

Breads

1	Garlic Bread	1.95
2	Garlic Bread with Tomato or Cheese	2.55
3	Garlic Bread with Cheese and Bellota Iberian Ham	3.95
4	Focaccia with Garlic and Tomato or Cheese (to share)	8.95
5	Focaccia with Garlic and Bellota Iberian Ham (to share)	15.95

Soups

6	Soup of the Day (Special from Our Chef, Ask the Waiter)	4.95
7	Fish and Seafood Soup	9.95

Salads

8	Caprese Salad ITACANARIA (Mozzarella of Buffalo and Canarian Tomato)	7.95
9	Caesar Salad with Chicken or Prawns	8.95
10	Tuna Salad with Onion and Canarian Tomato	8.95
11	Avocado and Prawns Salad in Cocktail Sauce	9.95

Starters

12	Canarian Cheese Board with Fig Jam	12.95
13	Bellota Iberian Ham Platter	1/2 10.95 19.95
14	Melon with Bellota Iberian Ham	8.95
15	Prawns and Fruits Cocktail	7.95
16	Fillet Steak Carpaccio	9.95
17	Smoked Salmon Carpaccio	9.95
18	Smoked Salmon Stuffed with Prawns and Cream Cheese 3 units.	9.95
19	Garlic Prawns	7.95
20	Battered Cuttlefish or Squid a la Romana	8.95
21	Fresh Garlic Mushrooms	4.95
22	Stuffed Mushrooms (stuffed with Bellota Iberian Ham and Bacon in Roquefort Cream)	5.95
23	Fried Camembert with Cranberry Sauce	5.95
24	Fresh Scallop Meat with Champagne Sauce and Wild Asparagus	9.95
25	Mussels with Marinara Sauce	9.95
26	Mixed Seafood with Spicy Marinara Sauce (Hot) (Prawns, Cuttlefish and Mussels)	9.95
27	Gratinated Spinach with Garlic and Onion	4.95
28	Gratinated Broccoli with Garlic and Bacon	5.95

Meats

ALL DISHES SERVED WITH ITS GARNISH !

29	Grilled Sirloin Steak	± 300 grs.	9.95
30	Grilled Fillet Steak	± 260 grs.	14.95
	<u>Choose Homemade Sauces</u>		1.95
	— Mushrooms	— Three Peppers	— Bearnaise
	— Port Wine	— Roquefort with Mushrooms	
31	Chicken Breast in Roquefort Sauce and Mushrooms		9.95
32	Chicken Breast from the Chef (with Mushrooms, Onion and Bacon in Red Wine Sauce)		11.95
33	Chicken Breast in Curry Cream and Pineapple		11.95
34	Chicken Breast CORDON BLEU (stuffed with Cheese and York Ham in Mushrooms Sauce)		11.95
35	Duck Leg Confit with Orange or Port Wine Sauce		14.95
36	MALVASIA Duck Magret with Orange or Port Wine Sauce		17.95
37	Grilled Recent Lamb Chop 6 units.		15.95
38	Leg of Suckling Lamb (in its own Juice and Julienne Onion)		22.95
39	RACK LAMB (in its own Juice and Julienne Onion)		22.95
40	Beef or Chicken Strogonoff with Rice (Our Chef's Recipe)		14.95
41	Coeur de Filet LA MAISON (Heart of Fillet Steak with Plum and Foie Gras in Port Wine Sauce)		22.95
42	Coeur de Filet CHEESE LOVER (Heart of Fillet Steak stuffed with Roquefort Cheese in Port Wine Sauce)		22.95
43	Coeur de Filet MOULIN ROUGE (Heart of Fillet Steak with Onion, Mushrooms and Bacon in Red Wine Sauce)		22.95
44	Coeur de Filet JACK DANIEL'S (Heart of Fillet Steak in Jamaican Pepper Sauce and Jack Daniel's Whisky)		22.95
45	Filet Mignon JAIME I (Three Pieces of Mignon Flambées with Brandy and Garlic)		19.95
46	Chateaubriand TRADITIONAL 2 pers. (Served with Three Sauces and Special Garnish)		49.95
47	SURF AND TURF 2 pers. (Fillet Steak and Lobster Tail for 2 pers. Served with Potatoes in Garlic Butter or Mashed Potatoes with Red Wine Sauce)		59.95

Extras Sides

Salad	3.95	Gratinated Spinach	4.95
Breaded Onion	3.95	Sauteed Mushrooms	4.95

Fish and Seafood

ALL DISHES SERVED WITH ITS GARNISH !

48	Fish of the Day	(Ask the Waiter)	
49	Grilled Gold Bream Fillet		11.95
50	Gold Bream Fillet with Garlic, Mussels and Prawns in White Wine		17.95
51	Gold Bream Fillet with Garlic, Fine Herbs and Lemon in White Wine		17.95
52	Grilled Salmon Fillet		9.95
53	Salmon Fillet with Chili Bearnaise, Asparagus and King Prawn		17.95
54	Grilled King Prawns 6 units.		15.95
55	King Prawns and Scallop Meat Sauteed with Garlic and Tomato		19.95
56	Grilled Mixed Fish and Seafood 2 pers.		39.95
	(Salmon and Gold Bream Fillets, King Prawns, Cuttlefish and Mussels)		

Rice and Paella

57	Fish and Seafood Paella 2 pers.		35.95
58	Chicken and Vegetable Paella 2 pers.		29.95
59	Vegetable Paella 2 pers.		19.95
60	Black Rice with Cuttlefish and King Prawns 2 pers.		35.95

From Our Nursery

61	Fresh Oyster	(min. 4 units. price per unit)	3.95
62	Canadian Lobster to taste ± 500 grs.		35.95
63	Galician Blue Lobster	(price per kg)	85.00
64	Lobster Carpaccio		19.95
65	Gourmet Lobster Salad		45.95
66	Special Grilled Mixed Seafood 2 pers.		69.95
	(King Prawns, Cuttlefish and Mussels , Scallop Meat and Lobster)		
67	Canadian Lobster Paella 2 pers.		45.95
68	Rice in broth with Canadian Lobster 2 pers.		45.95
69	Spaghetti with Canadian Lobster in Tomato Sauce 2 pers.		39.95