

Victoria Menu

Oyster

Tomato, granita of cucumber and gin & tonic

Sama

Marinated local fish, goat's milk yogurt, papaya, passion fruit, yuzu

Seasonal Vegetables

Reduced chickpea broth, parmesano, turnip noodles

Flame Grilled Baby Squid

Squid reduction, gofio, goat's milk butter

Local Fish

Watercress broth, yam-ginger, crispy scales

Barbarie Duck

Magret, zucchini and fennel purée, Marba Barrica ice cream

Amaranto

Strawberry, beetroot, bourbon vanilla, macho vinegar

Flowers & Citrus

Orange blossom, roses, citrus, vodka

1866

Smoked chocolate, Jack Daniel's, passion fruit, hazelnut

69€ per person

(30% discount for Half/Full Board Guest)

39€ per person wine tasting of 5 wines

If you require we have an allergen guide for each of our dishes at your disposal.
Our staff will be delighted to assist you.

Tax included

Donaire Menu

Sama

Marinated local fish, goat's milk yogurt, papaya, passion fruit, yuzu

Egg

Slow cooked egg, mashed potatoes, boletus and micuit velouté,
black truffle, crystal bread with fig

Blackbelly Rosefish

Beetroot mojo, curry, coriander foam

Presa Ibérica

Grilled pork shoulder, creamed Canarian rice,
mojo of cheese from Uga's farm and coriander, palm honey

Mango Thai

Creamy Lactée, confit of mango with ginger and chili,
citronella, lychee, coriander, coconut

Canarian Mochi

Mochi of sticky rice, banana, coffee, cookie

59€ por persona

(30% discount for Half/Full Board Guest)

35€ per person wine tasting of 4 wines

If you require we have an allergen guide for each of our dishes at your disposal.
Our staff will be delighted to assist you.

Tax included

A la Carte Menu

Starters

Oyster

Tomato, granita of cucumber and gin & tonic (8€ per unit)

Sama

Marinated local fish, goat's milk yogurt, papaya, passion fruit, yuzu

Seasonal Vegetables

Reduced chickpea broth, gofio cheese, turnip noodles

Flame Grilled Baby Squid

Squid reduction, gofio, goat's milk butter

Egg

Slow cooked egg, mashed potatoes, boletus and micuit velouté,
black truffle, crystal bread with fig

Main Courses

Blackbelly Rosefish

Beetroot mojo, curry, caramelised dried fruits, coriander foam

Local Fish

Watercress broth, yam-ginger, crispy scales

Barbarie Duck

Magret, zucchini and fennel purée, Marba Barrica ice cream

Presa Ibérica

Grilled pork shoulder, creamed Canarian rice,
mojo of cheese from Uga's farm and coriander, palm honey

A la Carte Menu

Desserts

Amaranto

Strawberry, beetroot, bourbon vanilla, macho vinegar

Flowers & Citrus

Orange blossom, roses, citrus, vodka

1866

Smoked chocolate, Jack Daniel's, passion fruit, hazelnut

Mango Thai

Creamy Lactée, confit of mango with ginger and chili, citronella, lychee, coriander, coconut

Canarian Mochi

Mochi of sticky rice, banana, coffee, cookie

Half/Full Board

55€ per person for 5 courses

35 €

50€ per person for 4 courses

30 €

45€ per person for 3 courses

25 €

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Tax included