

The background features a light beige color with various gold-colored line drawings. At the top, there are several parallel, slightly curved lines. In the center, a gold silhouette of a person wearing a hat stands with hands on hips. Below the person, the word "Gondola" is written in a large, dark grey, cursive font, with a small green leaf on the dot of the 'i'. Underneath "Gondola" is the text "by Club Maspalomas Suites" in a smaller, dark grey, sans-serif font. A horizontal bar with green, white, and red segments is positioned below the text. At the bottom, there are more gold line drawings, including a circular shape with a star, a building, and a large, irregular shape.

# Gondola

by Club Maspalomas Suites

 **CLUB  
MASPALOMAS**  
SUITES & SPA ★★★★★



## **Restaurante Góndola, puro sabor de Italia en Maspalomas**

En el Restaurante a la carta "Góndola" ofreceremos un servicio de cocina italiana tradicional reinterpretada en un ambiente moderno y funcional, con expresiones al máximo nivel en gastronomía y servicio, donde presentaremos una oferta de platos irrenunciables y minuciosamente seleccionados.

Desde la Parmigiana de berenjenas con presentación tipo "Noria", pasando por los sabrosos y únicos en la isla "Gnocchis morados" o los exquisitos Raviolis con varios rellenos y finalizando con una escogida selección de carnes y pescados, sin dejar de coronarlo con nuestra sublime versión de vinos y postres.

**Horario: De Martes a Sábado de 19.00 hrs. a 22.30 hrs.**

**Admisiones previa reserva, llamando al + 34 928141678 o al número 9 (Recepción) desde la habitación del Hotel, siempre sujetas a disponibilidad.**

El restaurante Góndola permanecerá cerrado por vacaciones desde del domingo 21 de junio hasta el lunes 20 de julio, ambos inclusive, gracias.

Los Huéspedes con Media Pensión o Pensión Completa disfrutarán de un descuento del 35% sobre los precios de la comida (bebidas aparte) y los Huéspedes con Alojamiento y Desayuno obtendrán un 15% de descuento (bebidas aparte).

Gracias por disfrutar de nuestras instalaciones, BUON APPETITO!!!

## **Góndola restaurant, a pure taste of Italy in Maspalomas**

In the Góndola à la carte Restaurant we will be offering a service of traditional Italian cuisine reinterpreted in a modern and functional environment, with expressions at the highest level in gastronomy and service, where we will present an offering of supreme and meticulously selected dishes.

From aubergine Parmigiana with a "Noria" type presentation, going on to the flavoursome "Purple Gnocchis", unique on the island or the exquisite Ravioli with various fillings and finishing with a select choice of meat and fish, not forgetting to crown it all with our sublime wine and dessert editions.

**Opening hours: Tuesday to Saturday from 19:00 hrs. to 22:30 hrs.**

**Admissions by prior reservation at + 34 928141678 or numer 9 (Reception desk) from Hotel room, always subject to capacity limitations.**

The Gondola restaurant will be closed for staff holidays from Sunday 21st June to Monday 20th July, both dates included, thanks.

Guests with Half Board or Full Board will benefit from 35% discount on the food prices (excluded drinks), Guests with Accommodation and Breakfast will benefit of 15% discount (excluded drinks).

## **Restaurant Góndola, reiner Geschmack Italiens in Maspalomas**

Im à la Carte Restaurant Góndola bieten wir eine traditionelle italienische Küche an, die in einem modernen und funktionalen Ambiente mit höchsten Ansprüchen an Gastronomie und Service neu interpretiert wird. Im Angebot, das wir präsentieren werden, sind unverzichtbare und sorgfältig ausgewählten Gerichte enthalten.

Vom Auberginenaufbau mit Präsentation in Form eines "Riesenrads", über die leckeren und einmaligen "Lila Gnocchis" der Insel oder die exquisiten Ravioli mit verschiedenen Füllungen bis hin zu einer erlesenen Auswahl an Fleisch und Fisch und natürlich dem krönenden Abschluss mit unseren edlen Weinen und Desserts.

