

Starters



Baked camembert with cranberries and a small salad	6,90	Baked prawns in a beer pastry with salad and garlic sauce	9,90
Bruschetta Garlic bread with tomatoes and herbs	6,90	Gambas al ajillo Prawns with garlic in hot oil	10,90
Baked champignons in a beer pastry with a small salad	7,90	Carpaccio from prime fillet beef with roasted pumpkin seeds and parmesan	14,90
Serrano ham with canarian honeydew	8,90	Carpaccio from octopus with a orange-honey dressing and parmesan chips	14,90
Salad variation "OLA" with grilled chicken breast and mixed fruits	9,90	Beef Tartar with bread and butter	14,90

Soups



Beef bouillon with sliced pancakes	4,90	Soup of the day Our service stuff will be pleased to advice you	
Creamsoup of crayfish with char, prawns and a herb essence	9,90		

Fish



Breaded lemon sole fillets in a beetroot-pastry with salad and garlic dip	17,90	Seabass whole seabass filled with herbs and vegetables of the season	21,90
Paella "own creation", with domestic seafruits (for 1 person)	18,90	Gilthead fillets with mediterranean vegetables and a herb essence	23,90
Sole "meunière" floured and fried in butter	19,90	Grilled crayfish with mediterranean Tagliatelle, fine garnished, served with 2 sauces	46,90

Noodle dishes



Tagliatelle "aglio olio" with prawns, cherry tomatoes, olive oil and garlic	16,90	Tagliatelle "mediterraneo" either with stripes of veal or prime fillet beef	16,90
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Vegetarian corner



Tagliatelle in a creamsauce with canarian mushrooms, parmesan and caramelized cherry tomatoes	17,90	Gratinated Feta cheese with olives, cocktail tomatoes, chillies, served with white bread and a herb essence	
		as a starter	9,90
		as a main course	14,90



Meat



Stripes of poulard breast "Oriental" with dates, fruits and a red curry sauce (spicy)	14,90	Veal steak with fruits gratinated with 3 different cheeses	19,90
Stripes of poulard breast with vegetables and a coconut sauce	14,90	Beef "Stroganoff"	19,90
Grilled rump steak (200 gr)	17,90	Grilled fillet of beef (200 gr) served with 1 sauce of your choice	22,90
Original Wiener Schnitzel with wild cranberries	18,90	Lamb fillet with mediterranean vegetable and a red wine sauce	24,90
Mediterranean veal ragout	19,90		

Side dishes



White bread	1,50	Port wine sauce, champignon sauce, Pepper sauce, domestic mushroom sauce	2,50
Herb butter, garlic dip, mojo	1,50	Roasted potatoes, gratinated potatoes, rosemary potatoes, canarian potatoes	3,50
Rice, Tagliatelle	2,50	Mixed salad, Tomato salad, vegetables of the season	4,50

Desserts



Homemade sorbet of passion fruit with thyme and sparkling wine	5,50	Parfait of pumpkin seeds with honey nuts	6,90
Semi-liquid chocolate tarte with caramelized fruits	5,90	Dessert of the day	
