

Ragù

Agnete



ENTRIES

1. Ragù style Bruschetta 8.00

Our daily homemade Bread, toasted and served with fresh minced Tomatoes,
Extra Virgin Olive Oil, Oregano & Simon Martín serrano Reserva Ham

2. Grilled Smoked goat Cheese 10.00

Multi award-winning Isla Bonita Smoked goat Cheese from La Palma island grilled
& served with Blueberry Jam

3. Serrano Reserva Ham & Canary Cheese platter 16.00

Simón Martín Serrano Reserva Ham & Isla Bonita Cheese

4. Bufala Caprese & Serrano Reserva Ham 13.00

Authentic Italian Bufala Mozzarella served with Tomatoes, Rocket & Serrano Reserva Ham

5. Mediterranean Pincho 6.00

A toasted slice of our homemade Bread, grilled Creole Sausage & Red Pepper,
Canarian Cheese & Rocket

6. Canarian cassalette 10.00

A terracotta Pot with Canarian Potatoes, Almogrote Cheese, grilled Sausage
& Red Pepper, fresh Rocket

7. Homemade Bread with Garlic 3.00

Our daily baked Bread slightly toasted with grated fresh Garlic, Rosemary & Extra Virgin Olive Oil

8. Homemade bread with Almogrote Cheese 5.50

Our toasted Bread with Almogrote Cheese from La Palma island: a soft paste made from hard goat
cheese, peppers, olive oil & garlic. Red & Green Almogrote

FISH(ES) AND SEAFOOD

1. Fisherman's soup 15.00

Homemade Fish stock with Seafood accompanied with toasted Homemade
Bread slice with grated Garlic

2. Grilled Tuna fillet 13.50

Atlantic Ocean fished Tuna fillet, with our Greek Yoghurt cream
& Balsamic sauce, fresh Rocket

Garnish included

Our Product could contain ALLERGEN traces,
please ask to our staff

IGIC included



3. Tuna Tataki loins, black Sesame Sails & Teriyaki drops 15.00

Atlantic Ocean fished Tuna, cut in Loins, briefly grilled, raw inside, comes with
Canarian Potatoes & Mojo sauce

4. Seafood fry Saharan Giant Squid, Small & Baby Squids, 15.00

King Prawns, Sardines

Durum wheat flour dusted & crispy deep-fried.

Ingredients could change according to availability. *Garnish NOT included*

5. Saharan Giant Squid 14.70

Your free choice between grilled or deep-fried.

Garnish included

6. King Prawns Ajillo style 10.00 🌶️

Garnish NOT included

7. Baby Squids 9.50

The smallest Squids size, durum wheat flour dusted & crispy deep-fried.

Garnish included

8. Grilled Jumbo Prawns 15.00

Argentinian Jumbo Prawns grilled & served with roasted Lemons. *Garnish NOT included*

9. Fresh Fish *3.50 / 100 gr

*a la espalda + 2.00 €. *Garnish NOT included*

10. Grilled Fish and Seafood platters (2 pers.)

a. Standard: 11.00 € + fresh fish weight

b. Imperial:* 19.00 € + fresh fish weight

*Fresh Fish, Tuna, Prawns, Jumbo Prawns, Giant Squids, Small Squids, Mussel & grilled Vegetables

Garnish NOT included

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PASTA & RISOTTO

All our Pasta is Fresh Pasta & 100% homemade, as are homemade all our Sauces. For the Pasta elaboration, we use exclusively Italian wheat & durum wheat flours (Caputo top brand from Naples). We stir-fry all our Pasta before serving it as per our Italian tradition.

We elaborate all our Risotto with Italian Rice, Carnaroli sort, the best choice for your Risotto dishes.

1. Spaghetti Ragù 11.50

Homemade Ragù sauce. This is a typical Meats & Tomatoes sauce, prepared accordingly to our birth city ancient recipe coming directly from our grandmothers

2. Atlantic Scallops style Spaghetti 14.50

Atlantic Scallops, King Prawns, fresh Cherry Tomatoes & Basil scent

3. Spaghetti with "Ajillo Prawns" 13.00 🌶️

A real fusion pasta where Italy & Canary meets itself

Finely sliced Garlic, minced Chillies & King Prawns

4. Spaghetti with Carbonara sauce 12.00

As in Rome: real Guanciale, Eggs Yolks, grinded mixed Peppers & Pecorino cheese. Respecting the traditional taste you will not find Creams, Milks & similar products

5. Spaghetti Tomato & Basil sauce 10.00

6. Ravioloni stuffed with Buffalo's Ricotta-style Cheese & Spinach 15.00

Butter & Truffles sauce, Creole stir-fried Sausage, Potatoes mirepoix, grated Parmesan & fresh Rocket

7. Parmigiano cheese Risotto 13.00

Traditional Risotto prepared with Leeks scent, grated Parmesan Cheese & Butter

8. Sailor style Risotto 15.00

Mixed Seafood Risotto with Clams, Mussels, King Prawns & Squids

9. Almogrote style Risotto 15.00

Stir-fried Guanciale & Rosemary, Red & Green Almogrote cheese
& Simon Martín Serrano Reserva Ham

All dishes are prepared using extra virgin olive oil and top quality products.
For our deep fried receipts we used exclusively refined vegetable oils.
The frequent oil change guarantees tasty and healthy plates.

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IGIC included



SALADS & VEGETABLES

1. Tomato Salad 4.50

Garlic, Parsley, Oregano & Extra Virgin Olive Oil seasoned Tomatoes

3. Grilled vegetables 14.00

Grilled Vegetables with Garlic Extra Virgin Olive Oil, fresh Parsley,
Canarian Potatoes & Padron Peppers

2. Mixed Salad 5.50

Mixed Veggies. You will not find canned Tuna as we are against overfishing and unfortunately,
Tuna is one of the most overfished species

VARIOS

1. Homemade Bread 2.50

2. Sauces and Mojos 1.00

3. Aside grated Parmigiano cheese (portion) 1.00

4. Homemade Potatoes wedges 5.00

Deep-fried hand cut Potatoes wedges with its skin. At your choice,
for 0.50 € extra cost we can stir your Potatoes with fresh Garlic & minced Parsley

5. Canarian Potatoes with Mojo 5.00

Traditionally prepared and served with our homemade creamy Mojo

6. Padron Peppers 8.00

7. Extra Garnish 2.00

You can choose between salad, potatoes wedges, canarian potatoes

ALL THE FISHERY PRODUCTS SERVED RAW OR UNDERCOOKED ARE
TREATED & PROCESSED ACCORDINGLY TO THE APPLICABLE SANITARY
REGULATIONS

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