



Harters

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Pine nut "Ajoblanco" with canarian tuna, crispy sponge cake and marinated grapes	22 €
Creamy roasted millet with chilli pepper ℰ shrimp	32 €
Grilled flower of artichoke with Iberian ham or foie shavings and cream cheese	22 €
Red tuna with fresh watercress ℰ Kimuchi	28 €
Beetroot tartar with gazpacho foam	20 €
Lobster salad on roast pineapple with sea vinaigrette dressing	28 €
Gnocchi stuffed with Canarian smoked cheese, pancetta and leek demi-glace	25 €
Duck and foie cannelloni with vegetable aspic and consomme	25 €
Steak tartar - Matured Galician beef (Prepared at your table)	32 € /HB 10 €
King Crab leg on ice. Served with butter & 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' pepper	32 €
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 €
Beef Wellington with mushroom ℰ foie	40 €/HB 10 €
Burger Wellington, foie and mushrooms	40 €/HB 10 €
Desserts	
Trompe l'Oeil' Tomato (Cheese mousse, sour strawberry compote and toasted butter crumble)	14 €
Citrus yoghurt cream (Yogurt quenelle, tangerine sauce, ginger-lemon gel and crunchy elements)	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 €
Dark chocolate brownie (Soft 75% dark chocolate brownie with creamy "María" biscuit ice-cream)	14 €
Traditional Ice-cream (Homemade ice cream, dark chocolate, strawberry, coconut or bourbon vanilla)	12 €



Mashed potato / Wrinkled potato / French fries / Basmati rice / Wok vegetables

8 €

Bread service 4 €