

Soups

<i>Fish soup with prawns and rice</i>	8,50 €
<i>Poultry cream with grated egg and Iberian ham</i>	7,50 €
<i>Coconut curry soup with seafood and pan-seared shrimp</i> (vegetarian)	8,90 €
<i>Vegetable soup with spicy croutons</i> (vegetarian / vegan)	7,50 €
<i>Leek and cheese soup with cherry tomatoes</i> (vegetarian)	8,50 €

Salads

<i>Salad "Luz del Mar" with melon, prawns and mandarin sorbet</i>	17,50 €
<i>Salad "Los Silos" with avocado, egg, tomato and smoked cheese</i> (vegetarian)	12,90 €
<i>Mixed salad with avocado</i> (vegetarian / vegan)	9,50 €
<i>Lukewarm goat cheese apple salad with walnut vinaigrette</i> (vegetarian)	13,90 €
<i>"Caeser salad"</i> (Chicken, cheese, bread, tomato and Caesar sauce)	14,90 €
<i>Bred and sauce</i>	1,80 €

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Starters

<i>Papas arrugadas (Canarian potatoes) with mojos and almogrote (vegetarian)</i>	7,80 €
<i>Grilled goat cheese with tomato jam and caramelized onion</i>	10,90 €
<i>Prawns in garlic / oil</i>	16,90 €
<i>Cod croquettes with aioli</i>	12,00 €
<i>Sweet potato russian salad with tuna belly, egg and olives</i>	13,50 €
<i>Galician style octopus with Canarian potatoes</i>	17,50 €

Pasta and Vegetarian Dishes

<i>Grilled vegetables with potatoes and mushrooms (vegetarian / vegan)</i>	13,90 €
<i>Tagliatelle with carbonara sauce "Guanciale"</i>	14,50 €
<i>Tagliatelle with beef fillet tips and vegetables</i>	18,60 €
<i>Tagliatelle with prawns, mussels and seafood sauce</i>	19,90 €
<i>Vegetable lasagne with mushrooms and teriyaki sauce (vegetarian)</i>	13,90 €
<i>Vegetable wok with mushrooms, pasta and teriyaki sauce (vegetarian / vegan)</i>	14,90 €
<i>Chicken wok with shrimps, pasta and teriyaki sauce</i>	18,80 €

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Fish

<i>Cod with onions and sweet potato, Luz del Mar style</i>	<i>19,90 €</i>
<i>Sea bass with pumpkin velouté, vegetables and wrinkled potatoes with mojo sauce</i>	<i>25,80 €</i>
<i>Hake balls with peas, potatoes and cep mushrooms</i>	<i>18,40 €</i>
<i>Grilled salmon with coconut and ginger rice and mango sauce</i>	<i>20,90 €</i>
<i>Monkfish stew with seafood (prawns, mussels, squid) and crushed almonds</i>	<i>26,00 €</i>
<i>Marinated grouper fillet, ratatouille and mashed potatoes</i>	<i>23,50 €</i>

Meat

<i>Rump steak with pepper sauce, potatoes wedges, aioli and salad</i>	<i>23,90 €</i>
<i>Beef fillet with almogrote sauce (cheese sauce), fried potatoes and onions and sauteed vegetables</i>	<i>26,90 €</i>
<i>Pork knuckle in jus with seasoned potatoes and salad</i>	<i>21,00 €</i>
<i>Rabbit in salmorejo with Canarian potatoes</i>	<i>17,80 €</i>
<i>Chicken Stroganoff Style (mushrooms, straw potatoes, pickles)</i>	<i>17,90 €</i>
<i>Presa Iberica with mushroom risotto and aioli</i>	<i>22,50 €</i>
<i>Duck confit in orange sauce, potato cake and tiny apples</i>	<i>20,90 €</i>

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Desserts

<i>Fake gofio mousse popsicle with mango glaze</i>	<i>7,90 €</i>
<i>Coulant with walnuts, almond ice cream and salted caramel</i>	<i>7,50 €</i>
<i>Black tea coconut ice cream with Chinese spices</i>	<i>6,80 €</i>
<i>Apple cake with hot tamarin-anise custard and green apple sorbet</i>	<i>7,50 €</i>
<i>Chocolate Trilogy (dark, white, with milk) with almond cake</i>	<i>8,90 €</i>
<i>Deconstructed Tiramisu</i> <i>(Mascarpone cream, coffee and chocolate cream)</i>	<i>6,90 €</i>
<i>Dessert of the daily's menu</i>	<i>6,50 €</i>

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