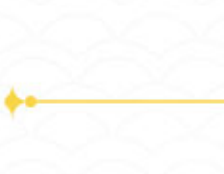


We are committed to marine sustainability and support the local fishing of the Islands. Our carefullyselected oily fish comes exclusively from responsible fishing practices.



Yellowfin

Thunnus Albacares



Wahoo

Acanthocybium Solandri



Amberjack

Seriola lalandi



Albacore tuna (Barrilote)

Thunnus Alalunga



Tuna

Thunnus Obesus



Skipjack Tuna

Katsuwonus Pelamis



Red tuna (Patudo)

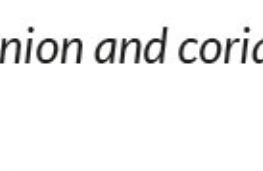
Thunnus Thynnus



Mackerel

Scomber scombrus

MENU



RED TUNA

SPECIAL DISHES

THUNNUS THYNNUS

Raw Dishes

Loin Tartar

with cold corn soup, red onion and coriander

28.00€

Slightly Smoky Loin

with truffle and aged yolk

28.00€

Trilogy of Raw White Loin, Black Loin and tarantelo

with pickles and citric sauce

28.00€

Tuna Belly Raw Slices

with citrus details and caviar

35.00€

Grilled Dishes

Glazed Upper Back

pumpkin pure and coconut

28.00€

Sirloin

with sea bearnaise sauce and smash sweet potato

30.00€

Grilled Red Tuna Chop

with tomato and olives

32.00€

Grilled Candied Cheek

with potatoes and mojo sauce

32.00€

CAVIAR & TRUFFLE

Caviar Zar Imperial

20gr./ 38.00€

Trufa melanosporum

20gr./ 28.00€

STARTERS

Bread Service and Dips

2.00€

Cold Dishes

Smash Avocado

with coriander, lime and fresh pepper

14.00€

Potatoes Salad

with raw tuna cubes

14.00€

THUNNUS OBESUS

Seasonal Tomatoes

with house-preserved blue fish

14.00€

Vegetable Roll

with mackerel

14.00€

SCOMBER SCOMBRUS

Fried & Hot

Blue Fish Croquettes

raw slices

14.00€

Fried Moray

corn gofio (Canarian cereal flour)

15.00€

Andalusian-Style Squids

18.00€

Grilled Octopus

with mojo sauce and Canarian potatoes

18.00€

MEAT

Grilled Dishes

Grilled Black Pork Rib

cooked at low temperature

24.00€

Aged Okelan Loin

36.00€

350 gr. aprox.

SIDE DISHES

Fried Potatoes Cubes

with garlic and rosemary

4.50€

Grilled Vegetables

4.50€

Canarian Potatoes

cooked in sea water and mojo sauces

6.00€

Green Leaves Salad

6.00€

TUNA AND BLUE

FISHES DISHES

Raw Dishes

Tarantelo Raw Slices

with mojo sauce bread and tomatoes chutne

16.00€

THUNNUS OBESUS

Wahoo Fish Cubes

with citric and hot spicy sauce

16.00€

ACANTHOCYBIUM SOLANDRI

Roasted Tuna Fish

green apple, mustard and pistacho

16.00€

THUNNUS OBESUS

Tuna Tartar

with organic egg

20.00€

THUNNUS OBESUS

Warm and Grilled Dishes

Slightly Grilled Wahoo Fish

with almonds mojo sauce and saffron

17.00€

ACANTHOCYBIUM SOLANDRI

Breaded Tuna

with grilled lettuce heart

20.00€

THUNNUS ALBACARES

Tuna Sirloin

with spicy tomato and peppermint salad

24.00€

THUNNUS OBESUS

En guiso

Skipjack Balls

with tomato and aromatic herbs

18.00€

KATSUWONUS PELAMIS

Tuna Caneloni

couliflower and truffle

18.00€

THUNNUS ALALUNGA

RICES

Creamy Rice with Spicy Tuna Cubes

tomatoes and aromatic herbs

18.00€

THUNNUS ALALUNGA

Per person / Starting from one person

With Tuna Loin

tomatoes tartar and peppermint garlic

22.00€

THUNNUS OBESUS

Per person / Minimum 2 person

With Grilled Squid

caramelized onion and seaweeds

22.00€

Por pers./ Minimum 2 person

garlic mayo

Creamy Rice with Carabineros (scarlet prawns)

from La Santa, Lanzarote

38.00€

Per person / Minimum 2 person.

CHILDREN

Crispy Squids

with fried potatoes

10.00€

Tuna Steak

with cherry tomatoes and potatoes

10.00€

DESSERTS

Chocolate Mouse, Fried Banana Ice Cream and Gofio (Canarian cereal flour)

7.00€

Strowberry with Cream and Basil

7.00€

Caramelized Custard

with citrus

7.00€

Milky Rice

with lemon peels ice cream

7.00€

Local Cheeses

banana sweety and seeds gofio (Canarian cereal flour) roll

8.00€

15.00€