


STARTERS

(V) CHEESEBOARD  **15€ (1/2) 20€**

Artisan chesses (goat, sheep and cow), Medjoul dates, honey and nuts.

(V) ALMOGROTE  **10€**

Cream cheese cured with mojo (typical Canarian sauce) and sweet bread spreads

(V) TRIO OF CREAMS  **16€**

Humus, beetroot and red peppers with nuts) falafel, yogurt sauce and pita bread

(V) MONTADITO  **9€**

Sweet potato, sweet tomatoes and melted goat cheese topped with palm honey.

SALADS

FRESH SALMON TARTAR  **19€**

Tomato, leek, cilantro, avocado, and wasabi ice cream.

SHRIMPS WARM SALAD  **14€ (1/2) 18€**

Avocado, toasted seeds, hazelnuts, and bacon.

CRISPY CHICKEN SALAD  **12€ (1/2) 16€**

Almond-breaded chicken, apple, nuts and yogur sauce

(V) Vegetarian option with falafel

POKE BOWL  **17€**

Buckwheat, vegetables, avocado, wakame and protein to choose: crunchy chicken/salmon tartar or shrimps

(V) Vegetarian option with tofu, seitán or falafel


NIBBLES

CROQUETTES  **8 € (4 UDS) 16 € (8 UDS)**

Codfish (cilantro alioli) 

Chicken (roasted garlic alioli)

(V) Banana and blue cheese (fig jam) 

(V) Spinach, pumpkin and raisins (mango-curry mayonnaise) 

KIBBEH TACO     **6 € / UNIDAD**

Lebanese beef meatball with tabulé and yogurt sauce

MEAT BAO BREAD   **9 € / UNIDAD**

Pibil pork cheeks, cilantro, raita sauce with jalapeño and pickled red onion

(V) **FRIED PEAR RAVIOLIS**    **16 € (8 UDS)**

4 chesse sauce, crispy onion and nuts.

MAIN DISHES

ORGANIC CUSCUS      **18 €**

Vegetables, chicken with teriyaki sauce.

(V) **Vegetarian option with seitán or tofu.**


LOW TEMPERATURE OCTOPUS   **20 €**

Lentils vinaigrette, mashed sweet potatoes, cilantro and passion fruit sauce.

SHRIMPS, SQUIDS AND HAKE WOK      **22 €**

Vegetables in green curry and coconut milk sauce with rice mixes

(V) **Vegetarian option with seitán or tofu.**

LOW TEMPERATURE CODFISH    **24 €**

Au gratin with roasted garlic alioli, roasted almonds, sweet potatoe and crunchy onion

CHICKEN CURRY     **18 €**

Mango sauce and basmati rice with almonds, dried apricot and raisins

IBERIAN PORK TENDERLOIN  **21 €**

4 cheeses sauce, guava and fries.

IBERIAN "SECRET" **24 €**

Roasted pork with fries, padron peppers and Palm honey

BEEF ENTRECOTE   **24 €**

Fresh mushrooms in teriyaki sauce and fries

KIDS MENU **13 €**

BREADED OR GRILLED CHICKEN BREAST

CHICKEN OR CODFISH CROQUETTES  

FRIED BATTERED HAKE   

Fries or rice and ketchup

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- Assortment of artisan breads and daily appetizer: 1,90€ per person
 - Gluten free bread and daily appetizer: 2,90€ per person
 - All our dishes may contain traces of indicated allergens
 - Please, if you have any allergy inform to our staff
 - Taxes included.
 - (V) Vegetarian * ask for vegan options