

Salitre





Starters

01	Garlic bread	2,50€
02	Fried calamari	15,50€
03	Octopus Galician style	15,50€
04	Croquettes (Ask)	12,00€
05	Canarian potatoes and mojo	4,50€
06	Fried smoked cheese in corn and tomato marmalade	11,50€
07	Creamy cod fritters	14,00€
08	Spanish Omelette	10,00€
09	Special Omelette (onion, cod, black pudding)	12,00€
10	"Huevos rotos" with Iberian ham	13,75€
11	Garlic prawns	9,95€

Salads

12	Burrata, roasted tomatoes, watercress and pistachos pesto	15,00€
13	Farm salad (grilled chicken, tomatoes, red onion, smoked cheese sauce)	10,90€
14	Canarian salad (walnuts, raising, goat cheese)	10,90€
15	Spanish "Russian salad" with smoked sardine	13,00€

Raw

16	Smoked beef tartar with grilled brioche bread	17,00€
17	Ceviche local fish and passion fruit	16,00€

Paellas

18	Arroz del señorito (Seafood and fish without shells)	16,50€ P/P
19	Mixta (Chicken , rabbit, prawns and calamari)	16,50€ P/P
20	Dry age "Betanzos beef steak" rice	24,00€ P/P

TAX INCLUDED



Creamy rice

21 Black rice with grilled canarian octopus	16,50€ P/P
22 Rice with pork cheeks and mushrooms, gratin with smoked cheese	18,00€ P/P
23 Vegetarian rice	15,00€ P/P

Meat

24 Entrecot	21,90€
25 Sirloin Steak	22,90€
26 Iberian pork secreto	21,00€
27 Premium Steaks	(A/M)
28 Mixed grill platter	18,00€ P/P

Of the sea

29 Local fish (grilled, baked , fried)	(A/M)
30 Fish fillets	18,95€
31 Fresh seafood (Steamed , to the salt, grilled)	(S/M)
32 Cod pilpil sauce	20,50€
33 Local fish zarzuela style	14,00€ P/P

Desserts

34 White chocolate coulant and pistachios chocolate	5,90€
35 Bienmesabe with vainilla ice cream	6,00€
36 Chocolate brownie and goat yogurt ice cream	5,90€
37 Cheesecake	6,00€
38 Assorted ice cream	5,80€

TAX INCLUDED