

APPETIZERS

Olives from the country seasoned	3,95€
Duo of Gildas	7,50€
Cockles from the Rías to Madrid	14,50€
Barbate sardines with lemon	10,70€
Barbate sardines with homemade tomato sauce	8,95€
Barbate sardines in olive oil	10,45€
Barbate mussels in escabeche	8,85€
Loaves of sourdough bread with Cantabrian anchovies (4 pcs)	9,90€

OUR PLATTERS

Iberian Gran Reserva Ham	22,00€
"Mano de Hierro" Pâté	6,95€
Portion of Iberian sobrasada Selection	7,50€
of Canary Island cheeses Selection of international cheeses Assorted cheese festival	10,00 / 18,00€ 12,00 / 20,00€ 13,00 / 21,00€

SALADS

Shrimp and rice salad	13,95€
Bonito tuna salad	11,50€
Ingenio burrata, blue tomato, and pesto	12,95€
Marinated chicken salad with vegetables	15,50€

STARTERS

French Reblochon cheese Tartiflette	14,90€
Papas arrugadas with island mojo sauce	7,50€
Spicy potatoes	7,80€
Gonzalo's Spanish Omelette	3,90 / 8,50€
Ham croquettes (gluten-free)	9,50€
The famous Salmon Carpaccio from "El Zarcillo"	16,90€
Focaccia with tomato and smoked sardine	9,50€
Regañá with salt-cured foie gras from Bocacangrejo	13,25€
Canarian highland beef tartare and foie gras	19,95€
Grilled smoked cheese with tomato jam and green mojo	10,80€

MAIN COURSES

Inquire about today's Canary Islands spoon dish	9,80€
Saharan corvina fritters	10,90€
Humus with garlic prawns	14,20€
Canarian striped bonito meatballs in boiled mojo sauce	15,80€
Low-temperature crispy pig	19,95€
Vegetarian scramble with smoked eggplant	11,80€
Saharan squid tentacles	18,90€

Do you know about our Wine Club?



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Tax included