



Dinner Menu 18:00 to 22:00

Starters

Soup of the day (1,2,3,4,5,6,7,8,9,10,11,12,13,14)	€7.00
Served with crusty bread.	
Garlic Mushrooms (12) (V)	€8.00
Mushrooms with olive oil, white wine, garlic and a touch of chilli.	
Canarian Cheese (1,7) (V)	€8.00
Grilled fresh Canarian cheese served with blueberry jam.	
Mini Vegetable Spring Rolls (1,6) (V)	€8.00
Spring rolls served with soy sauce and sweet chilli dips.	
Cajun Chicken Goujons (1,3,7,10)	€8.95
Bread crumbed chicken breast strips marinated in cajun spices served with bbq sauce and alioli dips.	
Homemade Meatballs (1,3,7)	€9.00
Delicious pork and beef meatballs in a spicy tomato sauce.	
“Chistorras a la Cidra” (1,6,12)	€9.95
Chistorra sausage in apple cider, served with garlic bread	
Prawn PIL-PIL (2,12) (4€ HALF BOARD SUPPLEMENT)	€11.95
Prawns fried in olive oil, garlic, white wine and a touch of chilli	
Chilli Nachos (6,7,9) (4€ HALF BOARD SUPPLEMENT)	€12.50
Piled high with our beef and bean chilli, cheddar cheese, jalapeños, served with sour cream.	

If you have any dietary requirements, please inform our staff and we will be happy to accommodate your requests. Unfortunately, we cannot give a 100% guarantee that there will be no cross-contamination between preparations and / or ingredients, but all our dishes have their allergen index. If you have any doubts, your waiter will be happy to help. Prices include IGIC

Hamburgers

Served with French fries

Gourmet Beefburger (1,3,6,7,11,12) €16.50

Ground beef burger with bacon, cheese, mushroom, lettuce and tomato crowned with a fried egg on a seeded bun.

Crispy Chicken Burger (1,2,3,7,9,11) €14.50

Crispy southern fried chicken burger served on a seeded bun with crushed avocado, lettuce, tomato and topped with onion rings.

Pasta

Penne & Langoustine (1,2,7) €15.50

Pasta Penne with King Prawns, cherry tomatoes in a creamy parmesan cheese sauce.

Spaghetti Bolognese (1,9,12) €12.50

Ground lean Beef in a rich tomato and herb ragu sauce.

Spaghetti Teriyaki (1,4,6,11,12) €15.50

Stir fried strips of beef, vegetables and sesame seeds in a Teriyaki sauce.

Beef Lasagne (1,9,12) €13.50

Served with side salad and garlic bread.

Pizza *Thin crust pizza base*

Salami and Jalapeños (1,7) €13.00

Salami, garlic, cherry tomatoes, jalapenos and cheese.

Serrano (1,7) €15.00

Serrano ham, sliced tomato, rocket leaves, cheese and flaked parmesan.

Chicken Pesto (1,7,8,11,12) €14.00

Green pesto, seasoned grilled chicken, red pepper flakes, cheese and basil.

Main Course

Fillet Steak (6€ HALF BOARD SUPPLEMENT) €26.00

Prime fillet cooked to your liking, served with seasonal vegetables and French fries.

Sirloin Steak €22.50

Cut of Sirloin cooked to your liking, served with seasonal vegetables and French fries.

Baby Back Ribs (1,10) (6€ HALF BOARD SUPPLEMENT) €24.00

Tender ribs of pork marinated in BBQ sauce served with French fries, onion rings and corn on the cob.

Chicken or Beef Fajitas (1,7,12) €18.00

Sizzling chicken or beef with mixed peppers, onions, flour tortillas and dips.

Fillet of Pork (12) €17.50

Medallions of pork in a port wine sauce with Canarian potatoes and seasonal vegetables

Chicken "Serrano" (7) €17.50

Layered breast of chicken with plum tomatoes and serrano ham, topped with our chef's blue cheese sauce, served with seasonal vegetables and French fries.

Chicken Tikka Masala (1,12) €16.50

Served with basmati rice and naan bread.

Fish Dishes

"Cazuela de Pescado" (2,4,12) €22.00

Casserole of Local white fish, prawns, vegetables and potato.

Grilled Sea Bass (4,6,11,12) €22.50

Grilled fillet of sea bass with a Thai sauce, served with Canarian potatoes and seasonal vegetables.

Salads

Grilled Goats Cheese Salad (1,7) (V) €12.50

Goats Cheese served on a bed of rocket, sun dried tomato, red onion and balsamic vinegar.

Chicken Caesar Salad (1,3,4,7,10) €12.50

Breaded chicken served on a bed of crispy lettuce, tomatoes, croutons, parmesan shaving and Caesar dressing.

Vegetarian Mains

Quinoa with pan fried vegetables (V)	€14.50
Quinoa with seasonal vegetables in a tomato sauce.	
Tagliatelle Genovese (1,3,7,8) (V)	€15.50
Red and green peppers, red onion in a green pesto and cream sauce, topped with flaked parmesan and fresh rocket	
Aubergine & Goats cheese Pizza (1,7,) (V)	€14.00
Sliced aubergine, goats cheese, red onions, mushrooms, cheese. topped with Rocket leaves	
Vegetarian Burger (1,7) (V)	€13.50
Breaded cheese and vegetable burgers served on a seeded bun with lettuce and tomato, topped with onion rings.	
Vegetable Lasagne (1,7) (V)	€13.50
Served with side salad and garlic bread.	
Spaghetti Teriyaki (1,4,6,11,12) (V)	€13.00
Stir fried vegetables and sesame seeds in a Teriyaki sauce.	

Side orders

Bread and butter (1) (V)	€2.00
Portion of Chips (V)	€3.50
Canarian Potatoes (V)	€3.90
Garlic Bread and Cheese (1,7) (V)	€4.00
Onion Rings with BBQ Sauce (1,10) (V)	€4.50
Peppercorn, Mushroom or Cheese Sauce (6,7,10,12) (V)	€3.00

Desserts

Hot Chocolate Nut Brownie (1,3,7,8,12)	€7.50
Served warm with vanilla ice cream	
New York Cheesecake (1,3,7)	€7.50
Served with Cream	
Apple Pie (1,7)	€7.50
Served hot with vanilla ice cream	
Assorted Ice Cream (3,5,6,7,8)	€6.50

Allergen index

1. Cereal containing gluten such as: wheat, rye, barley, oats, spelt (dinkel wheat), kamut (khorasan wheat or oriental wheat) or their hybrid varieties and derived products.
2. Crustaceans and products containing crustaceans.
3. Eggs and products containing eggs.
4. Fish and products containing fish.
5. Peanuts and products containing peanuts.
6. Soybean and products containing soybean.
7. Milk and its derivatives (including lactose).
8. Hard shelled nuts, including: almonds, hazelnuts, cashew nuts, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts, Australian nuts and derived products.
9. Celery and derivative products.
10. Mustard and its derivatives.
11. Sesame seeds and their derivatives.
12. Sulphur dioxide and sulphites in concentrations above 10mg/kg or 10mg/ litre in terms of total SO₂, for products ready for consumption or reconstituted products according to the instructions of the manufacturer.
13. White lupin and lupin based products.
14. Shellfish and shellfish based.