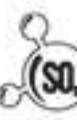
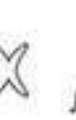
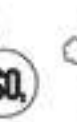
**Öffnungszeiten: Dienstag bis Samstag von 19.00 Uhr bis 22.30 Uhr.**

**Nur mit vorheriger Reservierung unter der Telefonnummer + 34 928141678 oder Nummer 9 (Rezeption) vom Hotelzimmer, immer vorbehaltlich der Kapazitätsbeschränkungen.** Das Restaurant Góndola wird wegen Urlaub von Sonntag, dem 21. Juni, bis inklusive Montag, dem 20. Juli, geschlossen sein, danke.

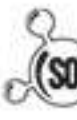
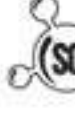
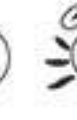
Gäste mit Halb- oder Vollpension dürfen über 35% Rabatt aus der Speisekarte genießen können (Getränke nicht inbegriffen), Gäste mit Frühstück dürfen über 15% Rabatt genießen (Getränke nicht inbegriffen).



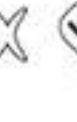
## Entrantes

|                                                                             |                                                                                                                                                                                                                                                                                                                                                 |         |
|-----------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| Parmigiana de berenjenas "Noria"                                            |    Vegetarian                                                                                | 10,50 € |
| Burrata con ensalada tricolor                                               |   Vegetarian                                                                                                                                                                  | 11,00 € |
| Vitello al punto rosado, napado con salsa de atún y alcaparras              |     | 12,50 € |
| Carpaccio de solomillo con láminas de champiñón natural, parmesano y rúcula |                                                                                                                                                                                                                                                              | 13,00 € |
| Carpaccio de pescado fresco del día                                         |                                                                                                                                                                               | 13,00 € |
| Tartar de atún y aguacate                                                   |             | 14,00 € |
| Pulpo a la Luciana                                                          |                                                                                              | 15,00 € |

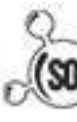
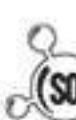
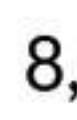
## Pasta Fresca y Risottos

|                                                             |                                                                                                                                                                                                                                                                                                                                                                                                                                               |         |
|-------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| Gnocchi morados sobre lecho de queso gorgonzola             |   Vegetarian                                                                                                                                                                                                                                                        | 13,00 € |
| Espaguetis salteados al ajo y guindilla con gambas          |                                                                                                                                                                                                                                                                     | 14,00 € |
| Ravioli con corazón de espinacas y ricotta con salsa funghi |    Vegetarian                                                                                                                                                                  | 14,00 € |
| Ravioli de carne a los cinco colores de la huerta           |      | 15,00 € |
| Pappardelle enredado en ragoût de jabalí                    |         | 16,00 € |
| Risotto al funghi porcini                                   |                                                                                                                                                                                      | 14,00 € |
| Risotto con calabacín y gambas                              |                                                                                                                                                                                                                                                                         | 14,00 € |

## Carnes y Pescado Fresco

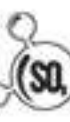
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|-------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| Solomillo de ternera al vino tinto con papas a la crema y juliana de verduras |   | 21,00 € |
| Cochinillo prensado en su jugo con papas asadas y verduras                    |                                                                                        | 22,00 € |
| Lubina al horno sobre lecho de papas y contorno de tomate y aceitunas         |                                                                                        | 20,00 € |
| Rodaballo escamado de calabacín con almejas                                   |    | 23,00 € |

## Postres Caseros

|                                                                                   |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |        |
|-----------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| Góndola cargada de fruta fresca                                                   |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           | 5,50 € |
| Panna Cotta tradicional con salsa de chocolate y frutos del bosque                |                                                                                                                                                                                                                                                                                                                                                                                                                                                 | 6,50 € |
| Tiramisú "Gran Canal"                                                             |                                                                                                         | 7,00 € |
| Coulant de chocolate sobre mar helado de vainilla                                 |                                                                                             | 7,50 € |
| Tris de cannoli sicilianos a los sabores de chocolate blanco, ricotta y avellanas |        | 8,00 € |



