

**da.
luigi**

Trattoria

V E G A N O S
V E G A N

Carpaccio de remolacha con nueces, rúcula,
parmesano vegano y aceite de oliva

Beetroot carpaccio with walnuts, arugula, vegan
parmesan and olive oil

7,50 €



Ensalada Cesar con brotes tiernos de lechuga,
tomates Cherry, cebolla, heura (Proteína vegetal) y
salsa Cesar vegana

Cesar salad with tender lettuce shoots, cherry
tomatoes, onion, heura (vegetable protein) and
vegan Cesar sauce

11,50 €



Pasta con boloñesa de proteínas de guisante y salsa
Napolitana

Pasta with pea protein bolognese and Napolitana
sauce

10,90 €



WOK de verduras salteadas con salsa de jengibre y
heura (Proteína vegetal)

WOK of sauteed vegetables with ginger sauce and
heura (Vegetable protein)

9,50 €



healthy food by play itas

E N T R A N T E S S T A R T E R S

Carpaccio de ternera con champiñones, apio, rúcula y parmesano Beef carpaccio with mushroom, celery, arugula & parmesan cheese	15,50 €		
Bruschettas con tomate, cebolla, albahaca, ajo y aceite de oliva Tomato, onion, Basil, garlic & olive oil	6,50 €		
Foccacia con rúcula, tomate seco, jamón de parma y parmesano Focaccia with Rúcula, dried tomato, Parma ham & Parmesan cheese	8,00 €		
Parrillada de verduras de temporada con salsa romesco Seasonal Vegetable Grill with Romesco sauce	10,50 €		
Gambas diavoleto, aceite y tomate Spicy Prawns with garlic, oil & tomato	11,50 €		
Pan con ajo y mozzarella Garlic bread with mozzarella & parsley	6,00 €		 

S O P A S
S O U P S

Sopa de tomate

Tomato soup

6.00€



Minestrone

Typical Italian vegetable soup

6.00€



E N S A L A D A S
S A L A D S

Ensalada Capri

Lechuga variada, Tomates de Fuerteventura, cebolla caramelizada, queso rulo de cabra, nueces, dátiles y mermelada de fresa

Capri Salad

Varied Lettuce, Fuerteventura tomatoes, caramelized onions, goat cheese, walnuts, dates and strawberry jam

9.00€



Ensalada Caprese

Queso mozzarella fresco, rúcula, tomate y salsa pesto

Caprese Salad

Fresh mozzarella cheese, rucula, tomato and pesto sauce

9.00€



Ensalada César

Pollo crujiente, hojas tiernas, croutones de pan, Parmesano, Tomate Cherry y salsa César


Cesar Salad


Crispy chicken, young leaves, croutons, Parmesan, Cherry tomatoes & Cesar sauce

11.00€





P E S C A D O
F I S H D I S H E S



Salmón a la plancha con quinoa y verduras de temporada
Grilled Salmon with Quinoa & seasonal vegetables 15,50 € 

Calamar asado con ajo y perejil acompañado de una ensalada
Grilled squid with garlic & parsley served with salad 16,50 € 

C A R N E S
M E A T D I S H E S

Escalope milanese de ternera con verduras salteadas y patatas
Breaded Veal fillets with Sautéed Vegetables & Potatoes 15,00 € 

Vueltas de solomillo al romero con verduras salteadas y patatas
Sliced Beef Tenderloin with Rosemary with Sautéed Vegetables & Potatoes 18,00 € 

Muslo de pollo de corral a la cacciatora y espaguetis y verduras
Cacciatora farmyard chicken thigh with vegetable & spaghetti 15,00 €  

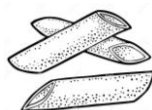


Fettuccine

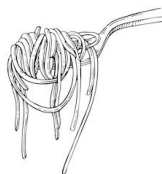


9,50 €

Penne



Spaghetti



Tortellini

(Ricotta & espinaca)
(Ricotta & Spinach)



Gnocchi



S A L S A S
S A U C E S

Pesto verde
Green pesto-sauce



Napolitana
Fresh tomato sauce



Pesto de zanahoria
Carrot pesto-sauce



Gambas, tomate seco y ajo + 1,00€
Prawns, dried tomato & garlic + 1,00 €



Carbonara
Carbonara



Verduras
Vegetables



Boloñesa
Bolognese



R I S O T T I

Risotto Luigi
Espinacas, gambas y queso Parmesano
Risotto Luigi
Spinach, shrimps & Parmesan cheese

