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CALMA CHICHA  
ATMOSPHERIC SITUATION AT SEA, IN WHICH THE  
ABSENCE OF WIND AND WAVES MAKE SAILING  
IMPOSSIBLE

BOOKINGS:

928 760 714

[WWW.RESTAURANTECALMACHICHA.COM](http://WWW.RESTAURANTECALMACHICHA.COM)

## OUR STARTERS AND SALADS

- BRAISED OCTOPUS WITH A VARIETY OF CANARIAN MOJOS, BLACK POTATOES ON SALTED SQUID INK CRUMBLE... ..15,50
- KING PRAWNS SAUTÉED IN GINGER OIL AND CORIANDER WITH LIME DROPS, OVER GARLIC AND CHILLI EMULSIÓN.....13
- FRESH CANARIAN FISH AND PASSION FRUIT CEVICHE, WITH AVOCADO TARTAR, CANDIED CASSAVA, SWEET POTATO AND PUFFED CORN.....13,50
- DUCK FOIE GRAS TERRINE WITH COCOA TEARS, LIME CAVIAR, AMARETTO JELLY AND CRUSTY HERB BREAD.....13,50
- TUNA CARPACCIO ON TOMATO PULP, WITH APPLE VINAIGRETTE, GINGER , PINE NUTS, AND GREEN MUSTARD ICE CREAM.....12,50
- SMOKED SARDINES ON A BED OF COCONUT & AND KAFFIR LIME GAZPACHO, FRESH FIGS AND GREEN APPLE SNOW.....11,50
- VENISON CARPACCIO MARINATED IN HERBS, WITH DUCK FOIE SHAVINGS, FIG VINAIGRETTE AND ROAST CORN.....12,50
- BURRATA WITH TOMATO IN DIFFERENT TEXTURES, OLIVE OIL SPHERES AND VEGETABLE SPROUTS.....11
- WARM VEGETABLE SALAD COOKED IN VACUUM, OVER HUMMUS AND BEETROOT CRUMBLE, WITH ARGAN OIL AND TONKA BEAN AIR.....12

## FROM THE SEA.....

- FRESH CANARIAN FISH COOKED AT LOW TEMPERATURE, WITH SWEET POTATO CONFIT, SEASONED GOFIO AND FISH&CORIANDER BROTH ....21
- “SEA-MOUNTAIN” OF GRILLED SCALLOPS AND IBERIAN PORK, ON SAUTEED QUINOA, WITH MICRO VEGETABLES AND FLAVORED PUMPKIN PUREE ....18,50
- SQUID STUFFED WITH TRUFFLED RISOTTO, FOIE GRAS SHAVINGS ON A PUREE OF ONION& SQUID INK , WITH CRUNCHY BASIL CAKE.....19,50
- BAKED LOIN OF COD WITH GRILLED KING PRAWNS ON A BED OF "AJOARRIERO SAUCE"( TOMATO, ONION, GARLIC AND PAPRICA).....20
- TUNA TARTARE WITH RASPBERRY, MINT AND GINGER DRESSING, ON BEETROOT COUS COUS ....19,50

## OUR BEST MEAT

- “SIMPLY MEAT”GRILLED BEST GALICIAN BEEF SIRLOIN , TRUFFLE OIL AND SMOKED SALT FLAKES.....25
- LAMB MEATBALLS WITH ORIENTAL SEASONING ON A RAGOUT OF WILD MUSHROOMS AND GRILLED DUCK FOIE GRAS.....19
- BEEF CHEEKS STEWED IN RED WINE & CLOVES WITH GLAZED IBERIAN PANCETA, ON A PUREE OF CHEACKPEA & SAUTEED MINI VEGETABLES ..19,50
- BRASIED TATAKI OF DUCK BREAST MARINATED IN MISO, SOYA & RASPBERRY, WITH ORANGE FOAM AND HERB SPROUT SALAD .20
- CALMA CHICHA STEAK TARTAR, WITH FOIE SHAVINGS, LOW TEMPERATURE COCKED EGG, GREEN MUSTARD ,CANDIED BEETROOT AND TRUFFLE.....18

### ADDITIONAL SIDES :

TRUFFLE POTATOES.....5

SAUTED VEGETABLES WITH BASIL OIL.....5

CANARIAN BLACK POTATOES WITH CANARIAN MOJOS.....5

BREAD SERVICE....1,50

IGIC INCLUDED

IF YOU SUFFER FROM ANY TYPE OF FOOD ALLERGY, PLEASE INFORM OUR STAFF. THANK YOU