

## Our starters and salads

- Grilled scallops on celery and apple salad with cucumber foam and salmon and citrus caviar .....15,50
- King prawns sautéed in ginger oil and coriander with lime drops, over garlic and chilli emulsion.....14
- Fresh canarian fish and passion fruit ceviche, with avocado tartar, candied cassava, sweet potato and puffed corn.....12,50
- Duck foie gras terrine with cocoa tears, lime caviar, amaretto gelled and crusty herb bread.....13,50
- Tuna carpaccio on tomato pulp, with apple vinaigrette, ginger and pine nuts, with green mustard ice cream.....12
- "Tom Kha" poultry soup with quail, mushrooms and miso , flavoured with lemon grass, kaffir lime and coconut milk.....11,50
- Carpaccio of Iberian pork marinated in aromatic herbs, with smoked canarian cheese, pomegranates and pine nuts .....12,50
- Salad 56: buffalo mozzarella cheese, cured beef, orange, pomegranate, parmesan, Japanese herbs and mint vinaigrette.....13
- Warm vegetable salad cooked in vacuum, over hummus and salted almond crumble, with argan oil and tonka bean air.....12,50

## From the sea.....

- "Sancocho Canario" by Oliver, wild sea bream stew: Our chef Oliver's version of the classic Canarian fish stew .....21,50
- Creamy rice with cod cheek, archicotes and green asparagus with "Flor de Guia" Canarian cheese.....17,50
- Squid stuffed with truffled foie risotto on a puree of onion+ squid ink cream, with crunchy basil cake.....20,50
- Loin of Cod, baked at low temperatura, with grilled King prawns on a bed of "ajparriero sauce".....20
- Tuna tataki marinated in aromatic herbs with sweet soy sauce, wasabi caviar and rolls of green mango, cucumber and herbs .....21

## Our best meat

- "Simply Meat" best Galician beef sirloin grilled with , truffle oil and smoked salt flakes.....25
- Lamb meatballs with oriental seasoning on a bed of wild mushrooms ragou and sauted duck foie gras.....20
- Calma Chicha style "Canarian Ropa Vieja": beef cheeks, quail supreme, candied Iberian bacon, on purée of chickpeas.....21
- Duck breast marinated in miso sauce and braised with an orange zest veil, herb sprout salad and raspberries' Pop Rocks.....20
- Our version of Steak tartar, with foie shavings, low temperature cooked egg, green mustard , beetroot and truffle.....18

## Our sweet temptations from our "pastri-chef".....

- Assortment of Canary Islands Cheese, accompanied by figs+wine marmelade, and sauteed grapes ( recommended share).....14
- Calma Chicha's style tiramisú .....8
- Ice cream and sorbets of the week .....6
- Lemon PIE in the manner of our "pastry chef" Yazael .....9
- "Tropical Passion"; different elaborations and textures of tropical fruits .....8,50
- Marriages of Chocolate; The best combinations of textured chocolates.....8,50