

U N E M

- STARTERS -

- Canarian Goat Croquettes (6und) - 8,90€ -
- Warm Wild Asparagus and Mushroom Salad with Avocado Dressing - 14,50€ -
- Seasonal tomato salad with tuna belly and avocado dressing - 14,50€ -
- Red Tuna Tartare with Avocado Cream - 15,90€ -
- Home-smoked salmon with tartar sauce - 15,90€ -
- Sea bass tiradito on white garlic sauce - 16,50€ -
- Roasted Scallop with Iberian Jowl and Cauliflower Cream - 16€ -
- Eggs with Black Pig Pancetta and Mushrooms - 12€ -
- Iberian pork shoulder carpaccio (100% acorn-fed) with vitello tonnato sauce - 16,50€ -
- Grilled red shrimp (100g) - 9,90€ -
- Acorn-Fed Iberian Ham Sliced by Knife and Bread with Tomato - 23€ -
- Local Artisan Cheese Board and Canarian Mojos - 18€ -



- RICE AND PASTAS -

- Creamy Duck Breast and Mushroom Rice - 16,50€ -
- Creamy rice with cuttlefish and red shrimp - 17,50€ -
- Fresh "Rigattoni" pasta with Canarian pesto and mozzarella - 15,50€ -



U N E M

- FISH -

- Cod with Cava Sauce and Sautéed Vegetables - 18€ -
- Roasted Octopus on a Bed of Potato and Canarian Almogrote - 19,80€ -
- Bilbao-Style Seabass with Potatoes and Peppers - 22€ -

- MEATS -


- Beef Cheek Cannelloni with Cheese Bechamel - 15,50€ -
- Ribeye of Cow (Frisian) with Potatoes and Peppers - 22,50€ -
- Roast Beef of Cow (Frisian) on a Potato Base with Foie Sauce - 17,50€ -



- DESSERTS -

- Lime and Red Berry Mille-Feuille - 5,50€ -
- Dulce de Leche Coulant - 5,50€ -
- Warm croissant filled with banana and chocolate - 5,50€ -
- Canary Island Custard - 5,50€ -



 Vegetarian plate.



All of our dishes may contain allergens. For more information consult our staff

Prices with 7% IGIC included / Pez Gordo Iriarte S.L. Cif B76806835

☎ 630 80 16 60