POOL & BAR

ARRECIFE GRAN HOTEL & SPA

*****

2018

ENG

FROM **THE VEGETABLE GARDEN** TO THE PLATE

CAPRESE POOL — **9,00€**
with oil of basil and toasted pine seeds.

CESAR SALAD — **7,50€**
with bacon and a sauce of anchovies with mustard.

THAI SALAD — **8,00€**
with green papaya, imitation of young eel and king prawns.

TAKE **THE SPOON**

COLD CREAMY PEACH SOUP — **6,00€**
with cream cheese.

TRADITIONAL GAZPACHO — **6,00€**
with vegetables and shavings of duck ham.

HOT CREAM OF TOMATO SOUP — **6,00€**
with Quenelle of creamy Canary cheese and fig slices.

SNACKS

TACO OF TANDOORI CHICKEN — **8,50€**
with grilled peppers and cheddar sauce.

MULTIGRAIN BAGEL — **8,00€**
smoked salmon, cream cheese, salad, yoghurt sauce,
dill and palm honey.

CRISPY CHICKEN BURGER — **9,00€**
crispy chicken meat, cream cheese with paprika,
salad and BBQ sauce.

BURGER GRAN HOTEL — **11,00€**
veal meat Txogitxu, bacon, smoked cheese, fried egg,
lettuce, tomato, gherkin and pickled onion.

CLUB SANDWICH OUR WAY — **8,00€**
Iberian ham, gruyère cheese, grilled chicken, tomato,
lettuce, egg and Gran Hotel sauce.

ENG

FOR **ALL**

WRINKLED POTATOES 5,00€
with mojos.

POTATOES GRAN HOTEL 5,00€

CEVICHE OF FISH 12,00€
from Lanzarote Nikey style with a touch of crispy corn.

CARPACCIO OF COOKED OCTOPUS 18,00€
with drops of creamy avocado and roe of salmon.

STEAK TARTAR 18,00€
with mustard ice cream and shavings of foie micuit.

SMALL FRIED CHICKEN WINGS 8,50€
marinated with Korean sauce.

SCRAMBLED EGGS WITH BOLETUS AND KING PRAWNS 6,00€
served with candied onion and toasted garlic.

PROVOLONE 6,00€
baked in the oven with grandma's tomato base.

* Ask for our meat, fish and pasta of the day.

PIZZAS

MARGHERITA 8,00€
mozzarella, tomato sauce and oregano.

HAM, CHEESE AND MUSHROOMS 10,00€
mozzarella, tomato sauce, ham, cheese and mushrooms.

4 CHEESES WITH CHERRY TOMATO 10,00€
tomato sauce, mozzarella, gouda, gruyère and roquefort.

DESSERTS

PANNA COTTA OF BLACKBERRIES 5,50€

INGOT OF BROWNIE 6,00€

BANANA PRALINÉ 6,00€

Francisco Galdón *Executive chef*

ALÉRGENOS

Allergens. Allergene. Allergènes. Allergeni.

- Gluten. Gluten. Glutenhaltig. Gluten. Glutine.
- Huevo. Egg. Eier. Œufs. Uova.
- Leche. Milk. Milch. Lait. Latte.
- Frutos con cáscara. Nuts. Schalenfrüchte. Noci.
- Sulfitos. Sulphites. Sulfite. Sulfites. Solfiti.
- Percado. Fish. Fisch. Poisson. Pesce.
- Crustáceos. Crustaceans. Krebstiere. Fruits de mer. Crostacei.
- Apio. Celery. Sellerie. Céleri. Sedano.
- Altramuces. Lupins. Lupinen. Lupins. Lupini.
- Mostaza. Mustard. Senf. Moutarde. Mostarda.
- Moluscos. Molluscs. Weichtiere. Mollusques. Molluschi.

Si padece alguna alergia o intolerancia, rogamos que lo comunique al personal de sala.

If you suffer from an allergy or food intolerance, please inform the staff in the restaurant.

Sollten Sie unter einer Allergie oder einer Lebensmittelunverträglichkeit leiden,
dann informieren Sie bitte unser Personal.

Si vous avec des allergies ou d'intolérances alimentaires, s'il vous plaït communiquez-le au personal.

Se si soffre di allergia o intolleranza, si prega di informare il personale della camera.

