

## 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 ●🦞

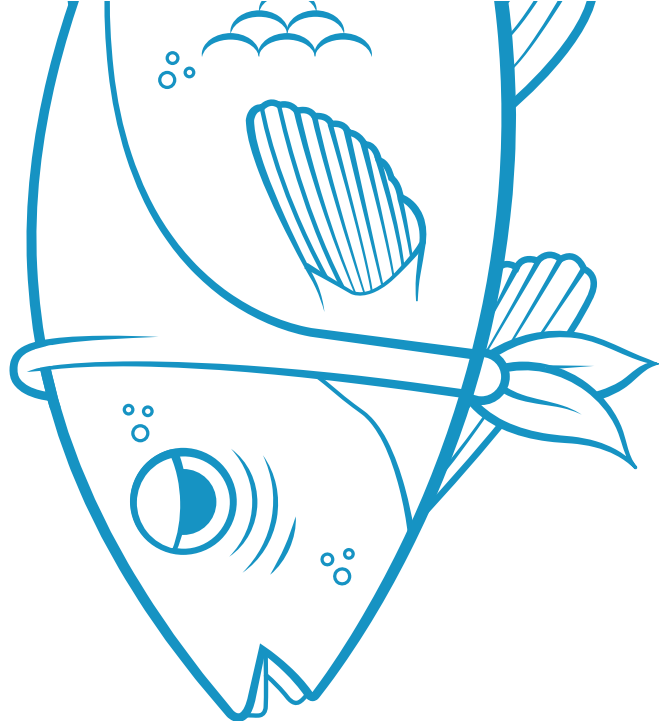
14,00€

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

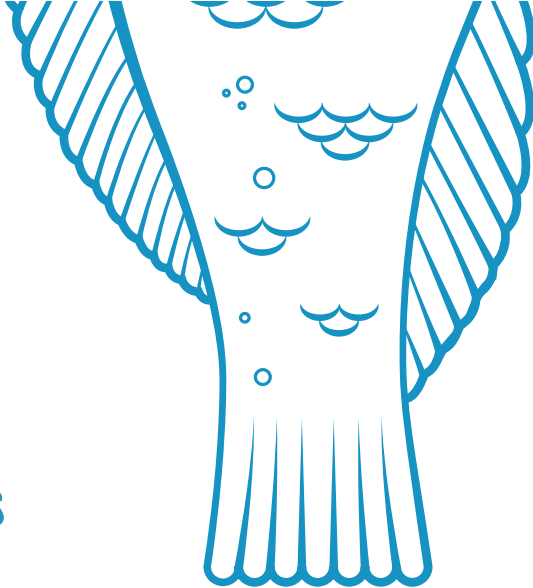
filled with mallorquín goat meat, “almogrote” and pineapple ●○

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) ●● 19,50€

**GROUPER**  
with sea snails velouté, black  
potato and seaweed mojo ● 26,00€

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

**SCALLOPS**  
canarian “rancho” and sea weed ●● 26,00€

**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 ●● 16,50€

**“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