



ENGLISH



Cold starters

Oysters	7
Anchovies from Santoña on crystal bread and tomatoes	18
Canarian black potato salad with prawns	16
Canarian black potato salad with lobster	28
King size white asparagus with alioli	16
Ceviche La Vieja	21
White fish carpaccio with truffle and soy sauce	20
Red Tuna carpaccio with guacamole	22
Red Tuna tartar marinated in soy, avocado and fried egg	25
Iberian ham platter with crystal bread and tomatoes	32

Salads

Tropical lobster salad with seasonal fruit, avocado and cherry tomatoes	49
Octopus salad with avocado, cherry tomatoes and coriander	22
Prawns salad with guacamole and cherry tomato	20
Canarian tomatoes salad with spring onion and tuna belly	18

Hot starters

Grilled cheese with our Canarian 'mojos' sauce and honey	12
Garlic prawns	18
Grilled baby squid with La Palma pepper's sauce	16
Crispy baby squid with black alioli	18
Grilled octopus with La Palma pepper's sauce and Canarian potatoes	22
Canarian-style octopus with spicy vinaigrette	22
Fish croquettes on black aioli	15
Ham croquettes on romesco sauce	15
Baby scallops with a touch of coriander	18
Baby scallops flambéed with kimchie mayonnaise	18
Sautéed clams with white wine and garlic	30
Steamed mussels with garlic and white wine	20
Wedge clams sautéed in their own juice with garlic	23
Fish and seafood soup	16
Cooked and grilled green asparagus	14
Confit and crispy artichokes	18
Grilled shrimp from Huelva	30

Kid's menu

Grilled chicken breast	15
Grilled fish fillet	15
Napolitan spaghetti	15



Our seafood

Visit our display and let our staff guide you.

We receive the finest seafood daily (Price based on market rate).

- King crab
- Langoustines
- Red Scarlet Shrimp
- Sea urchins
- Red prawn
- Spider Crab
- Barnacles
- Cantabrian lobster
that you can catch yourself
- Atlantic Sea Bass
- Red Snapper
- Alfonsino
- Scorpionfish

Royal seafood tower, a selection of the finest raw products from our display	190
Grilled Seafood Platter, selected from our display	190
Caviar Osetra 30g	95
Caviar Osetra 50g	155

Fish

Wild turbot casserole, with a touch of Canarian Malvasia wine (2 people PP)	36
Grilled black grouper fillet	34
Grilled Red Tuna loin	34
Confit Cod fillet, served with piquillo pepper sauce	32

Rice, paellas

All our rice dishes are prepared for a minimum of two people, and the price is per person

Paella La Vieja, made with fish and seafood of the day	25
Señoret Paella, made with fish and peeled seafood of the day	25
Black Rice, with baby squid and aioli	25
Broth Lobster Rice, prepared with Canadian lobster	35

Pasta

Seafood linguine, selected from our display	25
Clams linguine cooked with white wine, garlic, and a hint of spice	32
Linguine with lobster, served out of the shell	42

Beef

Fillet of beef	32
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Sides

Bread and Canarian 'mojos' sauces	2,5 pp
Mixed Salad	8
Wok-Sautéed Vegetables	7
Baked sliced potatoes cooked with onion and garlic oil	6
Boiled Canarian potatoes cooked in traditional Canarian style	8
French Fries	6

Some of our dishes may contain allergens. If you suffer from any allergies or food intolerance, please, inform our staff before placing your order. We will be happy to help you.

