

Starters

	<u>1/2</u>	<u>Por</u>
1.-Cheese: Soft, Hard or Semi-Hard	5,00	8,00
2.-Bread with "alioli" (sauce made with garlic, mayonaise and parsley)		1,50
3.-Bread, tomato and ham		5,50
4.-"Serrano" Ham	5,00	9,50
5.-Spanish Omelette	4,80	8,00
6.-Mixed Salad (1 person)		6,00
7.-Traditional Canarian potatoes with "mojo"		4,50
8.-Local olives		3,00
9.-Bread and tomato		2,80
10.-Garlic Bread		1,90



Second Courses

	<u>1/2</u>	<u>Por</u>
30.-"Garbanzada" (traditional Canarian dish with chickpeas)		6,00
31.-"Ropa Vieja" (chickepeas with meat & potatoes)	6,50	9,50
32.-Octopus salad	8,50	14,00
33.-Fried Octopus	8,50	14,00
34.-Fried fish	7,50	10,50
35.-Fried Cuttlefish		14,00
36.-Fried pork meat	6,50	9,50
37.-Pork knuckle		20,00
38.-Piglet's foot		22,00
39.-"Secreto": grilled shoulder cut of Iberian pork		22,00
40.-Iberian pork tenderloin		23,00
41.-Beef tenderloin		20,00
42.-Beef ribeye		18,50
43.-Grilled entrecote		18,00
44.-Lamb		19,90
45.-"Baifo" - Fried goat meat		16,80

Snacks

Varied snacks	4,00
Croissant	4,00
Varied Pizzas	11,00

Homemade desserts	4,00

Desserts – Coffee

Expresso	1,20
Large coffee or American	1,80
Short Coffee	1,40
Capuccino	3,00
Tea	1,60
Cocoa	1,80