	<u>Breads</u>	Engl
1	Garlic Bread	2.55
2	Garlic Bread with Tomato or Cheese	3.55
3	Garlic Bread with Cheese and Bellota Iberian Ham	4.95
	Soups	
4	Soup of the Day (Special from our Chef, ask the Waiter)	7.95
5	Fish and Seafood Soup	11.95
	<u> Salads</u>	
6	Caprese Salad ITACANARIA	8.95
7	(Mozzarella of Buffalo and Canarian Tomato) Caesar Salad with Chicken or Prawns	9.95
8	Tuna Salad with Onion and Canarian Tomato	9.95 12.95
9	Avocado and Prawns Salad in Cocktail Sauce	16.95
5	Avocado and Flawns Salad III Cocktail Sauce	10.55
	Cold Starters	
10	Canarian Cheese Board with Fig Jam 1/2 9.95	17.95
11	Bellota Iberian Ham Platter	29.95
12	Melon with Iberian Ham	9.95
13	Prawns and Fruits Cocktail	9.95
14	Fillet Steak Carpaccio	15.95
15	Smoked Salmon Carpaccio	9.95
16	Smoked Salmon Stuffed with Prawns and Cream Cheese (3 units)	12.95
	<u> Hot Starters</u>	
17	Garlic Prawns	9.95
18	Fresh Garlic Mushrooms	6.95
19	Stuffed Mushrooms	8.95
	(stuffed with Bellota Iberian Ham and Bacon in Roquefort Cream)	0.05
20	Fried Camembert with Cranberry Sauce	8.95
21	Scallop MIMOSA	18.95
22	(Fresh Scallop Meat with Champagne Sauce and Wild Asparagus)	11 05
22	Mussels with Marinara Sauce	11.95
23	Mixed Seafood with Spicy Marinara Sauce (Hot) (Prawns, Cuttlefish and Mussels)	12.95
24	Gratinated Spinach with Garlic and Onion	5.95





ALL DISHES SERVED WITH ITS GARNISH!

25 26	Grilled Sirloin Steak Grilled Fillet Steak	± 300 grs ± 260 grs			16.95 22.95
		— Three Pepp — Port Wine S			3.50
27	Chicken Breast in Pepper	Sauce or Mus	hrooms Sauces		14.95
28	Chicken Breast in Roquefo				17.95
29	Chicken Breast in Curry Cr (served with Chips and Rice)				15.95
30	Pork Fillet in Pepper Sauce	e or Mushrooi	ms Sauces		16.95
31	Pork Fillet in Roquefort Sa	uce and Mush	nrooms		19.95
32	Grilled Recental Lamb Cho	op (6 units)			22.95
33	Leg of Suckling Lamb (in it	ts own Juice and .	Iulienne Onion)		28.95
34	Beef or Chicken Strogonot	ff with Rice (Our Chef´s Recipe)		19.95
35	Coeur de Filet LA MAISON (Heart of Fillet Steak with Plum		Port Wine Sauce)		29.95
36	Coeur de Filet MOULIN R (Heart of Fillet Steak with Onion		d Bacon in Red Wine Sauc	e)	29.95
37	Coeur de Filet JACK DANI (Heart of Fillet Steak in Jamaican		nd Jack Daniel´s Whisky)		29.95
38	Filet Mignon JAIME I (Three Pieces of Mignon Flambé	ées with Brandy a	nd Garlic)		28.95
39	Chateaubriand TRADITIO (Served with Three Sauces and S			2 pers.	75.95
40	SURF AND TURF (Fillet Steak and Lobster Tail for	2 pers. Served w	ith Potatoes in Garlic Butt	2 pers. er or	79.95
	Mashed Potatoes with Red Wine	e Sauce)			
		Extras &	<u>Sides</u>		
	Side Salad 4	1.95	Gratinated Spinach		5.95
		1.95	Sauteed Mushroom		6.95
	•	3.95	Canarian Potatoes		3.95
	Garlic Sauteed Potatoes 3	3.95	Mashed Potatoes		4.55



Fish and Seafood

ALL DISHES SERVED WITH ITS GARNISH!

41 42 43 44 45 46 47 48	Grilled Gold Bream Fillet Gold Bream Fillet with Garlic, Mussels and Prawns in White Grilled Salmon Fillet Salmon Fillet with Chili Bearnaise and Asparagus Cod Fillet with Garlic and Piquillo Pepper Cod Fillet with Caramelized Onion Grilled King Prawns (6 units) King Prawns and Scallop Meat Sauteed with Garlic and Toma		17.95 19.95 16.95 19.95 19.95 19.95 18.95 29.95
	Rice and Paella		
49	Fish and Seafood Paella	2 pers.	39.95
50	Chicken and Vegetable Paella	2 pers.	32.95
51	Vegetable Paella	2 pers.	29.95
52	Black Rice with Cuttlefish and King Prawns	2 pers.	45.95
	<u> Arborio Rice Risotto</u>		
53	Chicken and Mushrooms Risotto		14.95
54	Salmon and Prawns Risotto		16.95
55	Duck and Asparagus Risotto		16.95
56	Beef and Mushrooms Risotto		16.95
	From Our Nursery		
57	Fresh Oyster (min. 4 units. Price per unit)		3.95
58	Canadian Lobster to your taste ± 500 grs.		49.95
59	Canadian Lobster Paella	2 pers.	69.95
60	Rice in broth with Canadian Lobster	2 pers.	69.95
61	Spaghetti with Canadian Lobster in Tomato Sauce	2 pers.	65.95





62	Spaghetti with Tomato and Basil	8.95
63	Spaghetti Bolognese Traditional (100% Beef. Authentic of the House)	11.95
64	Spaghetti Carbonara	11.95
65	Spaghetti all'Amatriciana (Bacon and Onion in Tomato Sauce)	11.95
66	Spaghetti Mare e Monte (Prawns and Mushrooms in Cream)	12.95
67	Spaghetti Frutti di Mare	16.95
68	Tagliatelle with Chicken and Mushrooms in Cream	12.95
69	Tagliatelle with Salmon and Prawns in Cream	16.95
70	Tagliatelle with Beef and Mushrooms in Red Wine Sauce	16.95
71	Tagliatelle with Duck and Asparagus in Red Wine Sauce	16.95
72	Macarrones FOUR CHEESES	10.95
	(Mascarpone, Camembert, Roquefort and Parmesano)	
73	Macarrones PEPPER STEAK	16.95
	(with Beef and Pepper Sauce)	
74	Lasagna Bolognese Traditional (100% Beef. Authentic of the House)	11.95
	<u> Homemade Pizzas</u>	
75	Capricciosa	9.95
	(Tomato, Mozzarella, York Ham and Mushrooms)	
76	Paisana	9.95
	(Tomato, Mozzarella, Bacon and Onion)	40.05
77	Napolitana (Tomato, Mozzarella, Anchovies and Olives)	10.95
78	Hawaiian	11.95
	(Tomato, Mozzarella, York Ham and Pineapple)	
79	Jamaica (Tomato, Mozzarella, Chicken, Mushrooms and Curry)	12.95
80	Chicken B.B.Q (Tomato, Mozzarella, Chicken, Onion and Barbecue Sauce)	12.95
81	Four Cheeses	12.95
	(Tomato, Mozzarella, Edam, Camembert, Roquefort)	
82	Mexicana	14.95
	(Tomato, Mozzarella, Chicken, Peppers, Onion, Corn and Jalapeños)	
83	Steak House	17.95
	(Tomato, Mozzarella, Beef Strips, Mayonnaise and Green Salad)	

We have vegetarian and gluten-free options, ask the waiter.