

Our Menu

Finger Food

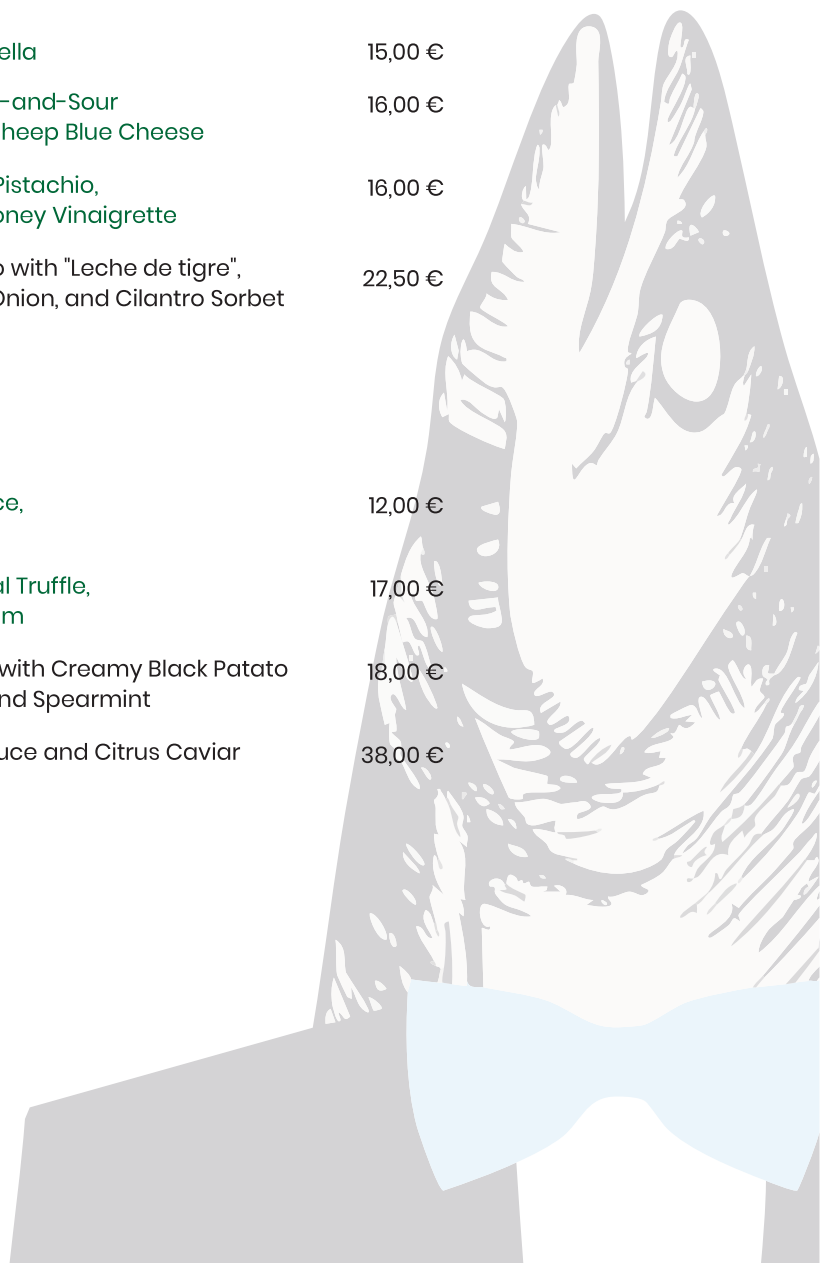
Anchovy with Croissant Bread from Daria's Bakery and Montesdeoca Goat Butter	8,00 €
Crispy Corn Toast with Local Fish, Roasted Mojo Sauce, and Seasoned Avocado	9,50 €
Homemade Brioche Filled with Smoked Organic Egg Yolk and Red Tuna Tartare	10,50 €
Creole-Style Empanada with Hand-Cut Canary Island Beef	11,00 €

Cold Starters

Heirloom Tomato Tartare with Stracciatella	15,00 €
Roasted Beetroot Carpaccio with Sweet-and-Sour Strawberry Relish, Smoked Yogurt, and Sheep Blue Cheese	16,00 €
Organic Lettuces with Grilled Avocado, Pistachio, Cherry Tomato, and Strawberry Palm Honey Vinaigrette	16,00 €
Aquanaria Sustainably Sea Bass Tiradito with "Leche de tigre", Jable Sweet Patato, Toasted Corn, Red Onion, and Cilantro Sorbet	22,50 €

Hot Starters

Aubergine Terrine with Black Garlic Sauce, Pine Nuts, and Kalamata Olives	12,00 €
Twice-Cooked Cauliflower with Seasonal Truffle, Aromatic Herbs, and Aged Cheese Cream	17,00 €
Glazed Meatballs of Canary Island Beef with Creamy Black Patato Purée, "Finca de Uga" Bodega Cheese, and Spearmint	18,00 €
La Santa Scarlet Prawn with Its Coral Sauce and Citrus Caviar (subject to availability)	38,00 €



Main Courses

Black Wreckfish with Celeriac Purée, Spring Onion and Fennel	34,00 €
Line-Caught Hake in Tempura with Green Sauce and a Collagen Emulsion	34,00 €
Aquanaria Sea Bass with Jable Sweet Patato and Confit Leek	36,00 €
Boneless Glazed Rib of Galician Blond Beef with Creamy Parsnip Purée	36,00 €
Slow-Cooked Lamb with Flame-Roasted Aubergine, Confit Lemon and Patato MilleFeuille	42,00 €
Creamy Mushrooms with Black Patato Purée, Slow-Cooked Organic Egg, and Seasonal Truffle	20,00 €
Artisan Bread by Daria's Bakery with EVOO	3,90 €

Desserts

Pineapple Marinated in Palm Honey and Citrus, with Pineapple Sorbet, Aldea Rum Foam, and Pineapple Crumble	9,00 €
Tribute to the Canarian Snack: Roasted Banana Ice Cream, Orange Cream, and Butter Biscuit	9,00 €
Honey Ice Cream with Almond and Rosemary Sponge Cake	9,00 €
Molten Cake with "Casa Cacao" Pistachio Cream <i>Please note this dessert requires 20 minutes of preparation</i>	12,50 €

This establishment allows guests to take home any uneaten food at no additional cost, in compliance with the Food Waste Prevention Law.

