



Swara	
Cream of vegetable soup	16 €
Creamy roasted millet with chilli pepper with itrus vinaigrette	32 €
Artichoke heart, egg yolk & Iberian ham	22 €
Caesar salad saam (Parmesan cheese, chicken, crunchy bacon & our special sauce)	18 €
Red tuna with fresh watercress & Kimuchi	28 €
Beetroot tartar with gazpacho foam	20 €
Steak tartar - Matured Galician beef (Prepared at your table)	32 € / HB 10 €
Premium Eco tomato salad (Confit tuna belly, lettuce, onion and country vinaigrette)	22 €
Red tuna Poke Bowl (Rice, avocado, veggies & our kimchi-soya dressing)	24 €
Salmon Poke Bowl (Rice, avocado & vegetables with Royal Swan sauce on the side)	24 €
Crunchy vegetable Wok (Fresh seasonal vegetables sauteed)	22 €
Oriental chicken or prawn wok with fresh vegetables	24 €
Classic burger 100% beef (Tomato, onion & pickle served with french fries & alioli)	26 €
Entrecôte tagliatta with parmesan cheese, rocket salad & sun dried tomatoes	35 €
King Crab leg on ice. Served with butter ℰ mayo*	24 € / 100 gr,
Caviar Osetra ZAR Imperial served with toast and drawn butter - 30 gr.*	90 €
Main Courses	
Red fish with lightly battered mashed potato cakes	32 €
Sea bass, leek fondue, creamy scallop and salicornia oil	32 €
Loin of Grouper on roast Onion with sabayon	32 €
Canarian suckling lamb shoulder with rosemary infused potato & caramelized 'piquillo' pepp	
Timbale of Carrilera with a fluid potato centre	32 €
Canarian black pork with creamed toasted Onion	35 €
Grilled beef tournedo with homemade wine sauce and foie	35 €
Desserts	
Trompe l'Oeil' Tomato (Cheese mousse, sour strawberry compote and toasted butter crumble)	14 €
Chocolate in Textures (70% chocolate mousse, 50% chocolate ice cream, chocolate sauce and caramel)	14 €
Cru fruit "Jardin" (Selection of tropical fruit with a twist)	14 €
Natural yoghurt with Teide honey and pistachios	10 €
Traditional Ice-cream	12 €
Accompaniments	

8€