



Ragù

Triana



ENTRIES

Fresh Galician mussels

Ragú style prepared & served with toasted homemade bread
12,00 €

Fresh Galician clams

Ragú style prepared & served with toasted homemade bread
17,00 €

4 Blinis

The delicious one: with foie-grass, red peppers marmalade & caramelized macadamia nuts

The savory one: with Cantabria anchovy, buffalo mozzarella cream, black olives tapenade & chives

The tasty one: with grilled aubergine cream, nuts & pine-nuts, mint

The original one: with crème fraiche & salmon caviar
14,50 €

Atlantic octopus carpaccio

Sous-vide cooked & thinly sliced, served with fresh rocket, cherry tomatoes, paprika mayonnaise & dressed with fresh lemon juice & parsley extra virgin olive oil
12,00 €

Norway's salmon tartar

With wild rice, avocado, chives & fresh strawberries
12,50 €

Canary cheese & Serrano ham

Simón Martín reserve serrano ham, semi cured sheep cheese Lomo del Palo, nuts & oaks honey
14,50 €

Canary cassoulet

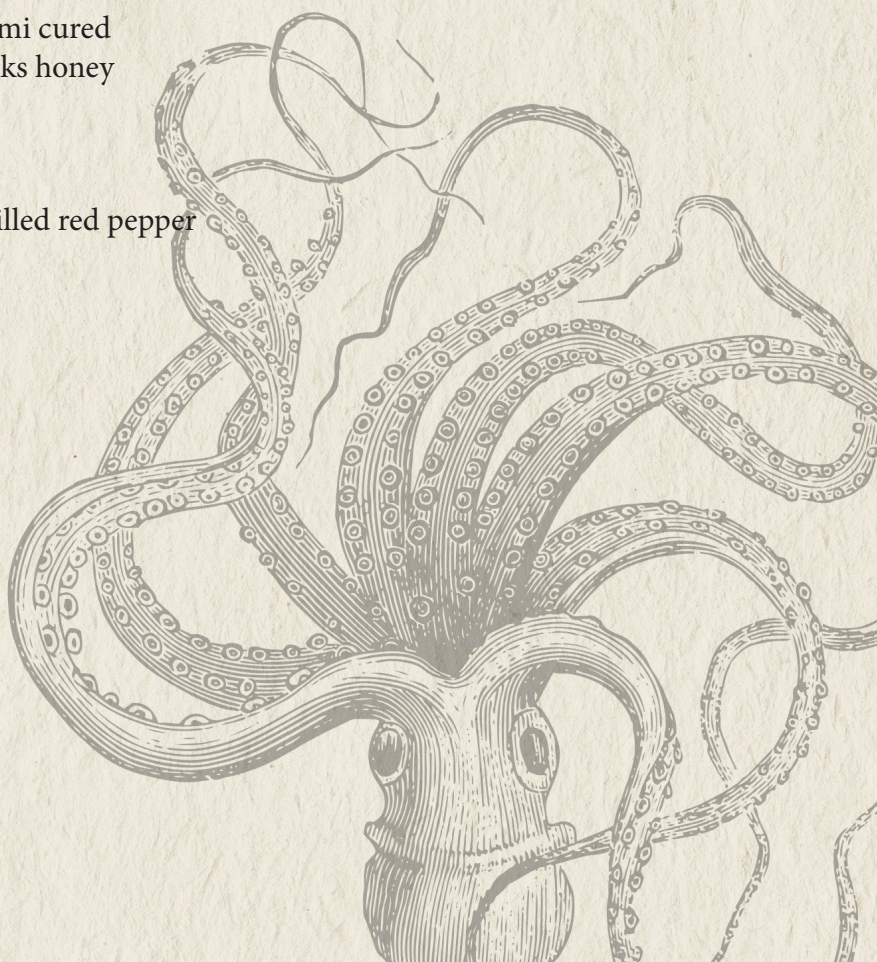
Canary potatoes, almogrote cheese, grilled red pepper & creole sausage, fresh rocket
10,00 €

Olive oils, salts & butters

2,50 €

Daily homemade bread

White one or mixed seeds one
2,00 p.p.



