

Let's Get Started

Garlic bread or bread aioli	3 €
Bruschetta	5 €
Bread from Catalonia (Tomatoe and Pata Negra ham)	8 €
Canary fried green peppers	8 €
Dates wrapped in bacon	7 €
Warm Canarian goat cheese with honey and almonds	7 €
Homemade croquettes with dips	12€
Shrimps in hot garlic oil with bread	13 €
Salmon carpaccio, Vinagret with fried pistachios and Wasabi ice cream	25 €
Ham plate "Pata Negra	22 €
Duet of Veal and beef fillet, Vitello Tonato and beef fillet Carpaccio (half/half).	25 €

In The Greentime

Warm Canarian goat cheese, green salad, nuts, raisins, honey	15 €
Caeser salad, homemade sauce, chicken	15 €
Caeser salad, homemade sauce, beef tenderloin	17 €
Caeser salad, homemade sauce, shrimps	17 €
Crunchy duck salad with asian vinaigret.	17 €
Canarian salad with tomatoes, onions, egg, fresh tuna	17 €
Burrata on tomato carpaccio	14 €
Small mixed side salad	7 €

Pasta La Vista, Baby

Spaghetti Picante with shrimps, garlic, chili, cherry tomatoes	18 €
Spaghetti Napolitana	12 €
Pappardelle with beef tenderloin strips and wild mushroom sauce	22 €
Pappardelle with Gorgonzola, spinach, Wallnuts and corn fed chicken strips	24 €

Under The Sea

Fresh Sea Bass fillet with Saffron puree and white tomatoe foam	26 €
Salmon fillet, Lime, Dill Hollandaise gratinated, potatoes, vegetables.	24 €
Baby Calamari with canarian potatoes, mojo sauce and Salad	22 €

The Burger To My Fries

Vegetarian burger with Ruccola	15 €
Black Angus (230 g) with bacon, BBQ and cheddar sauce	17 €
Mexican chicken Burger with cheddar sauce, guakamole and jalapenos	17 €
Crunchy Chicken, Caesar sauce mit Parmesan und Bacon	17 €

→ all with lettuce, tomato, onions and fries

Happy To Meat You

Iberian pork fillet with forest mushroom sauce and sweet potato pure	27 €
Beef fillet (120 g) with caremalized apple, duck liver and celery pure	25 €
Leg of lamb with Portwine sauce, beans and sweet potato pure	27 €
Viennese Schnitzel (veal) with potatoes and lingonberry jam	25 €
Cheeks of Iberaian pork with chocolate wine sauce and celery pure	27 €
Chicken skewers with peanut sauce	20 €

What Kids Love

Small Viennese Schnitzel (veal), fries	10 €
Pasta with tomato sauce	8 €
Crunchy chicken nuggets, fries	10 €
Chicken skewer, fries	10 €

Keep It Sweet

Chocolate soufflé with chocolate ice cream, fruits and chocolate sauce	10 €
Apple strudel with vanilla ice cream	8 €
Greek yoghurt with Fresh mixed fruits, honey and nuts	8 €
Lemon sorbet, with sparkling wine	8 €
Cream cheese tartlets with forest berries.	8 €

On Cloud Wine

Glas – Glass – Vaso / Flasche – Bottle – Botella

Cava-Sekt-Bubbly	6.50 / 24,00 €
Moet & Chandon	-- / 120,00 €

Weiß ~ White ~ Blanco

Bicos Albariño Rias Baixas	7 € / 26 €
Hauswein / Housewine / Vino de la casa (Rioja)	6 € / 24 €
Terras Gauda Albariño Rias Baixas	-- / 28 €
Enate Chardonay Somatano	7 € / 26 €
Marques de Riscal Verdejo Rueda	7 € / 26 €
Bermejo Lanzarote	-- / 35 €

Rosé ~ Rosé ~ Rosado

Hauswein / Housewine / Vino de la casa	6 € / 24 €
Enate Cabernet Sauvignon Sanontano	7 € / 26 €
Ramon Bilbao Rioja.	7 € / 26 €
Azuaga ecologico Ribero del Duero	-- / 28 €

Ror ~ Red ~ Tinto

Hauswein / Housewine / Vino de la casa	6 € / 24 €
Lopez de Haro Reserva Rioja	8 € / 28 €
Ramon Bilbao Reserva Rioja	-- / 30 €
Prado Rey Crianza Ribero del Duero	-- / 33,00 €
Care Garnacha Syrah Aragou	7,00 / 26,00 €
Celeste Ribero Del Duero	8 € / 28 €