ARRECIFE GRAN HOTEL & SPA

*****

2018

CAVA

ARIA BRUT NATURE DO Cava SEGURA VIUDAS MACABEO 60% PARELLADA 20% XAREL•LO 20%	4,00€	16,00€
FREIXENET RESERVA BARROCO DO Cava FREIXENET MACABEO, PARELLADA, XAREL•LO	·	18,00€
JUVE & CAMPS "RESERVA DE LA FAMILIA" DO Cava JUVE & CAMPS MACABEO, PARELLADA, XAREL-LO	·	21,00€

CHAMPAGNE

MOËT & CHANDON BRUT IMPERIAL A.O.C. Champagne MOËT &CHANDON PINOT NOIR, CHARDONNAY PINOT MEUNIER	·	68,00€
MUMM CORDON ROUGE A.O.C. Champagne GH MUMM PINOT NOIRCHARDONNAY PINOT MEUNIER	·	65,00€

APERITIVO

FINO TÍO MATEO DO Xéres/Sherry MARQUÉS DEL REAL TESORO PALOMINO FINO	5,00€	·
LA BOTA DE MANZANILLA DO Manzanilla de Sanlúcar EQUIPO NAVAZOS PALOMINO FINO	5,00€	·
DOW'S LATE BOTTLE VINTAGE DO Oporto DOW'S PORT TOURIGA NACIONAL, FRANCA, BARROCA TINTA CAÔ Y TINTA RORIZ	5,00€	·

ROSADOS

VEGA DE YUCO DO Lanzarote VEGA DE YUCO LISTÁN NEGRO	5,00€	18,50€
YAIZA DO Lanzarote VEGA DE YUCO LISTÁN NEGRO	·	20,00€
TORRES DE CASTA DO Penedés TORRES GARNACHA TINTA Y CARIÑENA	4,00€	17,00€

BLANCOS

VEGA DE YUCO SECO — 5,00€ — 20,00€
DO Lanzarote
VEGA DE YUCO
MALVASÍA

BERMEJO FERMENTADO EN BARRICA — 6,00€ — 24,00€
DO Lanzarote
LOS BERMEJOS
MALVASÍA

GUIGUAN SECO — 5,00€ — 20,00€
DO Lanzarote
GUIGUAN SL
MALVASÍA VOLCÁNICA

YAIZA SECO / AFRUTADO — 5,00€ — 20,00€
DO Lanzarote
VEGA DE YUCO
MALVASÍA VOLCÁNICA

PRINCESA ICO SEMIDULCE — 5,00€ — 20,00€
DO Lanzarote
VEGA DE YUCO
MALVASÍA, MOSCATEL Y DIEGO

CUATRO RAYAS — · — 17,00€
DO Rueda
CUATRO RAYAS
VERDEJO

JOSÉ PARIENTE — · — 19,00€
DO Rueda
JOSÉ PARIENTE
VERDEJO

PAZO DAS BRUXAS — 5,00€ — 22,00€
DO Albariño
MIGUEL TORRES
ALBARIÑO

TINTOS

GUIGUAN TRADICIONAL — 5,00€ — 18,50€
DO Lanzarote
GUIGUAN SL
LISTÁN NEGRO Y SYRAH

GÓMEZ DE SEGURA — 4,00€ — 17,00€
CRIANZA | DO Rioja
GÓMEZ DE SEGURA
TEMPRANILLO

RAMÓN BILBAO — · — 18,00€
CRIANZA | DO Rioja
RAMÓN BILBAO
TEMPRANILLO

SIERRA CANTABRIA — · — 20,00€
CRIANZA | DO Rioja
SIERRA CANTABRIA
GARNACHA

MARTÍN BERDUGO — · — 19,00€
DO Ribera del Duero
MARTÍN BERDUGO
TEMPRANILLO

LA PLANTA 6 MESES BARRICA — · — 23,00€
DO Ribera del Duero
ARZUAGA NAVARRO
TEMPRANILLO

MATARROMERA — · — 29,00€
CRIANZA | DO Ribera del Duero
MATARROMERA SL
TEMPRANILLO

PIO DEL RAMO — · — 22,00€
DO Jumilla
PIO DEL RAMO
MONASTREL, CABERNET SAUVIGNON, MERLOT Y PETIT VERDO