MAIN COURSE

FROM THE SEA

Atlantic octopus tentacle

Sous-vide cooked, grilled & served with rosemary sauteed canary potatoes, black olives soil, buffalo mozzarella pearls, grilled cherry tomatoes & our dried tomatoes aioli
16,00 €

Warm seafood salad

with octopus, mussels & clams, giant & small squids, prawns, fresh cherry tomatoes & celery, served on fresh rocket & lettuce
14,50 €

Atlantic tuna tataki

Presented on fresh rocket with black sesame sails, canary potatoes & drops of homemade Teriyaki sauce
14,00 €

Seafood Fry

Saharan giant squids & king prawns, small & baby squids with our homemade aioli
15,00 €

Cod fish fillet

Sous-vide cooked, grilled & served on Italian stracchino cheese, with sauteed canary potatoes, fresh spinach pesto, poached egg & with truffle extra virgin olive oil
18,00 €

FROM THE LAND

Canary black pork belly cooked for 48h,

Oven backed & served on spinach sauteed parmesan, butter & pine-nuts, marinated onions & caramelized pears
13,00 €

Dry-aged sirloin steak,

min 30 days dry-aged, served with fried potatoes wedges, Padron peppers & our canary banana mayonnaise
26,00 €

Suckling lamb's leg

soaked in milk, 18h sous-vide cooked, oven baked & served with its juice with fine herbs sauteed canary potatoes
21,00 €

Picanha meat & mushrooms

Dry-aged picanha meat, sous-vide cooked, grilled & served on mushrooms risotto with grilled cherry tomatoes & caramelized onions
20,00

Friesian cow sirloin steak

Sliced & served with parmesan cheese scales, fresh cherry tomatoes, rocket & dressed with white truffles extra virgin olive oil
28,00 €



HOMEMADE PASTA & RICE

All our pastas are daily homemade using Italian flour Caputo & fresh eggs

Tagliatelle Ragú

the typical pasta from Bologna, our city

11,50 €

Seafood spaghetti

with wild king prawns, squids, fresh mussels & clams, sautéed cherry tomatoes & hint of basil

14,00 €

Wild prawns & scallops spaghetti

With prawn's bisque, fresh cherry tomatoes & basil

14,50 €

Seafood risotto

with wild king prawns, squids, fresh mussels & clams, dressed with our parsley olive oil

15,50 €

Saharan small squids black risotto

With hints of lemon, grilled cherry tomatoes & served with our aioli

13,50 €

Iberian pork cheeks risotto

With foie mi-cuit scales & grilled green asparagus

13,50 €

Almogrote-style risotto

stir-fried guanciale (pork cheek) & rosemary, served on red & green Almogrote cheese & Simon Martín Serrano Reserve Ham

15,00 €

OTHERS

Fried potatoes wedges

5,00 €

Burrata

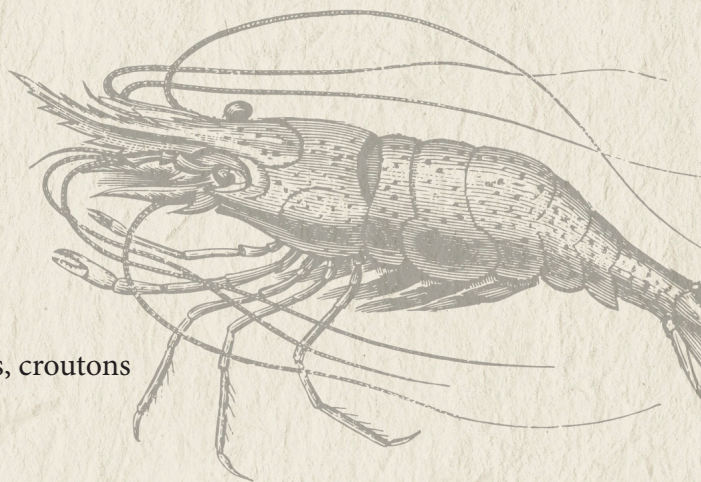
Lettuce & rocket, cherry tomatoes, raisins & almonds, croutons & white truffles olive oil

12,00 €

A different caprese

Sliced buffalo's milk mozzarella, fresh tomatoes & grilled cherry tomatoes, almonds, dressed with our homemade basil pesto

