THE TOP
BRASSERIE TERRACE

Starters

Braissed eggplant with miso & canarian cheese	14€
Onion soup and cream of parmesan	12€
Seasonal eco vegetable fresh salad	16€
Grilled chorizo spread with ecological honey from "Volcano Teide" & toasted sourdough	18€
Canarian grilled prawns	20€
Rejo de pulpo a la brasa, guacamole, chipotle y toques cítricos	22€
Classic ceviche	22€
Wild mushroom sauteed, Iberian ham, yolk, egg & truffle oil	20€
Aged beef carpaccio, Foie, cinamon crumble & balsamic	24€
Smoked burrata cheese *(Anchovies, roasted cherry tomatoes & pesto)*	22€
Wagyu beef ham board with olive oil	22€
Seafood platter *(6 oysters & king crab claw)*	55€
Red tuna tartar with Osetra Caviar 25 gr & egg yolk	85€
Lobster bisque	22€
King Crab leg on ice. Served with butter & mayo (100 gr.)	14€
Caviar Osetra ZAR Imperial (50 gr.)	120€

Main courses

Roasted onion risotto with parmesan gratin	18€
Traditional carbonara Spaguetti *(Spaguettoni, guanciale, egg yolk & cheese)*	18€
Wagyu short rib with teriyaki sauce, roasted pineapple and topinambur puree	38€
Spicy grilled canarian deboned chicken with topinambur & roasted onion	20€
Classic Steak Tartare	28€
Wagyu burger, foie, cabbage & port sauce *(Served with sweet potato fries with truffle mayo)*	28€
Black Angus Entrecôte *(Premium meat)*	34€
Grilled tournedo with green pepper sauce	28€
Tuna tataki, quinoa, seaweed & black garlic praline	24€
Surf & Turf	45€
Grilled seabream loin *(Fresh fish from our sea)*	26€
Grilled blue butter fish loin *(Fresh fish from our sea)*	32€
Lobster "caldoso" rice *(For two people)*	64€

Side orders

Grilled vegetables *(Tenerife local potatoes)*	6€
Fries with parmesan, black pepper & truffle	6€
Mash potato *(Tenerife local potatoes)*	6€
Canarian potatoes & “Mojos” sauces	6€
French fries	6€

Desserts

Dark chocolate bomb (Cocoa 70%)	12€
Osmotoized exotic fruit	12€
Lemon Pie	12€
Greek yogurt icecream with passion fruit, crumble & raspberries	10€