

THE TOP

BRASSERIE
TERRACE

Starters

Braised eggplant with miso & canarian cheese	14€
Onion soup & matured gruyer cheese	12€
Seasonal eco vegetable salad	16€
Boletes mushroom cream, egg, parmesan & truffe served with brioche bread	18€
Grilled chorizo spread with ecological honey from "Volcano Teide" & toasted sourdough	18€
Chargrilled octopus, guacamole, chipotle pepper sauce & lime	22€
Classic ceviche	22€
Wild mushroom sauteed, Iberico ham, yolk & shaved truffle	20€
Aged beef carpaccio, foie, cinamon crumble & balsamicCanarian grilled shrimp	24€
Smoked burrata cheese	22€
Wagyu beef ham board with olive oil	22€
King Crab leg on ice. Served with butter & mayo* (100 gr.) <i>*Not included for HB clients</i>	14€
Red tuna tartar with Osetra caviar 25gr & egg yolk*. <i>*May have a supplement for HB clients</i>	85€
Caviar Osetra ZAR Imperial* (30 gr.) <i>*Not included for HB clients</i>	70€
Caviar Osetra ZAR Imperial* (50 gr.) <i>*Not included for HB clients</i>	120€
Oyster & Crab platter* (6 oysters & 2 claws of king crab - 250gr) <i>*Not included for HB clients</i>	50€

Main course

Roasted onion risotto with parmesan gratin	18€
Traditional carbonara spaguetti (<i>Spaguettoni, guanciale, egg yolk & cheese</i>)	18€
Wagyu short rib with teriyaki sauce* (<i>Roasted pineapple and topinambur puree</i>) <i>*May have a supplement for HB clients</i>	30€
Scarlet red prawn rice finished on the charcoal oven	36€
Spicy grilled canarian deboned chicken with topinambur & roasted onion	22€
Classic steak tartare	32€
Wagyu burger, foie & sweet potato fries with truffle mayo	28€
Black Angus entrêcote	34€
Grilled tournedo with green pepper sauce	28€
Tuna tataki, quinoa, seaweed & black garlic praline	24€
Grilled seabream loin	26€
Grilled blue butter fish loin	32€
Grouper fish grilled	35€

Side orders

Grilled vegetables	6€
Fries with partmesan cheese, black pepper & truffle	6€
Mash potatoes	6€
Canarian potatoes with mojo sauce	6€

Desserts

Dark chocolate bomb 70%	12€
Traditional Canarian smoked Flan with braissed pineapple & honey palm	12€
Osmotoized exotic fruit	12€
Greek yogurt icecream with passion fruit, crumble & raspberries	10€