



CALDEROS

TRADITIONAL STEW-LIKE DISHES

POTATOES, PINEAPPLE, AND SEAFOOD MARINATED WITH OUR SPECIAL SARGO CARBÓN SAUCE. 24€

(MINIMUM 2 PEOPLE)

It includes mussels, prawns, clams, cuttlefish, and our special homemade fish sausage.

ALBACORE TUNA RAGU SERVED WITH GNOCCHI. 14€

MUSSELS COOKED WITH COCONUT AND KIMCHI. 7,50€

SEA & FARM TO TABLE

SEASONED TOMATO SALAD. 7€

MIXED SALAD WITH GRILLED CHEESE. 9€

CEVICHE Y PUNTO 12€

BREAD-BASED DISHES

PANES CARBONES

FISH HOT DOG EL SARGO CARBÓN. 6,90€

Bread toasted in butter and filled with smoked homemade tuna sausage, smoked all-i-oli sauce, fermented onion, pickled cabbage, Parmigiano cheese, and coriander.

BREAD ROLL WITH HOMEMADE CUTTLEFISH SALAMI 6,90€

Served with mushroom carbonara, Parmigiano cheese, and green egg yolk with spirulina from Fuerteventura.

TRUCHAS FILLED WITH SMOKED FISH SOBRASADA 6,50€

(Traditional Canarian bread rolls)
Served with mayo-koji and furikake.

TACO DE CEVICHE. 6,50€

FROM OUR GRILL

GRILLED OYSTERS WITH CHEESE. 4,20€ (Unit)

GRILLED LIMPETS WITH CORIANDER MOJO SAUCE. 10€

SCALLOPS WITH GARLIC AND "COASTAL" LEMONS 15€ (6 units)
from our own orchard located by the sea

RAZOR CLAMS WITH LEMON AND PISTACHIO. 10€

POSTRES

PUTA LOKURA

Crème brûlée made with white chocolate and millet, served with spicy Puta de la Madre sugar, cannoli filled with mascarpone, basil, spirulina, and pork cracklings.

5,20€

GRANIZADA DE MASCARPONE

Mascarpone granita made with Sublime lemons from Mamma's orchard in Garachico and served with brioche.

3,50€

*CONSULT

ALLERGENS.

Dishes may contain gluten, fish, egg, dairy, molluscs, sulphites, celery, sesame, soya, nuts.