12,50 €   

Risotto de setas con crema de trufa
Mushroom risotto with truffle cream

12,50 €   

L A S A Ñ A L A S A G N E

Lasaña de berenjena y verduras
Aubergine & Vegetable Lasagna

9,00 €    

Lasaña con carne
Meat Lasagne

10,00 €    

P I Z Z A



- | | | |
|--|---------|--|
| Margherita - Salsa de tomate, mozzarella y orégano
Margherita - Tomato sauce, mozzarella cheese & oregano | 8,50 € | |
| Napoli - Salsa de tomate, mozzarella y anchoas
Napoli - Tomato sauce, mozzarella cheese and anchovies | 9,50 € | |
| Capricciosa - Salsa de tomate, mozzarella, alcachofa, jamón cocido y champiñones
Capricciosa - Tomato sauce, mozzarella cheese, artichoke, ham & mushrooms | 10,00 € | |
| Cuatro Estaciones - Salsa de tomate, mozzarella, aceitunas, alcachofa, jamón cocido y champiñones
Cuatro Estaciones - Tomato sauce, mozzarella cheese, olives, artichoke, ham & mushrooms | 10,00 € | |
| Hawaiana - Salsa de tomate, mozzarella, piña y jamón cocido
Hawaiana - Tomato sauce, mozzarella cheese, pineapple & ham | 9,50 € | |

P I Z Z A



Cuatro Quesos - Salsa de tomate, mozzarella,
Parmesano, queso de cabra y Gorgonzola 10,50 €
Cuatro Quesos - Tomato sauce, mozzarella,
Parmesan, goat cheese & Gorgonzola

BBQ - Salsa de tomate, mozzarella, cebolla, beicon
y salsa BBQ 10,50 €
BBQ - Tomato sauce, mozzarella cheese, onion,
bacon & BBQ sauce

Prosciutto - Salsa de tomate, mozzarella y jamón
cocido 9,50 €
Prosciutto - Tomato sauce, mozzarella cheese & ham

Marinaio - Salsa de tomate, mozzarella, gambas,
mejillones y atún 10,50 €
Marinaio - Tomato sauce, mozzarella cheese,
prawns, mussels & tuna



Vegetariana - Salsa de tomate, mozzarella y
verduras 10,00 €
Vegetariana - Tomato sauce, mozzarella cheese &
vegetables



Di Parma - Salsa de tomate, mozzarella, jamón de
Parma y Rúcula 10,50 €
Di Parma - Tomato sauce, mozzarella cheese, ham
of Parma & Rúcula

PARA LOS NIÑOS FOR THE CHILDREN

Penne / Spaghetti / Fetuccini con
salsa boloñesa

Penne / Spaghetti / Fetuccini with
bolognese sauce

7,00 €



Nuggets de Pollo con Patatas Fritas
y Ensalada

Chicken nuggets with french fries
and salad

7,00 €



Pizza Sharky - Jamón y queso

Sharky Pizza - Cheese and ham

7,00 €



Helado de Vainilla

Vanilla sundae

3,00 €



P O S T R E S
D E S S E R T S

Tiramisú - Típico postre italiano de bizcocho,
café y mascarpone

Tiramisú - Typical Italian dessert with biscuits,
coffee & mascarpone cream

5,00 €



Pannacotta

5,00 €



Mousse de mango con virutas de chocolate

Mango mousse with chocolate shavings

5,00 €



Fantasía de chocolate

Chocolate's Fantasy

6,00 €



Sorbete de mandarina

Mandarin orange's sorbet

5,00 €



healthy food

by 

ALÉRGENOS ALLERGENS

Gluten
Gluten



Pescado
Fish



Cacahuetes
Peanuts



Moluscos
Molluscs



Frutos Secos
Tree Nuts



Crustáceos
Crustaceans



Apio
Celery



Soja
Soya



Mostaza
Mustard



Sulfitos
Sulphites



Huevo
Eggs



Altramuz
Lupin



Lácteos
Dairy products



Vegetariano
Vegetarian



Sésamo
Sesame



Vegano
Vegan



**WINE
&
MORE**

W I N E S Y M B O L S



White Wine



Regional Wine



Rosé Wine



Recommended by
Playitas F&B Team



Red Wine



Best Offer



Sparkling Wine



Best in class



Best Seller

SPAIN – THE STATE OF THE ART



Spain is a land of breathtaking landscapes, colorful history and a deep, complex culture in which wine has long played an important role. Geography and climate together play a fundamental role in defining Spain's many wine styles. In the past few decades, Spain's wine industry has engaged in a great deal of modernization, with traditional practices and equipment giving way to state-of-the-art technologies. The result has been a significant improvement in quality and reliability. Wine production in Spain dates from more than 2000 years ago and it acquired a major development during the Roman Empire, when it was exported to Italy to delight the Empire Leaders who were aware of its remarkable quality.

