Cold starters and salads

Oysters 7 €

Ask us about our selection.

Santoña anchovies 18 €

Cantabrian anchovies on toasted brioche with goat's milk butter.

Papa negra potato salad with king prawns 16 €

Our version with papas bonitas, onion and king prawns.

La Vieja ceviche 21 €

Diced salmon marinated in tiger's milk, with sweet potato, coriander and avocado.

Atlantic sea bass tartare 26 €

Sea bass prepared the chef's way.

Tuna tartare 25 €

Almadraba tuna loin marinated in soy sauce, with avocado and a fried egg.

Canarian tomato and spring onion salad 18 €

Canarian tomatoes with fresh spring onion and tuna belly.

Octopus salad 22 €

Diced octopus tentacle with avocado, cherry tomatoes and a hint of Asian flavours.

Hot starters

Garlic prawns 18 €

With garlic and a touch of chilli.

Crispy or grilled baby squid 18 €

Jig-caught baby squid.

Fish croquettes 15 €

Our béchamel, flakes of cod and black aioli.

Flambéed scallops 18 €

Grilled scallops with kimchi mayonnaise and a light flambé.

Grilled octopus 23 €

Octopus tentacle with a touch of La Palma pepper and papas bonitas.

Clams in marinera sauce 32 €

Clams in a marinera sauce with a touch of heat.

Steamed mussels 24 €

Steamed with white wine.

Fish and seafood soup 18 €

Made with our best broths, diced fish and shellfish.

Huelva prawns 32 €

Grilled white prawns from Huelva.



Our specialities

Visit our display and let our team guide you.
Every day we receive a selection of fresh fish and seafood from our coasts.
Market price.

- King crab
- Langoustines
- Red scarlet shrimp
- Sea urchins
- Red prawns
- Wedge clams
- Barnacles
- Lobster or spiny lobster
  from our live tank,
  which you can choose yourself.
- Atlantic sea bass
- Red snapper
- Alfonsino
- Bocanegra

Rice dishes and paellas

All rice dishes are for a minimum of two people. Prices are per person.

La Vieja paella with the day's fish and seafood 28 € pp

Paella del Señoret with fish and peeled prawns 25 € pp

Black rice with fried baby squid and aioli 25 € pp

Brothy rice with Canadian lobster and clams 35 € pp

Main courses

Turbot casserole (minimum two people) 36 € pp
Meunière-style, with butter, capers and a touch of Canarian Malvasía.

Cherne negro fillet 34 €
From the Canarian coast to our table, served grilled.

Tuna loin 34 €
Prepared to your liking.

Linguine with clams 32 €
With white wine, garlic and a touch of heat.

Linguine with lobster 42 €
With seafood suquet and lobster tail.

Beef fillet 32 €
220 g of Spanish beef with pepper sauce.

Sides

Bread and Canarian mojo sauces 2.50 € pp

Mixed salad 8 €

Sautéed vegetables 7 €

Oven-baked potatoes 6 €
Baked with onion and garlic.

Papas bonitas with mojo sauces 8 €

Chips 6 €

Green asparagus 14 €