## Starters

|                                                                       |                                                                                                                                                                                                                                                                                                                                                 |                   |         |
|-----------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|---------|
| Aubergine parmigiana "Noria"                                          |                                                                                              | <i>Vegetarian</i> | 10,50 € |
| Burrata with tricolour salad                                          |                                                                                                                                                                               | <i>Vegetarian</i> | 11,00 € |
| Pink roasted vitello with tuna sauce and capers                       |     |                   | 12,50 € |
| Sirloin carpaccio with slices of fresh mushrooms, parmesan and rocket |                                                                                                                                                                                                                                                              |                   | 13,00 € |
| Carpaccio of daily fresh fish                                         |                                                                                                                                                                               |                   | 13,00 € |
| Tartar of tuna and avocado                                            |             |                   | 14,00 € |
| Luciana-style octopus                                                 |                                                                                              |                   | 15,00 € |

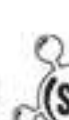
## Fresh Pasta and Risottos

|                                                         |                                                                                                                                                                                                                                                                                                                                                                                                                                            |                   |         |
|---------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|---------|
| Purple gnocchi on bed of gorgonzola cheese              |                                                                                                                                                                                                                                                                   | <i>Vegetarian</i> | 13,00 € |
| Spaghetti sautéed in garlic and chili with prawns       |                                                                                                                                                                                                                                                                  |                   | 14,00 € |
| Ravioli filled with spinach and ricotta in funghi sauce |                                                                                                                                                                             | <i>Vegetarian</i> | 14,00 € |
| Meat ravioli lit by five vegetable colours              |        |                   | 15,00 € |
| Pappardelle tangled with wild boar ragout               |      |                   | 16,00 € |
| Porcini Risotto                                         |                                                                                                                                                                                   |                   | 14,00 € |
| Shrimp and zucchini risotto                             |                                                                                                                                                                                                                                                                      |                   | 14,00 € |

## Meat and Fresh Fish

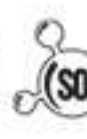
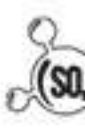
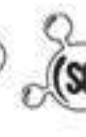
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|-----------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|---------|
| Veal sirloin in red wine with creamed potatoes and vegetable julienne |   |  | 21,00 € |
| Pressed suckling pig in its juice with roast potatoes and vegetables  |                                                                                        |  | 22,00 € |
| Baked seabass on potato bed sided by tomatoes and olives              |                                                                                        |  | 20,00 € |
| Turbot beneath zucchini coat with clams                               |      |  | 23,00 € |

## Homemade Desserts

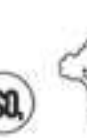
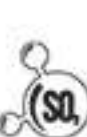
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|----------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--------|
| Gondola loaded with fresh fruit                                            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |  | 5,50 € |
| Traditional panna cotta with chocolate sauce and wild berries              |                                                                                                                                                                                                                                                                                                                                                           |  | 6,50 € |
| "Grand Canal" Tiramisu                                                     |                   |  | 7,00 € |
| Chocolate coulant on iced vanilla sea                                      |              |  | 7,50 € |
| Sicilian tris di cannoli in white chocolate, ricotta and hazelnut flavours |       |  | 8,00 € |



## Vorspeisen

|                                                                         |                                                                                                                                                                                                                                                                                                                                                 |         |
|-------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| Auberginen Parmigiana „Noria“                                           |    Vegetarian                                                                                | 10,50 € |
| Burrata mit dreifarbigem Salat                                          |   Vegetarian                                                                                                                                                                  | 11,00 € |
| Rosa gebratenes Vitello mit Thunfischsauce und Kapern                   |     | 12,50 € |
| Carpaccio vom Rinderfilet mit Champignonscheibchen, Parmesan und Rucola |                                                                                                                                                                                                                                                              | 13,00 € |
| Carpaccio vom frischen Tagesfisch                                       |                                                                                                                                                                               | 13,00 € |
| Tartar von Thunfisch und Avocado                                        |            | 14,00 € |
| Krake nach Art von Luciana                                              |                                                                                              | 15,00 € |

