

Menu



COFEE

Espresso.....	1.20
Cortado.....	1.40
Cortado Largo.....	1.60
Solo.....	1.30
Solo Lake.....	1.50
Condensed Short.....	1.40
Condensed Lake.....	1.80
Coffee with Milk.....	1.60
Americano.....	1.60
Leche y Leche.....	1.80
Leche y Leche Short.....	1.50
Cappuccino.....	2.00
Barraquito.....	4.50
Carajillo.....	2.50
Irish Coffee / Calypso	5.50
Coffee with Soy Milk.....	2.50
Coffee Lactose-Free Milk.....	2.00
Decaf from Sachets / Machine.....	1.60
Cola Cao.....	1.60
Glass of Milk.....	2.00

INFUSIONS

Linden / Black tea / Green tea / Red tea / Chamomile / Pennyroyal mint.....	1.60
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Menu



JUICES / SOFT DRINKS

Natural orange juice.....	3.00
Orange / pineapple / apple / peach juice.....	1.80
Cocacola 350 ML.....	2.80
Cocacola zero 350 ML.....	2.80
Cocacola light 350 ML	2.80
Sprite 350 ML.....	2.80
Fanta orange 350 ML.....	2.80
Fanta lemon 350 ML.....	2.80
Nestea mango pineapple / lemon.....	2.80
Aquarius limón / naranja.....	2.80
Appleteiser.....	2.80
Strawberry clipper.....	2.60
Red bull.....	2.50
Bitter kas.....	2.30

WATERS

Tónico water.....	2.50
½ Liter of still and sparkling water.....	1.90
Liter ½ of still and sparkling water.....	2.80

Menu



BEERS

Draft small.....	2.50
Draft large.....	3.50
Draft shandy small.....	2.20
Draft shandy large.....	3.50
Dorada roja.....	2.40
Dorada especial.....	2.70
Dorada tostada.....	3.00
1/5 tropical.....	1.50
Tropical.....	2.40
Tropical lemon.....	2.40
1/5 estrella galicia.....	1.50
Corona.....	3.50
Estrella galicia 1906.....	2.50
Sin gluten.....	2.50

NON-ALCOHOLIC BEERS

Estrella galicia 0.0.....	1.70
Dorada sin.....	2.80
Dorada limón sin.....	2.80
Tostada sin 0.0.....	3.00

SIDRA

kopparberg / Magners	4.50
Strongbow	5.50

Wine



DRY WHITE WINES

1. House wine (Rioja)	16.50
2. ½ House wine (Rioja).....	7.50
3. Bermejo (Lanzarote).....	27.00
4. Grifo Colección (Lanzarote).....	26.50
5. Yaiza (Lanzarote).....	24.00
6. Guiguan (Lanzarote).....	24.00
7. Vega de Yuco (Lanzarote).....	24.00
8. Vega de Yuco (Lanzarote) 37.5 CL.....	12.00
9. Tierra de Volcanes (Lanzarote).....	25.00
10. Famara (Lanzarote).....	18.50
11. ½ Famara (Lanzarote).....	11.50
12. Viña Sol Torres (Penedés).....	16.00
13. Viña Sol Torres (Penedés) 37.50 CL.....	9.00
14. Terras Gauda (Rias Baixas).....	38.00
15. Merlot (Francia).....	16.00
16. Sauvignon (Francia).....	16.00

DRY WHITE CUP

(Rioja)	2.75
(Lanzarote Famara).....	3.50

Wine



SEMI-DRY WHITE WINES

1. House wine (Rioja)	16.50
2. Bermejo (Lanzarote).....	27.00
3. Grifo Colección (Lanzarote).....	26.50
4. Yaiza (Lanzarote).....	24.00
5. Famara (Lanzarote).....	18.50
6. Princesa de Ico (Lanzarote).....	24.00
7. Princesa de Ico (Lanzarote) 37.5 CL.....	12.00
8. San Valentín Torres (Penedés).....	16.00
9. San Valentín Torres (Penedés) 50 CL.....	9.00

