

DESSERTS

Chocolate & Berries Lava Cake & Foamy Berries	12
Coconut Green Curry Mango, Green Apple & Pistachio	8
Canarian Cheese Cake With Homemade "Dulce de Leche"	9,5
Salted Caramel In Foam with "Janubio" Salt	7
Tasting of Cheese from our Cow (100gr) Produced in Switzerland & refined in house with Malvasía Volcánica & Janubio Salt	6

DESSERT WINES

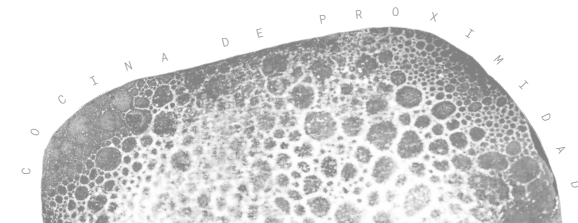
Rancio Cohombrillo	13
Guiguan Dulce	7
Vulcano Dulce	7
4/24 Cohombrillo	9
Palo Cortado 1730	12



STARTERS

Tomatoes from Tinajo Cold Tomato soup, Roasted tomaes & Smoked Goat Cheese	15
White Local Fish Ceviche Pickled Carrot dressing, Baby Carrot & Sweet Potato Chips	21
Raw Bigeye Tuna With BBQ Mango Ponzu Sauce, Corn & Avocado	20
Grilled Scallops (6Un.) With Ají Sauce & Coriander	15
Butter Brioche Canarian Yellowfin Tuna Tartar & Fried Quail Egg	19

In case of food Allergies or intolerances, please inform our staff



STARTERS

Grilled Lettuce Heart	13
Sour dressing, Pumpking Seeds & Cheese from our Swiss Cow	
Carabinero from La Santa (1un.)	30
Lightly Cooked & Smoked with Chili & Lime Hollandaise Sauce	
Spicy Squid	23
Squid from Lanzarote, Battered & Fried with our spicy Sauce And Goat Yogurt Sour Cream	
Porkbelly	22
Cooked at Low Temperature & Glazed with Mushrooms & Black Sesame	
Canarian Potatoes & Mojos	8

FISH

Black Tempura	26
Local Fish, "Jable" Sweet Potato Foam & Green Mojo	
Roasted White Local Fish	27
With PilPil, Yellow Sweet Potato & Roasted Vegetables	
Moqueca	24
BBQ Prawns, Fried Yucca & Coriander	

MEAT

Pork Cheek	24
Traditional Stew with "Papa de los Valles" Foam & Chocolate Sauce	
Spicy Chicken	23
With Creamy Peanut Sauce & BBQ Canarian Potato	
Bife de Black Angus	27
With Vegetables & Canarian Almogrote	
Black Canarian Pork	28
With "Jable" Pumpking Cream, BBQ Broccoli & Orange Sauce	

Artisan Bread, AOVE oil & "Janubio" Salt	3,5
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