11,00 €



Tomatoes, canary avocados & tuna belly salad

With red onions & roasted red peppers
12,50 €

Goat cheese roller salad

Mixed lettuces, cherry tomatoes, nuts, Simon Martin reserve serrano ham
& caramelized goat cheese, dressed with extra virgin olive oil & balsamic sauce
12,50 €

Aubergine

Stir-fried with our teriyaki sauce, sesame seeds & peanuts, served with fresh goat cheese
& minced parsley
11,00 €

Ragú salad

with lettuce & tomatoes, coriander marinated onions, fresh rocket & capers,
cherry tomatoes & nuts, dressed with our homemade vinaigrette with blossom honey
5,00 €

Mixed grilled vegetables platter

14,00 €

DESSERTS

Apple-crumble

Hot caramelized green apple served with almonds crumble, pannacotta ice-cream
& red fruits
5,00 €

Our brownie* with pannacotta ice-cream,

warm lavender cream & almond crumble
7,00 €

Pavlova

Merengue basket filled with delicious diplomatic cream, seasonal fruits
& served with peach ice-cream
5,50 €

Ice-creams selection

You can select between pannacotta, vanilla, yogurt
& peach ice-creams
4,50 €

*For our receipts we use only Valrhona & Callebaut chocolates





Ragù

Triava

Wines

LOS CHAMPAGNE

Rosé Dolorés Rosé

Bodegas Baron Fuenté
Chardonnay, Pinot Noir, Pinot Meunier
Francia

43,00 €

Louis Roederer Brut Premier

Maison Louis Roederer
Pinot Noir, Chardonnay, Pinot Meunier
Francia

60,00 €

Ruinart Blanc de Blancs

Maison Ruinart
Chardonnay
Francia

95,00 €

LOS ESPUMOSOS

D.O. TENERIFE, CANARIAS

Paisaje de las Islas de Tajinaste

Listán Negro

21,00 €

D.O. CAVA, ESPAÑA

Raventós y Blanc Gran Reserva de la Finca

Bodegas Raventós y Blanc
Xarel.lo, Parellada, Macabeo, Chardonnay, Pinot Noir

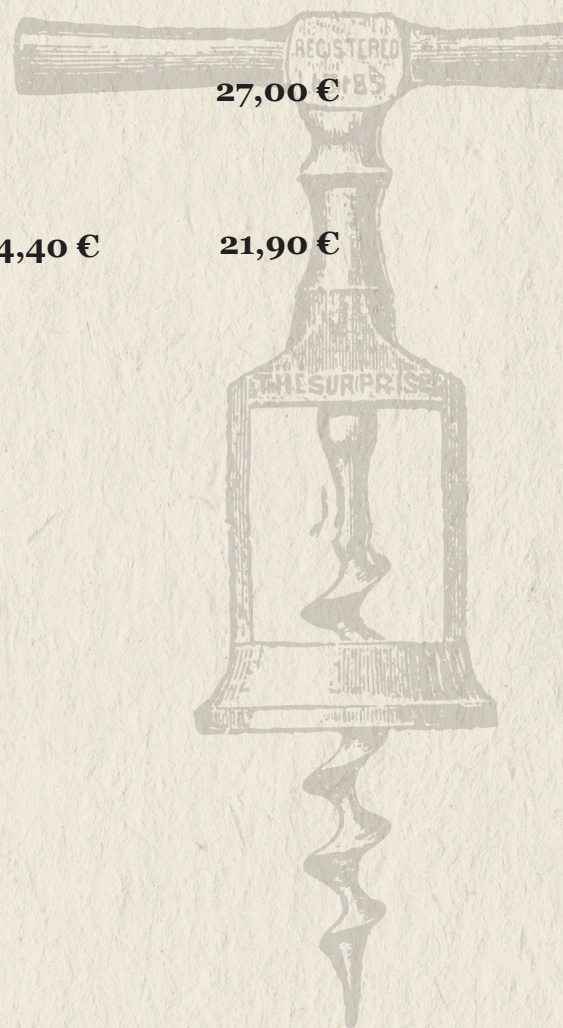
27,00 €

Blanc de Blancs Reserva Brut

Bodegas Raventós y Blanc
Macabeo, Xarel.lo, Parrellada

 **4,40 €**

21,90 €



LOS BLANCOS

CANARIAS

D.O. GRAN CANARIA

Agala Altitud 1318 Blanco Seco

Bodegas Bentayga

Vijariego Blanco, Albillo Criollo

 5,20 €

24,00 €

D.O. LA PALMA

Nispero Blanco Seco

Bodegas Eufrosina Pérez Rodríguez

