

## Starters

### “Ramen”

Japanese noodle soup with vegetables and fish fillet  
€ 7.75

Crème brûlée of Palmerian goat cheese  
with crispy almond bread and baked red pepper (v)  
€ 8.25

Cauliflower in Tempura with pomegranate seeds, aubergine (egg plant),  
creamy Parmesan cheese sauce and sliced cheese (v)  
€ 9.25

Spelt Bruschetta with lettuce, cherry tomato confit,  
roasted pine nuts and Palmerian goat cheese (v)  
€ 9.25

### “Poke bowl”

Hawaiian fish salad with Sushi rice, seasonal vegetables,  
salmon Tartar, Teriyaki sauce and sesame dressing  
€ 10.75

Iberian Bellota pork cheek  
with celery puree and plum sauce  
€ 9.75

Indonesian spiced goat meat (Sous vide) on top of sweet potato Rösti  
with Brussels sprouts apple salad  
€ 10.25

(v) means vegetarian

All prices plus 6.5 % IGIC (VAT)

## Main courses

Salmon fillet in a mantel of Polenta with Thai peanuts Mojo,  
grilled zucchini and flavoured rice  
€ 17.50

### “Bacalao”

Atlantic cod fillet with grilled vegetables,  
cherry tomato confit and Miso butter  
€ 16.75

### “Shoarma”

Israeli spiced free range chicken breast with salad,  
garlic mint sauce, sesame sauce, Papadum and French fries  
€ 14.25

Iberian Bellota pork fillet with Port wine sauce, celery puree,  
crispy celery and salad  
€ 18.75

### “Surf and Turf”

Grilled scallop with 200 grams of tenderloin beef Steak,  
liquid garlic lime herb butter, French fries and salad  
€ 21.75

Spicy tenderloin beef Curry with mango Chutney,  
Raita, red lentil Dal, Papadum and flavoured rice  
€ 18,25

Fried mushrooms with arugula, sweet potato cakes,  
goat cheese dressing and salad (v)  
€ 12.75

Open Lasagne with grilled vegetables, creamy Parmesan cheese sauce  
and sliced Parmigiano reggiano (v)  
€ 12.75

Beetroot Risotto on top of a rocket salad  
with Palmerian goat cheese in crispy Brick pastry (v)  
€ 12.75

You can also order all the main dishes as smaller portions.

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## Dessert

Chocolate truffles  
€ 3.75

Apple grits with egg yolk cream  
€ 5.75

Vanilla ice-cream with Bienmesabe (honey-almond paste)  
€ 7.25

Chilli brownies coconut-ice-cream  
and lemongrass syrup  
€ 6.75

Grand Dessert „Franchipani“ for 2 people  
€ 14.25

## Cheese

Canarian cheese plate small/large  
€ 7.75/€ 13.75

## Coffee

Café solo	€ 1.10
Café cortado	€ 1.10
Café Barraquito	€ 3.00
Café con leche	€ 1.80
Cappuchino	€ 2.00
Café „Franchipani“	€ 4.60
Tee different flavors	€ 1.80

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Our dishes and drinks may have the following allergens inside:

- |                              |                 |
|------------------------------|-----------------|
| a) Lupin                     | h) Milk         |
| b) Celery                    | i) Crustaceans  |
| c) Peanuts                   | j) Molluscs     |
| d) Cereals containing gluten | k) Mustard      |
| e) Sulphites                 | l) Fish         |
| f) Tree nuts                 | k) Sesame seeds |
| g) Eggs                      | n) Soybeans     |