

COLD

GORDAL OLIVES

filled with honey rum and anchovies (2units) ●●

3,00€

SQUID TARTAR

palm pepper sriracha and creamy shrimp mojo ●

21,00€

STEAK TARTAR

matured cow with roasted tomatoe “mojo”sauce and fried egg ○●🍷

24,00€

STUFFED EGG?

Mallorcan shrimp, sauce made of their heads and blue spirulina aioli (2 halves) ●●🦐

15,00€

CEVICHE

of wild Corvina made our way ●●

21,00€

MACKEREL

cured and marinated in aguachile of prickly pear, kale and sour apple ●●

18,00€

OYSTER

“Macho” vinegar mignonnette with guava pearl ●●

6,00€

QUINOA SALAD

dates, papaya sorbet, watercress, avocado and moroccan lemon ●●

16,50€

RUSSIAN SALAD CONE

sweet potato, trout caviar and mole egg cream ●

6,00€

CRAB PUDDING

with coconut foam and “Macho” vinegar aspic ●🦐

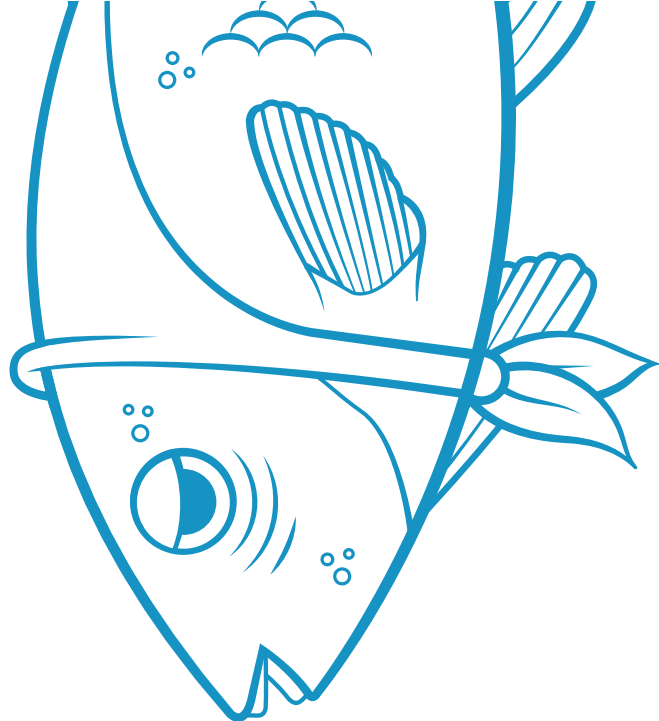
14,00€

BREAD BASKET

2,75€

GLUTEN FREE BREAD (1 UNIT)

2,90€



HOT

CANARIAN WRINKLY POTATOES

with red and green “mojo” sauce ●●

12,00€

CRISPY MOREY EEL SKIN

with “mojo” powder ●●

16,50€

CROQUETTES

of beef “gofio escaldón” with purple onion jam (4 units)

10,00€

CHIPS

of asparagus (4 units) ●●

10,00€

“RECTANGULIÑO”

duck confit, chorizo from La Palma hollandaise sauce and sweet guava ○

8,50€

TARTLETTES DUO

Roasted cheese:

1. with truffle and palm honey

2. with mojo ○

10,50€

AREPA OF RICE & GOFIO

stuffed with veal cheeks stew with avocado mojo ●

6,00€

PURPLE “GOFIO” TACO

filled with mallorquín goat meat, “almogrote” and pineapple ●○

6,50€

CANARIAN ROAST HAM

mallorquín black pork leg roasted in “kamado” with foam of its juices ●

15,00€

HOT

EEL
that wanted to be “tollo”
(my grandmother's recipe) ●● 18,00€

GROUPER
with sea snails velouté, black
potato and seaweed mojo ● 24,00€

CANNELLONI
filled with canarian “ropa vieja” 16,50€

SCALLOPS
canarian “rancho” and sea weed ●● 25,00€

ROASTED OCTOPUS
with marrow mojo, creamy
“Macho”vinegar pickl ●● 20,00€

FRIED FISH
with green mojo aioli ●○ 22,00€

PIG TROTTERS
crispy and soft, filled with foie
and palm honey with pineapple
and acid apple sala ●● 15,50€

“BICHILLO”
ibérico pork roasted in “kamado”
with smoked hollandaise sauce,
sweet red “mojo” and sweet potato puree ●○ 23,00€

BASS LOIN OF ANGUS BEEF
marinated in smoked mojo with
“crazy papas” and Majorero cheese (300g) ●○ 32,00€

GLAZED AUBERGINE
with sweet mojo, toasted corn
and mojopesto ●○ 11,50€

BROCCOLINO
with tamarind mojo, toasted
almonds and garlic chips ●● 14,00€

DESSERTS

THE INCREDIBLE HULK
creamy Majorero cheese cake and
banana leaf, mini hulk passion,
sisho micro cake, biscuit
pistachio and passion foam 🍷 15,00€

CANARIAN “MERIENDA”
with tequila ●○ 10,00€

PEELED POTATO (FRANGOLLO)
with “Barraquito” cream and it’s black soil 10,00€

MY MOTHER’S “QUESILLO”
with “Barraquito” foam ● 6,50€

EAT TENERIFE!
milk chocolate, 70% ocumare
chocolate, gofio cookie, coconut
and sea of vanilla and blue butterfly ● 10,00€

MINI DESSERT

LA PALMA TRUFFLE
with gofio (2units) ●● 5,50€

● NO GLUTEN

All dishes marked with this symbol
are suitable for coeliacs.

● NO DAIRY

All dishes marked with this symbol
are suitable for lactose intolerant.

○ CAN BE MODIFIED TO NON-GLUTEN

Please, talk to our staff.

○ CAN BE MODIFIED TO NON-DAIRY

Please, talk to our staff.

🍷 COCKTAILS

All dishes marked with this symbol have a cocktail
in their honor that can be ordered separately.

🦋 CONTAINS CRUSTACEANS