Albillo Criollo

 4,70 €

22,50 €

Nispero Blanco Barrica

Bodegas Eufrosina Pérez Rodríguez

Albillo Criollo

 6,00 €

29,00 €

D.O. ISLAS CANARIAS

Viñátigo Blanco Seco

Bodegas Viñátigo

Marmajuelo

 3,90 €

19,50 €

Viñátigo Ancestral

Bodegas Viñátigo

Gual

 6,00 €

29,00 €

Paisaje Islas

Bodegas Tajinaste

Forastera Gomera

 4,30 €

21,00 €

Blanco Afrutado

Bodegas Tajinaste

Listan Blanco

 3,90 €

19,50 €

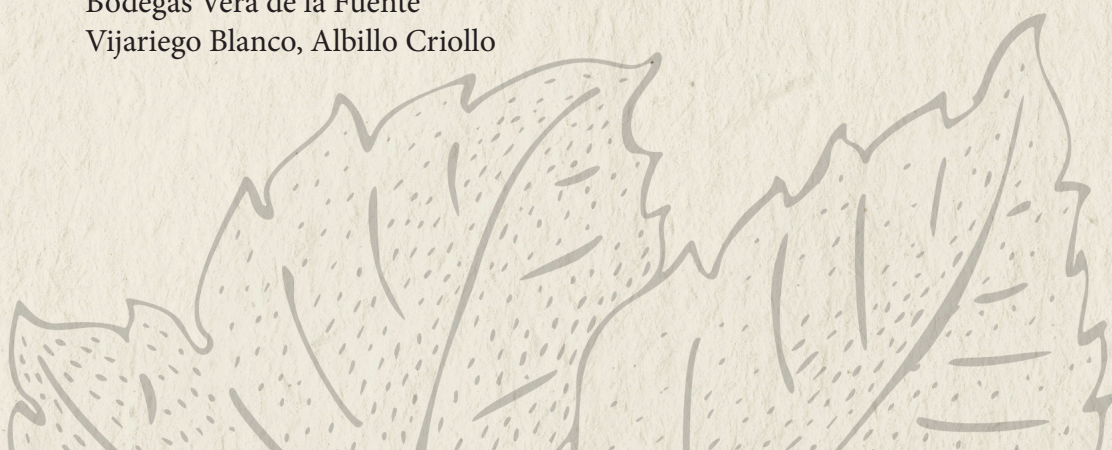
D.O. ABONA, TENERIFE

Vera de la Fuente Blanco

Bodegas Vera de la Fuente

Vijariego Blanco, Albillo Criollo

28,50 €



PENÍNSULA

D.O. CASTILLA Y LEÓN

Abadía Retuerta Blanco Ledomaine

Sauvignon Blanc, Verdejo

44,00 €

D.O. RIAS BAIXAS

O Fillo da Condessa

Bodegas Juan Gil Family Estates
Albariño

 **3,80 €**

18,70 €

Baenis

Bodegas Vimbio
Albariño

 **4,60 €**

23,00 €

D.O. RIBERA DEL GUARDIANA

Blanco

Bodegas Pago Los Balancines
Sauvignon Blanc, Viura

 **3,80 €**

18,70 €

Los Balancines sobre Lías

Bodegas Pago Los Balancines
Sauvignon Blanc, Chardonnay

 **3,80 €**

18,70 €

Huno White

Bodegas Pago Los Balancines
Chardonnay

 **4,80 €**

23,80 €

Alunado Barrica

Bodegas Pago Los Balancines
Chardonnay

 **5,90 €**

28,80 €

D.O. RIOJA

Tierra Blanco

Bodegas Tierra
Viura, Garnacha Blanca, Malvasia

 **4,20 €**

20,70 €

Lore de Ostatu

Bodegas Ostatu

Viura, Malvasia

 5,50 €

25,00 €

Tierra Fidel Blanco

Bodegas Tierra

Garnacha blanca, Viura, Malvasía

37,30 €

D.O. RUEDA**Peces de Ciudad_Orgánico** 

Verdejo

 4,10 €

19,80 €

Tudanca

Bodega Vinos y Viñedos Tudanca

Verdejo

 4,20 €

20,50 €

SIN D.O.**Habla del Mar, blanco submarino**

Bodegas Habla

Mezcla atlántica de viñedos costeros

Fermentación submarina a presión constante de 3 bares

 5,70 €

27,00 €



ITALIA

Sauvignon

Bodegas Livio Felluga
Sauvignon Blanc
D.O. Collio DOC, Friuli

🍷 6,00 €

29,00 €

Terre Alte

Bodegas Livio Felluga
Friulano, Pinot Bianco, Sauvignon
D.O. Rosazzo DOCG, Friuli

51,50 €

Falanghina

Bodegas Feudi di San Gregorio
Falanghina del Sannio
D.O. Falanghina DOC, Campania