## FrISChe Pasta und Risottos

|                                                           |                                                                                                                                                                                                                                                                                                                                                                                                                                               |         |
|-----------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| Lila Gnocchi im Gorgonzola-Bett                           |   Vegetarian                                                                                                                                                                                                                                                            | 13,00 € |
| Gebratene Spaghetti in Knoblauch und Chilli mit Garnelen  |                                                                                                                                                                                                                                                                     | 14,00 € |
| Ravioli mit Spinat und Ricotta gefüllt auf „Funghi“ Sauce |    Vegetarian                                                                                                                                                                  | 14,00 € |
| Ravioli mit Fleisch an fünf Farben aus dem Gemüsegarten   |      | 15,00 € |
| Pappardelle verspielt in Wildschweinragout                |       | 16,00 € |
| Risotto von Steinpilzen                                   |                                                                                                                                                                                      | 14,00 € |
| Risotto von Zucchini und Garnelen                         |                                                                                                                                                                                                                                                                         | 14,00 € |

## Fleisch und Frischer Fisch

|                                                                           |                                                                                                                                                                             |         |
|---------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| Rinderfilet in Rotwein mit Sahnkartoffeln und Julienne-Gemüse             |   | 21,00 € |
| Gepresstes Spanferkel im eigenen Saft mit Bratkartoffeln und Gemüse       |                                                                                        | 22,00 € |
| Gebackener Wolfsbarsch auf Kartoffelbett begleitet von Tomaten und Oliven |                                                                                        | 20,00 € |
| Steinbutt bedeckt mit Zucchini Schuppen an Venusmuscheln                  |   | 23,00 € |

## Hausgemachte Desserts

|                                                                                            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |        |
|--------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| Gondel mit frischem Obst beladen                                                           |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | 5,50 € |
| Traditionelle Panna Cotta mit Schokoladensauce und Waldfrüchten                            |                                                                                                                                                                                                                                                                                                                                                           | 6,50 € |
| Tiramisu „Gran Canal“                                                                      |                   | 7,00 € |
| Schokoladen-Coulant auf gefrorenem Vanille Meer                                            |       | 7,50 € |
| Trio von sizilianischen Cannoli mit Füllung von weißer Schokolade, Ricotta und Haselnüssen |       | 8,00 € |



## Vinos Wine



### Sartori

Friuli - Venecia

19,50 €

Un aroma afrutado y fresco. Un vino redondo, sin complicaciones y agradablemente ligero.

Fresh and fruity aroma. A round and light wine.

Fruchtig-frisches Aroma. Ein runder, leichter Wein.



*Pinot Grigio*



### Terre di giumara Grecanico

Sicilia

19,50 €

Aromas a frutas blancas y flores de azahar. Sabor fresco y agradable.

Elegante, intenso y fino.

White fruits and orange blossom aromas. Fresh and pleasant taste.

Elegant, intense and fine.

Aromen von weißen Früchten und Orangenblüten. Frischer und angenehmer Geschmack. Elegant, intensiv und fein.



*Grecanico Dorato*



### Tenute Soletta Chimera

Cerdeña

35,00 €

Aromas a fruta blanca madura, limpio y untuoso en boca.

Ripe white fruit aromas, clean and smooth in the mouth.

Aromen von reifen weißen Früchten, am Gaumen rein und cremig.



*Vermentino*



### Gianni Masciarelli

Montepulciano d'Abruzzo

25,00 €

Intenso, complejo, fino. Dominan las frutas rojas como la cereza, la grosella y las moras.

Intense, complex, fine. Red fruits dominate.

Intensiv, komplex, fein. Es dominieren Aromen von roten Früchten.



*Montepulciano*



### Tenute Soletta Sardo

Cerdeña

30,00 €

Cereza picota, de capa baja. Aroma a cerezas. En boca se muestra bastante denso.

Low intensity cherry aroma. Dense in the mouth.

Kirscharoma in der unteren Schicht. Dicht im Abgang.



*Cannonau*



### Valpolicella Ripasso Corte Armano

Valpolicella - Veneto

32,00 €

Aroma a cereza madura. En boca seco, de sabor suave con un final amargo muy agradable.

