

RESTAURANTE

EL Mirador

COLD STARTERS

ENTRANTES FRIOS

RASPBERRY GAZPACHO GAZPACHO DE FRAMBUESAS Fresh cheese crumbs, Migas de queso fresco	17 €	TUNA TARTAR TARTAR DE ATÚN Toasted almond, mango, coriander, ponzu Almendra tostada, mango, cilantro, ponzu	33/+12 €
ACORN-FED IBERIAN HAM JAMÓN IBÉRICO DE BELLOTA “Cristal” bread, organic tomato, AOVE (olive oil) Pan de cristal, tomate ecológico, AOVE	35/+15 €	LOCAL FISH CEVICHE locally sourced CEVICHE DE PESCADO LOCAL Avocado cream, soufflé quinoa, red onions Crema de aguacate, quinoa suflada, cebolla roja	19 €
TRADITIONAL GAZPACHO GAZPACHO TRADICIONAL Shavings of Iberian ham and crusty bread Virutas de jamón ibérico y crujiente de pan	16 €	MOZZARELLA AND AVOCADO SALAD ENSALADA DE MOZZARELLA Y AGUACATE Basil pesto Pesto de albahaca	18 €
TUNA BELLY VENTRESCA DE BONITO Lettuce mix, asparagus, tomatoes, avocado Mézcum de Lechugas, esparrago, tomates, aguacate	21 €	GRILLED BABY SQUID CHIPIRONES AL GRILL Tomato, avocado, fresh sprouts Tomate, aguacate, brotes frescos	24/+6 €

All prices are expressed in euros and includes 7% local tax IGIC.
Los precios son expresados en euros e incluyen 7% impuesto local IGIC.

If you have any concerns regarding food intolerances,
please advise our Ladies & Gentlemen prior to ordering.

Service, bread and appetizers 3.50 € per person

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HOT STARTERS
ENTRANTES CALIENTE

CALAMARY CALAMARES Mild aioli, lemon <i>Alioli suave, limón</i>	27/+8 €	CREAMY CROQUETTES CROQUETAS CREMOSAS Lemon emulsion <i>Emulsión de limón</i>	19 €
PADRÓN PEPPERS PIMIENTOS DE PADRÓN Salt flakes <i>Escamas de sal</i>	10 €	FRESH SHRIMP GAMBA FRESCA In salt <i>A la sal</i>	33 /+13€
“PAPAS BONITAS ARRUGADAS” PAPAS BONITAS ARRUGADAS Canary Island Mojos, homemade recipe <i>Mojos canarios receta artesanal</i>	10 €	CLAMS ALMEJAS White wine, garlic and parsley Vino blanco, ajo y perejil	33/+13 €

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SPECIALITIES
ESPECIALIDADES

Minimum for two persons • 35 minutes preparation time
Price per person

Mínimo para dos personas • 35 minutos de preparación
Precio por persona

BROTHY RICE WITH LOBSTER ARROZ CALDOSO DE BOGAVANTE Canadian lobster <i>Bogavante Canadiense</i>	49/+15 €	BLACK RICE ARROZ NEGRO Clams, king prawns, aioli <i>Almejas, langostino, alioli</i>	26 €
BAKED RICE WITH MEAT ARROZ DE CARNE AL HORNO Entrecote, "Savora" mustard alioli <i>Bife ancho de ternera, alioli de mostaza "Savora"</i>	36 €	BAKED VEGETABLE RICE ARROZ DE VERDURAS AL HORNO "Bimi", snow peas, seasonal mushrooms, Truffle emulsion <i>"Bimi", tirabeques, setas de temporada. Emulsión de trufa</i>	28 €
SEAFOOD RICE ARROZ DE MARINERO Mussels, prawns and local fish of the day <i>Mejillones, langostinos y pescado del día</i>	35 €	SEA BASS IN SALT PESCADO A LA SAL pescado local "Papas arrugadas" (wrinkled potatoes), canarian homemade mojo sauce <i>Papas arrugadas, mojos artesanales canarios</i> "Locally sourced Origen local"	37 €

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OTHER SUGGESTIONS

OTRAS SUGERENCIAS

LOCAL FISH <i>PESCADO LOCAL</i> pescado local Mashed sweet potato, baby seasonal vegetables <i>Puré boniato, verduras baby temporada</i>	36 €	PREMIUM BURGER <i>HAMBURGUESA PREMIUM</i> Crispy bacon, cheddar cheese, salad <i>Bacon crujiente, queso cheddar, ensalada</i>	21 €
"Locally sourced Origen local"			
FREE-RANGE CHICKEN AT LOW TEMPERATURE <i>POLLO DE CORRAL A BAJA TEMPERATURA</i> Wild mushroom ragout <i>Ragout de hongos silvestres</i>	32 €	FISH AND SEAFOOD STEW <i>CALDERETA DE PESCADO Y MARISCO</i> Local fish of the day, baby squid, king prawns, clams, mussels <i>Pescado local del día, chipirones, langostinos, almejas, mejillones</i>	36 €
GALICIAN BEEF SIRLOIN STEAK <i>SOLOMILLO DE TERNERA GALLEGA</i> roasted vegetables, potato mousse <i>Verduras escalibadas, espuma de papa</i>	44/+11 €		

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