🍷 4,40 €

21,60 €

LOS ROSADOS

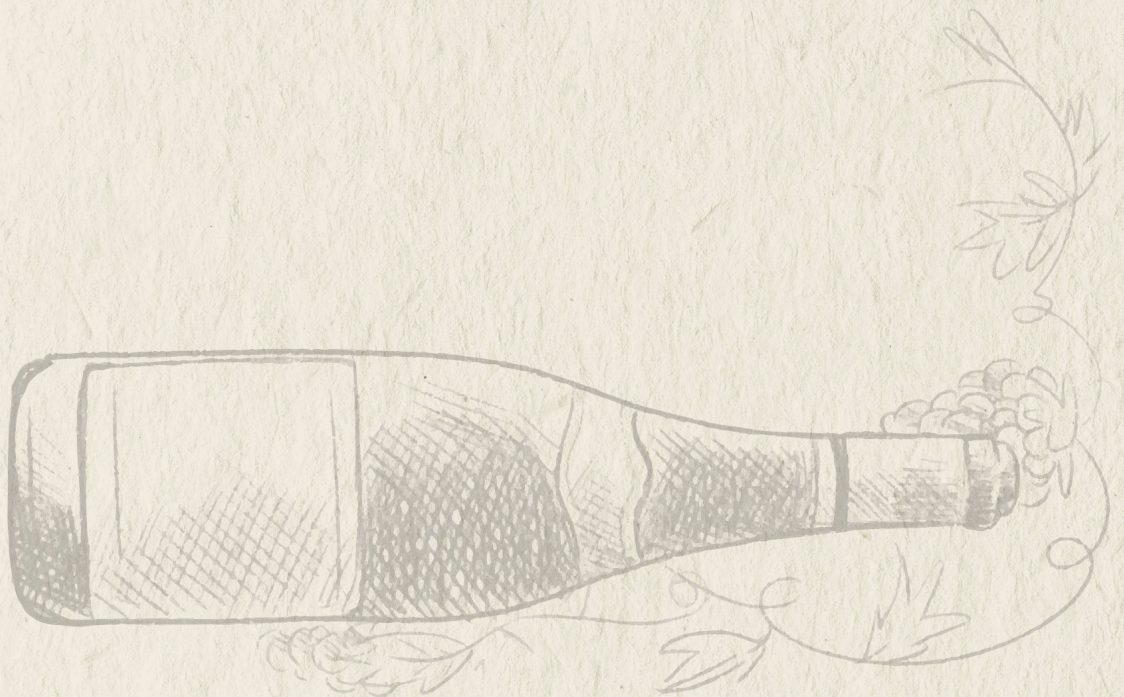
D.O. RIOJA

Ostatu Rosado

Bodegas Ostatu
Tempranillo, Garnacha, Viura

🍷 3,50 €

17,50 €



LOS TINTOS

CANARIAS

D.O. GRAN CANARIA

Agala Altitud 1050 Tinto Joven

Bodegas Bentayga

Listán Negro, Tintilla

 **3,50 €**

17,00 €

Agala Altitud 1175 Tinto Barrica

Bodegas Bentayga

Baboso, Vijariego, Tintilla

 **4,50 €**

22,00 €

La Higuera Mayor

Bodegas La Higuera Mayor

Tintilla, Listan Negro, Castellana, Negramoll

 **5,80 €**

28,50 €

D.O. LA PALMA

Viñarda Tinto_Ecológico

Bodegas Viñarda

Negramoll, Vijariego, Listán Prieto

 **4,70 €**

23,40 €

D.O. ISLAS CANARIAS

Viñátigo Baboso

Baboso

 **6,00 €**

29,00 €

PENÍNSULA

D.O. ALICANTE

El Sequé

Bodegas Artadi

Monastrell

33,00 €

D.O. CAMPO DE BORJA

Prados Fusión

Bodega Pagos del Moncayo

Garnacha, Syrah

 **3,90 €**

19,00 €

Veratón

Bodegas Alto Moncayo

Garnacha

31,80 €

D.O. CASTILLA Y LEÓN

Abadía Retuerta Selección Especial

35,20 €

Bodegas Abadía Retuerta

Tempranillo, Syrah, Cabernet Sauvignon

Rejón Tinto

40,50 €

Bodegas Tridente

Tempranillo

D.O. CIGALES

13 Cántaros

 **3,70 €**

18,30 €

Bodegas César Principe

Tempranillo

César Principe

32,80 €

Bodegas César Principe

Tempranillo

D.O. MONTSANT

Can Blau

 **4,50 €**

22,40 €

Cellers Can Blau

Cariñena, Syrah, Garnacha



D.O. NAVARRA

Pasos S.Martín

Bodegas Artazu
Garnacha

🍷 5,80 €

28,00 €

Artazu Pasos de San Martín

