



Fingers food

Rockfish, crispy corn toast, roasted mojo, avocado, onion, and coriander	8,50 €
Anchovy-style sardine from Santoña, puff pastry bread and Montesdeoca goat butter	7,50 €
Blue fish tartare, homemade brioche, and smoked organic egg yolk.	9,50 €
Beef patty with homemade tangy-spicy ketchup.	10,00 €

Starters

Glazed beef meatballs, canarian black potatoes, cheese from Fimca Uga and mint	16,00 €
Sea bass "tiradito", mango dressing, Jable sweet potato, corn and coriander sorbet	21,00 €
Scarlet prawn from "La Santa", its coral, shallot and citrus caviar	35,00 €
Oysters Daniel Sorlut nº2	8,00 €/uni

Vegetables

Stracciatella, roasted pumpkin, hazelnut, pomegranate and tomato.	12,00 €
Glazed eggplant, pine nuts, Kalamata olives and black garlic.	12,00 €
Roasted beetroot, strawberry relish, smoked yogurt, tomato, capers and "Minero" cheese.	15,00 €
Green salad, grilled avocado, pistachios, cherry tomatoes, strawberries and palm honey	15,00 €
Cauliflower, seasonal truffle, aromatic herbs, and Finca de Uga cheese.	16,00 €
Mushrooms, canarian black potatoes, eco egg slow cooked and truffle	19,00 €

"Molino Roca" rice

Dry rice paella with local fish and baby squid (min 2 pax)	30,00 €/pax
Dry rice paella with Scarlet prawn from la santa (Lanzarote) (min 2 pax)	58,00 €/pax

Fish

Accompanied by garden products, depending on seasonal availability.

Sea bream	28,00 €
Aquanaria Sea bass	36,00 €
Black wreckfish	32,00 €
Blue butterflyfish	28,00 €

Shellfish by weight

Scarlet prawn from "La Santa" Lanzarote	22,00 €/100gr
Blue Lobster	22,00 €/100gr

Butchery

Accompanied by homemade fries and your choice of: green salad or roasted peppers

Marbled Angus beef Entrecote (300gr)	48,00 €
Roast lamb shoulder (boneless)	41,00 €
Chuck Flap from Finca Santa Rosalia (300gr)	68,00 €
Sourdough bread, with EVOO and Echiré butter	3,50 €