









*La Pergola*  
*Restaurante*






**ENGLISH**








## STARTERS

1. Chefs soup of the day		6.50
2. Cebiche (lemon marinated fresh fish) with fresh peppers, onions & coriander		11.50
3. Garlic prawns in olive oil		10.50
4. Tartare of Canarian beef (70grs)		14.00
5. Fish croquettes with two aliolis, lettuce & cabbage salad		9.00
6. Calamari strips sautéed in garlic with Romesco sauce (100grs)		10.00
7. Home made chicken liver paté served with thin toasts		9.50
8. Langoustines chef speciality		17.00
9. Avocado with langoustines & tomatoes		13.50
10. Beef cheek Cannelonni, Gorgonzola sauce & Parmesan crisp		11.50








## SALADS

11. Organic salad from our allotment <b>(V)</b>		8.00
12. Seared goats cheese rocket salad, berry sauce & walnuts <b>(V)</b>		9.00
13. César salad with chicken breast, crotons & slices of Parmesan cheese		10.50
14. Fresh tuna, orange & apple slices, endives, lettuce hearts, onions & cherry tomatoes		13.50
15. Fried Camembert salad <b>(V)</b>		9.00

## RICE DISHES (for 2 persons, cooking time approx. 30 minutes)

16. Seafood Paella		36.00
17. Chicken Paella with a crust of egg		34.00
18. Vegetable Paella <b>(V)</b>		32.00
19. Sautéed rice with vegetables & prawns (black & Basmati rice)		28.00
20. Seafood 'caldoso' rice		36.00
21. Black rice with calamari & prawns (with or without home made alioli)		34.00
22. Langoustine Risotto		40.00
23. Lobster Risotto		50,00












## PASTAS (Spaghetti o Rigatoni)

24. A la marinera		15.00
25. With fresh tuna (slightly spicy)		10.50
26. With creamy egg sauce & Guanciale		10.50
27. Arrabbiata (spicy fresh tomato sauce with bacon)		10.50
28. With home made meat balls		12.00
29. With creamy mushroom sauce & a poached egg <b>(V)</b>		12.50
30. With Gorgonzola sauce & cherry tomatoes <b>(V)</b>		11.00







## EGG DISHES

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|---|---|-------|
| 31. Freshly made Spanish omelette with salad <b>(V)</b> |     | 9.50  |
| 32. French omelette with prawns, onions & salad         |    | 11.00 |






## FISH

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|---|---|-------|
| 33. Fillet of fish of the day served with sliced vegetables in oyster sauce & calamari fritters |    | 19.50 |
| 34. Grilled Sea Bass fillet served with sautéed potatoes, prawns & cherry tomato                |      | 18.00 |
| 35. Grilled, or steamed, fresh salmon fillet served with fresh pasta, seafood & asparagus       |     | 17.00 |
| 36. Calamari rings 'A la Andaluza' with salad   |      | 14.00 |









## MEAT

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|---|---|-------|
| 37. Rack of lamb 'a la provenzal' served with roasted potatoes & peppers                      |   | 21.00 |
| 38. Fillet steak with sautéed potatoes (Pérgola, Mushroom, Roquefort or Pepper sauce)         |    | 19.50 |
| 39. Oven cooked free range chicken, zucchini gratin, stir fried tomato & potato purée         |    | 16.50 |
| 40. Wagyu beef burger (150grs) in brioche bun with smoked cheese, salad & chips               |   | 14.00 |
| 41. Sautéed entrecôte of matured Canary beef (200grs) served on hot grill with Asian flavours |   | 18.50 |

## SIDE ORDERS

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|---|---|------|
| 42. Sautéed potatoes with onions & bacon                                |   | 4.00 |
| 43. Potato gratin   |   | 5.00 |
| 44. Canarian potatoes served with 'mojo' <b>(V)</b>                     |    | 4.50 |
| 45. French fries <b>(V)</b>   |   | 3.50 |
| 46. Fresh carrots, green beans & bacon served 'al dente' with olive oil |   | 5.00 |
| 47. Cauliflower cheese gratin <b>(V)</b>                                |   | 5.00 |

## OUR BREAD





























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|---|---|------|
| 48. Home made bread roll with butter <b>(V)</b>                 |    | 1.50 |
| 49. Slices of home made bread with garlic butter <b>(V)</b>     |     | 2.50 |
| 50. Slices of home made garlic bread with tomato <b>(V)</b>     |    | 3.00 |
| 51. Slices of home garlic bread with tomato & cheese <b>(V)</b> |     | 3.50 |



**ALL OUR PRICES ARE SUBJECT TO 6.5% IGIC (VAT). SERVICE CHARGE NOT INCLUDED**



## OUR FRESHLY BAKED DESSERTS

1. Crema Catalana (type of Creme Brulee)	 	4.50
2. Chocolate Coulant with candied orange (approx. 20 minutes cooking time)	  	7.00
3. Lemon meringue on a crumble base, ice cream & red berry sauce	  	6.50
4. Apple Tarte Tartin	  	6.50
5. Profiteroles with hot chocolate sauce & crushed crumble	  	6.50
6. Assorted handcrafted ice creams or sorbets		6.50
7. Banana with toffee sauce & ice cream (approx. 20 minutes cooking time)		6.50
8. Tarta Burdalo (candied pear & almond cake) with ginger infused custard	   	6.50
9. Crepes with home made banana ice cream & chocolate sauce (approx. 20 min)	  	6.50
10. Assortment of fresh fruit		6.50
11. Assorted cheese board with glass of Porto		9.50
12. Chefs dessert of the day	   	

We also offer a quality assortment of Coffees, dessert wines and digestive liqueurs

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Many of the vegetables, herbs & garden produce used in our dishes are organically home grown in La Pergola's own allotment.

**IMPORTANT! PLEASE INFORM OUR STAFF OF ANY FOOD ALLERGIES**



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