Bodegas Artazu
Garnacha

38,50 €

PAGO DEHESA DEL CARRIZAL

Cabernet Sauvignon

Bodegas Dehesa del Carrizal
Cabernet Sauvignon

🍷 5,30 €

24,60 €

Syrah

Bodegas Dehesa del Carrizal
Syrah

🍷 5,30 €

24,60 €

D.O. RIBERA DEL DUERO

Marques de Valparaíso

Bodegas Valparaíso
Tempranillo

🍷 3,90 €

19,00 €

Parajes de Callejo

Bodegas Felix Callejo
Tinto Fino, Albillo Mayor

🍷 4,60 €

23,00 €

Cair selección "La Aguilera"

Bodegas Dominio de Cair, Luis Cañas
Tempranillo

🍷 5,50 €

26,50 €

Réquiem

Bodegas Réquiem de Hispania
Tempranillo

🍷 5,70 €

27,20 €

Emilio Moro Vendimia Seleccionada

Bodega Emilio Moro
Tempranillo

36,00 €

Francisco Barona Viñedos

Bodegas Francisco Barona
Tinto Fino, Bobal, Albillo

36,40 €

Aalto

Bodegas Aalto
Tinto Fino

45,00 €



D.O. RIBERA DEL GUARDIANA

Huno Blend

Pago Los Balancines
Garnacha tintorera, Syrah, Tempranillo,
Cabernet Sauvignon, Graciano

 4,80 €

23,80 €

D.O. RIOJA

Ostatu Crianza

Bodegas Ostatu
Tempranillo, Graciano, Mazuelo

 4,00 €

20,00 €

Viña Valoria Gran Reserva

Bodegas Viña Valoria
Tempranillo

 5,20 €

24,00 €

Ostatu Selección

Bodegas Ostatu
Tempranillo, Graciano

 5,40 €

24,80 €

Gloria de Ostatu

Bodegas Ostatu
Tempranillo

51,50 €

Exopto

Bodegas Exopto
Graciano, Tempranillo, Garnacha

40,50 €

Suzzane

Bodegas Oxe Bastegieta
Garnacha

41,50 €

D.O. TORO

La Mula de la Quietud

Bodegas Quinta de la Quietud
Tinta de Toro

75,00 €

SIN D.O.

Habla 18

Bodegas Habla
Syrah

40,00 €