Ripe cherry Aroma. Dry in the mouth with a smooth taste and a very pleasant sharp finish.

Aroma von reifen Kirschen. Im Mund trockener, milder Geschmack mit einem sehr angenehmen bitteren Abgang.



*Corvina y Rondinella*



## Vinos Wine



### Il Valentiano

Brunello di Montalcino

49,00 €

Aromas persistentes a madera y frutos rojos. En boca es armónico y elegante, con un final aromático largo.

Intense, complex, fine. Red fruits dominate.

Holznoten und Aromen von roten Früchten. Harmonisch und elegant am Gaumen.



*Sangiovese*



### Amarone Valpolicella Giuseppe Campagnola

Valpolicella - Veneto

55,00 €

Muy perfumado. Aromas de vainilla, un toque picante, recuerdos de cereza.

Sabor completo, cálido, aterciopelado.

Delicate aroma reminiscent of marmalade and plum. Dry and harmonious.

Vanillearomen mit einer leichten Schärfe. Warmer und samtiger Geschmack.



*Corvina, Rondinella, Molinara*



### Le Vigne Dell'Olmo

Emilia Romagna

19,50 €

Un Lambrusco diferente. De burbuja fina, dulzor medio y aromas afrutas rojas silvestres.

Fine bubbles, medium sweetness and wild red fruit aroma.

Mit feiner Perlage, mittlerer Süße und Aromen von roten Waldfrüchten.



*Lambrusco*



### Santero Fragolino

Veneto

21,50 €

Bebida dulce y refrescante a base de vino dulce, mosto y aroma de fresa natural.

A sweet and refreshing drink based on sweet wine, fresh strawberry juice and aroma.

Süßes und erfrischendes Getränk auf der Basis von Süßwein, Most und natürlichem Erdbeeraroma.



*Bracheto*



### Pizzolato Prosecco

Treviso

30,00 €

Recuerdo floral con evidentes toques de pera y manzana. Fresco, delicado y cremoso.

Floral note with hints of pear and apple. Fresh, delicate and creamy.

Blumiges Bukett mit Birnen- und Apfelnoten. Frisch, zart und cremig.



*Glera*



## Alérgenos - Allergens - Allergene



Gluten  
Gluten  
Gluten



Lácteos  
Dairy  
Milchprodukte



Huevos  
Eggs  
Eier



Frutos secos  
Nuts  
Schalenfrüchte



Mostaza  
Mustard  
Senf



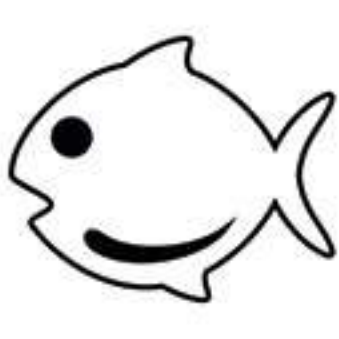
Sésamo  
Sesame  
Sesam



Soja  
Soy  
Soja



Apio  
Celery  
Sellerie



Pescado  
Fish  
Fisch



Sulfitos  
Sulfites  
Sulfite



Cacahuètes  
Peanuts  
Erdnüsse



Altramuces  
Lupins  
Lupine



Crustáceos  
Crustaceans  
Krustentiere



Moluscos  
Molluscs  
Weichtiere

### *Vegetarian*

Vegetariano: plato sin carne ni pescado

Vegetarian: dish without meat or fish

Vegetarisch: Gericht ohne Fleisch oder Fisch



Vegano: plato sin ingredientes de origen animal

Vegan: dish without ingredients with animal origin

Vegan: Gericht ohne Zutaten mit tierischer Herkunft

Estimado Comensal. Nuestro/a Camarero/a le informará sobre cómo disfrutar de una deliciosa cena ante sus particulares necesidades alimentarias, gracias.

Dear Guest. Our Waiter will tell you the way to enjoy a delicious dinner fulfilling your particular alimentary needs, thanks.

Lieber Gast, unser/e Kellner/in steht Ihnen gerne zu Verfügung, um unsere köstlichen Gerichte Ihren diätetischen Wünschen anzupassen, danke.