



2020 Christmas menu, a la Carte, December 24th , 25th & 31st,

12:30 a 20:00

STARTERS

1. Christmas Soup (1 – 2)	8,50
2. Smoked Norwegian salmon with orange aroma and pink pepper corns	13,50
3. Canary beef cheeks caneloni on a cheese sauce (1 – 2)	14,00
4. Foie Gras filled with shitaky mushrooms and pear and apple purée	16,00
5. Grilled Boston Scallops with sautéed laminated vegetables (5 – 6)	16,00

FISH

6. Cod confit and yellow sweet potato	23,50	
7. Fillet of Cherne on a bed of 'al dente' vegetables	26,00	
8. Grilled langoustines and Hollandaise sauce (4 – 6)	21,50	
9. Fresh lobster from our tank, cuban style	120€ per kg	as per weight

MEATS

10. Roasted free range chicken with gravy, vegetables and potato purée	22,00
11. Duck confit in wine sauce and vegetables	25,00
12. Rack of Lamb in gravy with mint aroma, vegetables 'al dente' and potato purée (1 – 2)	26,00
13. Fillet steak, stirred onion and garlic with roasted peppers and almonds	26,00

DESSERTS

14. White chocolate and lime Crema Catalana (1 - 2 – 4)	6,50
15. Tart Tartin (1 – 2)	9,50
16. Almond and cheese tart and raspberry culis (1 – 2)	8,50
17- Chocolate and Crem Frais cake with orange confit (1 – 2)	8,50
18. Profiteroles with ice cream and black and white chocolate sauce (1 – 2 – 4)	8,50

SIDE ORDERS

19. Potato a la canaria	4,50
20. French fries	4,50
21. Gratin Cauliflower(1 – 2)	6,50

KIDS MENU

22. Chicken Nuggets (1)	7,50
23. Beef fillet steak	10,50
24. Home made fish fingers (1)	7,50

1: Gluten – 2: Dairy products – 3: Nuts – 4: Eggs – 5 : ShellFish – 6 Sea Food

7% VAT to be added

MERRY CHRISTMAS AND HAPPY NEW YEAR

THANK YOU FOR SUPPORTING THE HOSPITALITY INDUSTRY