SEMI-DRY WHITE CUP

(Rioja)	2.75
(Lanzarote Famara).....	3.50

Wine



ROSÉ WINES

1. House wine (Rioja)	16.50
2. Vega de Yuco (Lanzarote).....	24.00
3. Famara (Lanzarote).....	18.50
4. Yaiza (Lanzarote).....	24.00
5. Torres de Casta (Penedés).....	16.50
6. Torres de Casta (Penedés) 37.5 CL	9.00
7. Mateus Rosse.....	16.50
8. Mateus Rosse 37.5 CL.....	8.00

ROSÉ CUP

(Rioja)	2.75
(Lanzarote Famara).....	3.50

Wine



RED WINES

1. House wine (Rioja)	16.50
2. Bermejo Listón Negro (Lanzarote).....	27.00
3. Grifo Listón Negro (Lanzarote)	27.00
4. Famara (Lanzarote).....	18.50
5. Pago de Capellanes (Rivera el Duro).....	28.00
6. Pago de Capellanes Crianza (Rivera del Duero).....	48.00
7. Celeste (Rivera del Duero).....	18.00
8. Protos (Rivera del Duero).....	18.00
9. Finca Resalso (Rivera del Duero).....	19.00
10. Emilio Moro (Rivera del Duero).....	39.00
11. Matarromera Reserva (Rivera del Duero).....	60.00
12. Marques de Caceres (Rioja).....	18.00
13. Beronia (Rioja).....	18.00
14. Hito (Rivera del Duero).....	28.00
15. Marques de Riscal Reserva (Rioja).....	28.00
16. Ramón Bilbao (Rioja).....	18.00
17. Sangre de Toro (Penedés).....	15.50
18. Coto (Rioja) 37.50 CL.....	9.00
19. Sangre de Toro (Penedés) 37.50 CL.....	9.00
20. Cune (Rioja) 37.50 CL	9.00
21. Marques de Caceres (Rioja) 37.50 CL.....	9.00

GLASS OF RED WINES

(Rioja)	2.75
(Lanzarote Famara).....	3.50
(Rivera).....	3.80

Menu



CHAMPAGNE

1. Veuve Clicquot.....	95.00
2. Moet Chandon.....	80.00
3. Dom Perignon.....	S / M

CAVA / SPARKLING WINES

1. Freixenet Brut.....	20.00
2. Ana Codorniu.....	21.00
3. Bermejo Espumoso de Lanzarote.....	27.00
4. Lambrusco.....	17.00
5. Picolo.....	6.00

SANGRIAS

1. Glass of Sangria (Wine).....	4.40
2. 1/2 Liter of Sangria (Wine).....	8.50
3. Liter of Sangria (Wine).....	15.50
4. Glass of Sangria (Champagne).....	6.50
5. 1/2 Liter of Sangria (Champagne).....	9.70
6. Liter of Sangria (Champagne).....	18.50
7. Glass of Tinto de Verano.....	3.00
8. Liter of Tinto de Verano.....	12.50
9. 1/2 Liter of Tinto de Verano.....	7.00
10. Glass of Calimocho.....	3.30

Menu



BOCADILLOS / RACING

Squid.....	4.50 / 5.50
Pork loin.....	3.00 / 4.50
Chicken.....	3.50 / 4.50
Veal.....	3.50 / 4.50
Fish.....	3.50 / 4.50
Breaded fish.....	4.00 / 4.50
Pig's foot.....	4.50 / 4.50
Serrano ham.....	3.50 / 4.50

SANDWICH

Ham and cheese sandwich.....	2.20
Ham and cheese sandwich with egg.....	2.70
Tuna sandwich.....	3.50
Chicken sandwich.....	3.50
Vegetal sandwich(fresh cheese, tomato).....	3.50

