

Apasionados del Pescado Azul

We are committed to marine sustainability and support the local fishing of the Islands. Our carefully selected oily fish comes exclusively from responsible fishing practices.


Yellowfin
Thunnus Albacares

Tuna
Thunnus Obesus

Wahoo
Acanthocybium Solandri

Skipjack Tuna
Katsuwonus Pelamis

Amberjack
Seriola lalandi

Red tuna (Patudo)
Thunnus Thynnus

Albacore tuna (Barrilote)
Thunnus Alalunga

Mackerel
Scomber scombrus

MENU
COLD AND GREEN STARTERS

Canarian cheese board. 15.00€

Tomato textures with blue fish. 14.00€

Smashed avocado with coriander, lime and fresh pepper. 14.00€



WITH SKIPJACK TUNA
KATSUWONUS PELAMIS

Own preserved "ensaladilla". 14.00€



WITH MACKEREL
SCOMBER SCOMBRUS

Mackerel with marinade and sprouts. 15.00€

Mackerel slices over vegetable on roll and bittersweet sauce. 14.00€

WARM AND CRISPY STARTERS

Fried and boneless moray eel. 14.00€

Fried and crunchy squid. 17.00€



WITH SKIPJACK TUNA
KATSUWONUS PELAMIS

Arepas with boiled mojo sauce. 14.00€



WITH YELLOWFIN
THUNNUS ALBACARES

Yellowfin croquettes. 14.00€

Yellowfin tataky with dried tomato tartar. 18.00€

Yellowfin gyozas with celeriac pure, tuna broth and aromatic herbs. 16.00€

RAW CHOICE


WITH TUNA
THUNNUS OBESUS

Tuna red meat slices with mojo bread and tomato chutney. 16.00€

Tuna tartar with fried ecological egg. 20.00€

Tuna tartar with avocado and coriander. 20.00€

Tuna tartar with AOVE, salt and pepper. 20.00€



WITH WAHOO
ACANTHOCYBIUM SOLANDRI

Raw wahoo slices with avocado and parsley. 16.00€

Wahoo ceviche with chilli, lime and coriander. 16.00€

MAIN COURSES

Grilled octopus with "mojo" and Canarian potatoes. 18.00€

Beef tenderloin with vegetables and potatoes croutons. 24.00€



WITH MACKEREL
SCOMBER SCOMBRUS

Grilled loin with spicy vegetables. 16.00€



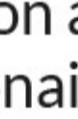
WITH TUNA
THUNNUS OBESUS

Fishballs with mushroom and green oil. 16.00€

Rice with spiced tuna pieces, tomato and aromatic herbs. 18.00€

Grilled tuna sirloin with tomato and aromatic herbs. 24.00€

Grilled tuna belly slightly smoked. 24.00€



WITH SKIPJACK TUNA
KATSUWONUS PELAMIS

Grilled skipjack loin with black pork belly and sweet potato. 17.00€



WITH WAHOO
ACANTHOCYBIUM SOLANDRI

Grilled wahoo fish with almonds and safran "mojo" sauce. 24.00€

GUARNICIONES

Salad. 6.00€

Canarian potatoes with "mojo" sauce. 6.00€

RICES

At the weekend or under commission.

Minimum 2 person.

• Rice on ember with red tuna loin, (Thunnus Thynnus), dry tomato tartar and mint garlic mayonnaise. 22.00€ *por pers.*

• Rice on ember with roasted squid caramelized onion and sea weeds garlic mayonnaise. 22.00€ *por pers.*

• Rice on ember with black pork, green asparagus and cheese cuts with almonds. 20.00€ *por pers.*

DESSERTS

Volcanic chocolate. 7.00€

Strawberry's it is. 7.00€

Our aromatic tiramisu. 7.00€

Lemon cream with dried meringue and red berries. 7.00€

Tropical pineapple textures. 7.00€

SERVICE

Bread service. 2.00€

V.A.T. Included

Regulation 1169/2011 on food information provided to the consumer.

CONSÚLTENOS.