SPANISH WINE TERMS

Crianza

A wine labeled crianza has spent one year in oak barrels.

Reserva

A wine that says reserva on the bottle has been aged for two years; one of these years has to have been spent in oak.

Gran Reserva

These wines are aged for two years in oak and three years in the bottle.

Denominación de Origen (D.O.)

Many wine regions in Spain are registered as a "denominación de origen", which means they are protected by European laws.

A MEAL
without
WINE
is called
breakfast


★ MR. KEMPEN'S CHOICE



Granbazán Ambar

Albariño, D.O. Rias Baixas

The nose has a fruity aroma with notes of laurel and fennel on a background of white flowers. It's recommended for salads and appetizers, poultry and fish.

Awards:

- The Wine Advocate (Robert Parker) 92 pts.
- Stephen Tanzer's 90 pts.
- Tim Adkin MW Wine Guide 91 pts.
- Guía Intervinos 92 pts.
- Winner Wines from Spain Awards
- Wine Enthusiast 92 pts.
- Vinous Antonio Galloni (IWC Tanzer)
- International Wine 91 pts.



Bottle 25,00 €

W H I T E W I N E



Campo Nuevo

Viura, D.O. Navarra

The "Vino de la Casa"- fruity aroma, clean and fresh, a good choice for sunny days.

Glass 3,90 €
Bottle 16,00 €

Príncipe de Viana

Chardonnay, D.O. Navarra

The wine receives 90 POINTS from Decanter World Wine Awards (international contest).

Glass 4,20 €
Bottle 18,00 €

Finca Montepedroso

Verdejo, D.O. Rueda

Pairing to fresh sea food and white fish. This wine is fresh, tasty and has an excellent fruit. 91 points by Parker.

Bottle 18,50 €

Pago de los Capellanes

Viura, D.O. Navarra

It's a 100% Viura white wine made in the newly created O Luar do Sil winery, belonging to Pago de Capellanes. A wine that is alive, fresh, clean and sincere.

Bottle 21,00 €

Granbazán Ámbar

Albariño, D.O. Rias Baixas

The nose is fruity aroma with notes of laurel and fennel on a background of white flowers.

It's recommended for salads and appetizers, poultry and fish.

Bottle 25,00 €



CANARIAN WHITE WINE



El Grifo

Malvasía Volcánica, D.O. Lanzarote

With rigorously selected Malvasía Volcánica grapes from the El Grifo estate, the wine remains on its lees to preserve the fruit, enhance its varietal specificity and add complexity.

Bottle 22,00 €

★ Lars' Choice



Yaiza

Malvasía Volcánica, D.O. Lanzarote

Yaiza Malvasía Seco is a wine from Lanzarote made from volcanic malvasía. It is regional, it is authentic. Try canary taste!

Bottle 25,00 €

THE BEST
WINES

are the ones
we drink

WITH
FRIENDS

ROSÉ WINE



Campo Nuevo

Garnacha, D.O. Navarra

Fruity and fresh – great for summer days!

Glass 3,90 €

Bottle 16,00 €



Tombú

Prieto Picudo, V.T. Castilla y Leon

Try the best Spanish Rosé, it's awesome!

Bottle 21,00 €

CANARIAN ROSÉ WINE

El grifo

Listán Negro, D.O. Lanzarote

With rigorously selected Malvasía Volcánica grapes from the El Grifo estate, the wine remains on its lees to preserve the fruit, enhance its varietal specificity and add complexity.

Bottle 22,00 €



Yaiza

Listán Negra, D.O. Lanzarote

A regional experience, soft and well balanced with a fresh and intense taste!

Bottle 25,00 €



RED WINE



Campo Nuevo

Tempranillo / Garnacha,
D.O. Navarra

The "Vino de la Casa" – a wine for a relaxed evening with friends..

Glass € 3,90
Bottle € 16,00



Ludovic's Choice

Edulis Crianza

Tempranillo, D.O. Rioja
Intense, deep and powerfull Tempranillo.