TOAST

Olive oil.....	1.80
Olive oil and tomato.....	2.80
Avocado and fresh cheese.....	4.70
Avocado and tomato.....	4.50
Serrano ham.....	3.80
Butter and jam.....	1.80



































EXTRA INGREDIENTS

Cheese cheddar / gouda / fresh.....	0.20
Extra bacon / egg / vegetals.....	0.50

Menu



COLD STARTERS

1. Bread and butter	 	1.00
2. Garlic bread	 	2.20
3. Bread with garlic and tomato	 	2.70
4. Salmon toast	  	6.50
5. Mix salad	 	7.00
6. House salad	    	9.00
7. Tomato, onion and tuna salad		8.00
8. Goat cheese salad	  	7.90
9. Green salad		6.50
10. Sea bleu salad (depending on the season)		16.00
11. Plate of Iberian ham		16.50
12. Assorted cheese board	 	10.50
13. Fresh oysters		4.00
14. Grouper ceviche		14.00
15. Tuna tartare		19.00
16. Carpaccio de langostinos	   	18.00
17. Prawn carpaccio.	  	18.00
18 Octopus salad		9.00
19. Sauces (mojo verde, mojo rojo y alioli)		1.50

Menu



HOT STARTERS

20. Fried cheese with jam  	8.00
21. Padrón peppers	7.50
22. Baby squid 	8.00
23. Galician-style octopus 	14.00
24. Grilled octopus 	14.00
25. Garlic prawns 	10.00
26. Grilled prawns 	10.00
27. Octopus, prawn, and mushroom casserole 	14.00
28. Steamed mussels 	10.50
29. Mussels marinara 	11.50
30. Canarian potatoes	4.50
31. Fried moray eel  	9.00
32. Fried fish  	7.00
33. Limpets (seasonal) 	12.00
34. Homemade croquettes   	9.50
35. Fresh clams in marinara or green sauce 	19.50
36. Scallops 	19.50
37. Razor clams 	16.50
38. Scalded gofio	6.50


















Menu



SOUP

- 39. Seafood soup    8.50
- 40. Soup of the day 6.50
- 41. Fish broth (min. 2 people)    S/M

















RICE

- 42. Seafood Paella (Min. 2 People)    32.00
- 43. Mixed Paella (Min. 2 People)    28.50
- 44. Chicken and Meat Paella (Min. 2 People)    25.00
- 45. Black Rice (Min. 2 People)    24.00
- 46. Soupy Rice (Min. 2 People)    48.00
- 47. Rice with Carabineros Prawns (Min. 2 People)    S / M

Menu



FISH

48. Grilled Fish 	20.50
49. Fried Fish    	22.30
50. Fish Fillet 	13.50
51. Fresh Fish Fillet 	S/M
52. Fish of the Day 	S/M
53. Grilled Tuna 	15.50
54. Fried Calamari 	16.50
55. Grilled Calamari 	16.50
56. Fresh Grilled Lobster 	S/M
57. Fish Stew (Min. 2 People)   	42.00
58. Grilled Scarlet Prawn 	S/M

MEATS

59. Grilled Sirloin Steak.....	22.50
60. Homemade Sirloin Steak Rolls 	18.50
61. Grilled Ribeye Steak.....	19.00
62. Veal Escalope  	14.50
63. Chicken Escalope  	14.50
64. Grilled Chicken Breast.....	12.00
65. Sauces (pepper, mushroom or Roquefort) 	2.50

Menu



CHILDREN'S MENU

Calamari with fries 	8.50
Chicken with fries	7.00
Fish with fries 	7.00
Spaghetti with Bolognese sauce   	6.50
Chicken croquettes with fries   	6.50

VEGETARIAN MENU

Grilled vegetables	16.50
Vegetable paella	15.50

DESSERTS

Lemon mousse 	5.50
Gofio mousse  	5.50
Chocolate mousse 	5.50
Egg custard 	5.50
Cake of the day   	5.50
Bienmesabe with ice cream   	6.00
Assorted ice creams	2.20