasta and Rices*

*Singin' in the rain*

Fresh pasta sauteed with seasonal  
vegetables & curry

18 €

*La vita é Bella*

Pear ravioli with cheese sauce

21 €

*Smiles of a Summer's Night*

Creamed rice with mushrooms  
& finely sliced parmesan

18 €





## 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*

26 €

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

### *The Godfather (2 pax)*

58 €

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

Supplement HB: 15 €

### *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 €

Special flambé dishes  
(Strawberries, bananas)

Supplement HB: 5 €

