

Bestia Marina.

Starters:

- Natural Calvisius Caviar 10g. 39€
- Seafood Charcuterie Board. 29€
- Haba Tonka glazed octopus with seasonal citrus. 14€
- Grilled Canarian cheese with anchovy butter and grilled heart of lettuce. 15€

Signature Dishes.

- Yellowfin tuna tartar, kimchi consommé with anchovy sobrasada. 23€
- Smoked tuna sashimi with Canarian Tea wood, mother broth and shiitake mushrooms. 25€
- Squid Cecina with carbonara broth, Parmigiano and foie gras. 25€
- Grilled octopus with chorizo broth and beans. 25€

Shellfish and Seafood.

- Natural French Oyster. 7€
- Grilled Oyster with Morbier cheese. 8€
- Razor clams with beer vinegar and anchovy butter. 19€
- Mussels with pesto. 16€
- Scallops with asparagus vichyssoise and Parmigiano. 18€

Farm to table.

- Tomato with roasted red peppers. 7€
- Green fresh ecologic salad. 10€
- Grilled fresh mushrooms 15€

Main Courses:

- Whole grilled sole, goat's crème fraîche and capers. 29€
- Grilled octopus, chicharrón, mojo madre and nameko mushrooms. 25€
- Salmon fish with white sauce Soubise. 29€
- Fish Bourguigonne. 29€
- Tuna Fish Pepitoria with beetroot. 29€
- Whole grilled fish of the day. "Price on request".

Desserts:

- Milla crème brûlée, cannolo filled with mascarpone, picon sugar and chicharrón. 8€
- Sexy Chocolate. (Grilled milk, chocolate custard, squid ink syrup). 8€

Bread and anchovy sobrasada service. 5€

Igic included.