



- Little basket with Ciabatta & Aioli or Ciabatta & Beetroot - almond dip 3,20
- Pickled olives with rosemary, thyme, garlic & lemon 3,00
- Mixed fresh salad with three goat cheese raisins gratinated with honey and
fruity berry-honey dressing 9.50
- Three goat cheese raisins gratinated with honey & fresh Thyme 6,50
- Mediterranean tomato salad (vegan)
with red onion, oregano, fleur de sel & dark balsamico 6,50
- Spicy Spanish potato salad (vegan) with fresh rocket and red onion 6,50
- Cheese plate with truffle honey & grapes 8,90
- Pimientos de Padrón (vegan) with Fleur de Sel & roasted sesame 5,90
- Pumpkin Soup with coconut milk & ginger 5,50
- Marinated Curry-Zucchini 4,50
- Caramelized carrots in honey balsamic marinade 4,50
- Marinated sweet red wine onions with honey & balsamico 3.80
- Rosemary potatoes gratinated with Parmesan 5,40
- Grilled mushrooms (vegan) with garlic, onion & lemon 5,60
- Tortilla with vegetables & Lemon crème fraîche 6,50
- Caramelized, warm cherry tomatoes with fresh rocket & Parmesan slicer 6,90
- Crunchy bacon-wrapped dates 5,90
- Canarian sherry chicken
with fresh thyme & apple 6,70
- Beef balls in fruity, spicy tomatoes Mojo 6,90
- Grilled Chorizo two pieces 6,50
- Rosemary potatoes and chorizo gratinated with Parmesan cheese 8,40
- Gambas al Ajillo – with Cognac, parsley & garlic 8,90
- Pulpo salad with fresh pepper, red onion, lemon & parsley 6,90
- Boquerones en vinagre (pickled anchovy fillets) with fresh rocket 5,70
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- "Apple-Vanilla-Dream"
Homemade dessert with mascarpone and biscuits 6,00