

## Atlantic Menu

Selection of artisan breads

Tuna tartare with smoked egg yolk and homemade goat butter brioche

Celery root and green pistachio

Aquanaria sea bass tiradito with leche de tigre, Jable sweet potato, toasted corn, red onion, and cilantro sorbet

Glazed eggplant terrine with black garlic sauce, pine nuts, and Kalamata olives

Local fish with green sauce and pil pil

Avocado with green apple, lime and cucumber “granita”

Majorera goat yogurt ice cream with grilled organic papaya and thyme custard cream

Petit four

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## Green Menu

Selection of artisan breads

Tomato and straciatella

Celery root and green pistachio

Roasted beetroot slices “in soil” with sweet-and-sour strawberry relish, smoked yogurt, and blue sheep cheese

Glazed eggplant terrine with black garlic sauce, pine nuts, and Kalamata olives

Creamed mushrooms with black potato purée, free-range slow-cooked egg, and seasonal truffle

Avocado with green apple, lime and cucumber “granita”

Majorera goat yogurt ice cream with grilled organic papaya and thyme custard cream

Petit four



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## Supplements

Selection of Canarian cheeses 8€ / pax

Scarlet Prawn from “La Santa” 25€ / 100gr

# Our Menu

## Cold starters

Oyster Daniel Sorlut N° 2	8
Red tuna tartare with smoked egg yolk, served with homemade brioche	18
Roasted beetroot slices “in soil” with sweet-and-sour strawberry relish, smoked yogurt, and blue sheep cheese	14
Tomato and straciatella	15
Grilled avocado with organic lettuces, pistachio, cherry tomato, and strawberry vinaigrette with palm honey	16
Aquanaria sea bass tiradito with leche de tigre, Jable sweet potato, toasted corn, red onion, and cilantro sorbet	23

## Hot starters

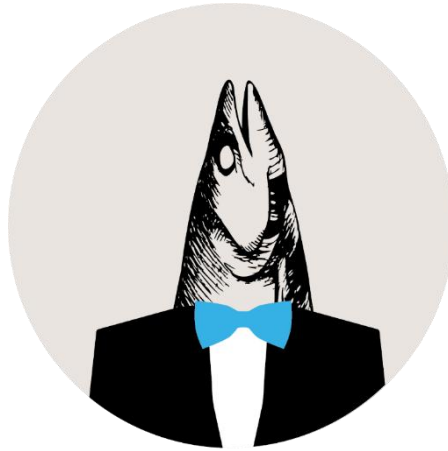
Glazed eggplant terrine with black garlic sauce, pine nuts, and Kalamata olives	12
Cauliflower two ways with seasonal truffle, aromatic herbs, and aged cheese cream	17
Scarlet Prawn from “La Santa” with coral sauce and citrus caviar (subject to availability)	25€ / 100gr
Grilled Scarlet Prawn from “La Santa”	25€ / 100gr
Galician clams in green sauce	30
Canarian beef empanada criolla	11
Glazed Galician blonde beef meatballs with black potato purée, “Finca de Uga” cellar cheese, and mint	18

## Main Courses

Black cherne (wreckfish) with celery root purée	34
Hook-caught hake in tempura with green sauce and collagen emulsion	34
Aquanaria sea bass with Jable sweet potato, confit leek, and baby carrot	36
Dry rice from Molino Roca with local fish and Galician baby squid	30€ / pax
Dry rice from Molino Roca with Scarlet Prawn from La Santa	58€ / pax
Grilled Blue Lobster	24€ / 100gr
Creamed mushrooms with black potato purée, slow-cooked organic egg and seasonal truffle	20
Boneless glazed Galician blonde beef short rib with parsnip cream	36
Slow-cooked lamb terrine with flame-roasted eggplant, preserved lemon and potato mille-feuille	42
Sirloin Steak (400gr)	51
Artisan bread from Daria's Bakery	4

## Desserts

Warm white chocolate cake with "Casa Cacao" pistachio cream <i>This dessert requires 20 minutes of preparation</i>	12
Pineapple marinated in palm honey and citrus, pineapple sorbet, Aldea rum foam, and pineapple crumble	9
A tribute to the Canarian afternoon snack: roasted banana ice cream, orange cream, and butter biscuit	9
Honey ice cream with almond sponge cake and rosemary	9
Majorera goat yogurt ice cream with grilled organic papaya and thyme custard cream	9



We offer a gastronomic experience inspired by the sea, featuring locally and sustainably sourced fish. Most of our vegetables come from La Calabacera Organic Farm, located near the hotel, which also provides eggs from free-range hens. Our wine cellar highlights the excellence of Canarian wines, while our artisan cheeses and meats come from farms committed to animal welfare. To complete the cycle, we transform organic waste into compost, naturally returning nutrients to the earth.

**Fina ecológica La Calabacera**  
(Arona, Tenerife)

Organic Vegetables and Eggs

**Cooperativa agrícola FAST**  
(La Orotava, Tenerife)

Vegetables

**Jiribizua**  
(San Miguel de Abona, Tenerife)

Local Artisan Tableware

**Marco**  
(Lanzarote)

Wild-Caught Fish and Carabinero

**Aquanaria**  
(Las Palmas de G.C.)

Sustainably Farmed Sea Bass

**Balfegó**  
(L'Ametlla de Mar, Tarragona)

Sustainably Farmed Tuna

**Rosalise**  
(San Cristóbal de La Laguna, Tenerife)

Regenerative Livestock Farming

**Germán Salvador**  
(Güímar, Tenerife)

Heirloom Tomatoes

**Las JalaPeñas**  
(San Miguel de Abona, Tenerife)

Recycled Soaps

**GMR Canarias**  
(Tenerife, Canarias)

Sustainable Canarian Products

**Montesdeoca**  
(Adeje, Tenerife)

Cheese

**Finca de Uga**  
(Uga, Lanzarote)

Artisanal Goat, Sheep, and Cow Cheeses

**Tejecute**  
(Frontera, El Hierro)

Goat butter

**Bella Italia**  
(Tegueste, Tenerife)

Canarian Cow Stracciatella

**Matadero de Montellos**  
(Betanzos, A Coruña, Galicia)

Animal Welfare-Certified Meat