

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



RED TUNA SPECIAL DISHES

THUNNUS THYNNUS

Raw dishes

Tarantelo classic tartar in bone marrow 28.00€
with avocado, coriander and lime emulsion

Slightly smoky loin 28.00€
with truffle, aged yolk and potato crunchy

Tuna belly raw slices 35.00€
with citrus details and caviar

Ended on ember

Sirloin 30.00€
with sea bernese sauce and smash sweet potato

Upper back 28.00€
with toasted broth and anise puré

Belly grilled 32.00€
with pumpkin and orange puré

Stew dishes

Subocular fat ravioli 22.00€
with tuna broth and herbs oil

Cheek 22.00€
with beans chopped almonds and saffron

Creamy rice 28.00€
with fatty gill and green asparagus

CAVIAR AND TRUFFLE

Caviar Zar imperial 20gr./ 38.00€

Truffle Melanosporum 20gr./28.00€

STARTERS

Bread service, dips and appetizer 2.00€

Cold dishes

Smash avocado 14.00€
with coriander, lime and fresh pepper

Homemade Potato salad 14.00€
preserve

Tomatoes 14.00€
with blue fish

With blue fish

Skipjack pieces in boiled mojo sauce 14.00€
with pico de gallo

🐟 KATSUWONUS PELAMIS

Lettuce hearts 14.00€
with mackerel and sour- hot spicy dressing

🐟 SCOMBER SCOMBRUSI

Fried and hot

Grilled octopus 18.00€
with mojo sauce and Canarian potatoes

Squid tails 17.00€

Fried moray 14.00€

Blue fish croquettes, raw slices 14.00€

Chicharrón de túnido 8.00€
Subject to availability

MEAT

Ended on ember

Aged Okelan loin 36.00€
350 gr. aprox.

Okelan sirloin 30.00€

SIDE DISHES

Canarian potatoes 6.00€
cooked in sea wáter and mojo sauces

Fried potatoes cubes 4.50€
with garlic and rosemary

Grilled vegetables 4.50€

Green leaves salad 6.50€

TUNA FISHES AND BLUE SPECIAL DISHES

Raw dishes

Tarantelo raw slices 16.00€
with mojo sauce bread and tomatoes chutney

🐟 THUNNUS OBESUS

Tuna tartar 20.00€
with organic egg

🐟 THUNNUS OBESUS

Wahoo fish cubees 16.00€
with citric and hot spicy sauce

🐟 ACANTHOCYBIUM SOLANDRI

Ended in ember

Slightly grilled wahoo fish 17.00€
with almonds mojo sauce and saffron

🐟 ACANTHOCYBIUM SOLANDRI

Grilled Yellowfin 18.00€
with dry tomatoes tartar

🐟 THUNNUS ALBACARES

Tuna sirloin 24.00€
with spicy tomato and peppermint salad

🐟 THUNNUS OBESUS

Stew dishes

Skipjack balls 16.00€
with tomato and aromatic herbs

🐟 KATSUWONUS PELAMIS

Fideos with Barrilote 18.00€
and tuna broth

🐟 THUNNUS ALALUNGA

Creamy rice 18.00€
with spicy tuna cubes, tomato and aromatic herbs

🐟 THUNNUS OBESUS

RICE ON EMBER

Just on weekends and on demand in advance.

Minimum two people

With Thunnus Thynnus loin, dry tomatoes tartar and peppermint garlic 22.00€
Per pers./

🐟 THUNNUS OBESUS

With grilled squid, caramelized onion and seaweeds garlic mayo 22.00€
Por pers./

With black pork, green asparagus and chopped almonds and cheese 20.00€
Por pers./

DESSERTS

Chocolate, pear and hazelnut 7.00€

Banana tiramisú 7.00€

Apple Pie 8.00€
with cinnamon and vanilla ice cream

Volcanic fried in butter bread 7.00€
with lemon peel ice cream

Local cheeses → 8.00€ → 15.00€
chocolate and orange bread,
banana sweetie and seeds gofio roll



Reglamento 1169/2011 sobre la información alimentaria facilitada al consumidor.
CONSÚLTENOS.

