

STARTERS

Cylinder with Foie Micuit, crunchy banana, goat yoghurt and basil	23,00€
Gyozas with Wreckfish, wild prawns and champagne sauce	21,00€
Cannelloni Carles Gaig style (chef recipe)	21,00€
Cold soup with local tomato, prickly pear and shrimps	16,00€
Red tuna marinated in lime flavoured soya sauce with tomatoand avocado salad	22,00€
Lobster salad with exotic fruits and honey-orange vinaigrette	25,00€
Eggs cooked at low temperatura, sautéed baby squid and mushrooms of the season with hollandaise sauce	19,00€
Lentils of Fuerteventura with marine plankton, scallops and prawns	21,00€
Grouper ceviche with paprika ice cream and cilantro foam	18,00€
<u>FISH</u>	
"Mar y montaña" roasted squid dish	25,00€
Hake (catched with hook) with tender beans, creamy rice with coldand white prawns	25,00€
Wreckfish and stew of "papas bonitas" (small sweet potatoes)braised in souquet sauce with tomato chlorophyll	26,00€
Fish soup with fresh catch of the day, potato foam and peppermint	23,00€
Grilled turbot, green peas, corn and pickled vegetables	26,00€
<u>MEAT</u>	
Deer Loin marinated in red wine and creamy yam with red fruitssauce and glazed balsamic shallots	25,00€
Beef tenderloin with foie-filet, parmentier and melanosporumtruffle sauce	28,00€
Suckling Pig (slow roasted on low temperature) with stuffed mini-apples,	25,00€
Steak tartare of beef with calvados and green apples	24,00€
Fuerteventura dairy goat stew with vegetables of the season	24,00€

DESSERT

Assortment of local cheese with contrasts	10,00€
Bread with chocolate and olive oil from Fuerteventura	. 10,00€
Strawberries with rosemary, corn crumble and goat cheese ice cream	. 10,00€
Chocolat coulant with yogurt ice cream	. 10,00€
"Crema Catalana" mousse with citrus jam and nougat ice cream	10,00€
Bread and Appetizers	3,50€

TAXES NOT INCLUDED

TASTING MENU LA CÚPULA:

❖ Appetizer, five course sample menu & two desserts:

***** 85,00.-€ p.p

MENÚ BAHÍA REAL:

❖ Appetizer, three course sample menu & two desserts:

❖ 55,00.-€.p.p

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Available as a full party order