Glass € 4,20
Small bottle € 9,50
Bottle € 18,00

Enate

Tempranillo, D.O. Somontano
Famous wine cellar in the north of Spain.

Bottle € 18,00

Rioja Vega Crianza

Tempranillo / Garnacha, D.O. Rioja
Glamorous cherry color, 12 month in American oaks.

Bottle € 18,00

Finca Antigua Crianza

Shyrah, D.O. La Mancha
Deep color. Pairing with grilled meat.

Bottle € 18,00

Baltos Roble

Mencia, D.O. Bierzo
A wine experience for real fans!

Bottle € 21,50

RED WINE



Viña Sastre Roble

Tempranillo, D.O. Ribera del Duero

Aged for 10 months in French and American oak barrels – well balanced wine.

Bottle € 22,00

Cantos de Valpiedra

Tempranillo, D.O. Rioja

A modern wine, which shows a new generation of Rioja's wines. 90 Points PG

Bottle € 23,50

CANARIAN RED WINE

Yaiza

Listán Negra, D.O. Lanzarote

The regional red wine experience. You will taste the beautiful spirit of Lanzarote.

Bottle € 25,00

Grifo

Listán Negra, D.O. Lanzarote

A regional experience, soft and well balanced with a fresh and intense taste!

Bottle € 25,00



RED WINE - RESERVA



Finca Valpiedra Reserva

Tempranillo / Graciano, D.O. Rioja

Purple with ruby highlights, aromas of raspberries and black cherries. It's a really special and wonderful tasting Rioja.

Bottle 32,00 €

Cuenta Ovejas

Tinta de Toro, D.O. Toro

An amazing wine which will make you being a fan of. The etiquette is as wonderful as the wine itself. Deep colors meet dark fruits.

Bottle 35,50 €

Pesquera Crianza

Tempranillo, D.O. Ribera del Duero

A strong character wine for strong character people. Share the wine with your best friends.

Bottle 52,00 €

Pago de Santa Cruz

Tinta Fina / Tempranillo, D.O. Ribera del Duero

A very famous and beloved red wine!

Bottle 54,00 €

Pago de los Capellanes Nogal

Tempranillo, D.O. Ribera del Duero

No words needed – once in your lifetime you have to try this geniously wine.

Bottle 66,00 €

SPARKLING WINE



Castell D´Ordal Brut	Glass	3,90 €
	Bottle	16,00 €
Codorniu Pinot Noir Rosé	Bottle	33,00 €
Moët Chandon Champagne	Bottle	70,00 €

BEER - SANGRIA

	Tropical	0.25l	2,80 €
		0.40l	4,90 €
		Bottle	3,30 €
	Dorada Especial	Bottle	3,30 €
	Dorada No alcohol	Bottle	3,30 €
	Coronita	Bottle	3,50 €
	Franziskaner Weissbier	0.5l	4,50 €
	Franziskaner Alkoholfrei	0.5l	4,50 €
	Sangria	Glass	3,90 €
		Bottle	16,00 €

SOFT DRINKS

Coca Cola, Cola Zero	0,2l	2,80 €
	0,4l	4,90 €
Fanta	0,2l	2,80 €
	0,4l	4,90 €
Sprite	0,2l	2,80 €
	0,4l	4,90 €
Tonic	0,2l	2,80 €
	0,4l	4,90 €
Appleteiser	0,2l	2,90 €
Nestea	0,33l	3,20 €
Red Bull	0,33l	3,90 €
Still water / Sparkling water		2,50 €
JUICES		
Orange, Apple, Pineapple	0,2l	2,60 €
	0,4l	4,50 €

APERITIVOS APERITIVE



Campari	3,90 €
Aperol	3,90 €
Martini Bianco/Rosso/Dry	3,90 €

GINEBRA GIN

Hendricks	7,50 €
Bombay Sapphire	5,50 €
Gordon's	4,50 €
G-vine	9,00 €
Monkey 2cl	9,50 €

VODKA

Absolut	5,50 €
Smirnoff Red	4,50 €
Head	9,50 €

RON RUM TEQUILA

Captain Morgan	5,00 €
Havana 7 años/Years	5,50 €
Arehucas	4,00 €
Bacardi	4,50 €
Ron miel Honey rum	3,90 €
Sauza (Shot)☐	3,50 €

WHISKY

Johnnie Walker Black Label	6,50 €
Johnnie Walker Red Label	4,50 €
Jack Daniel's☐	6,00 €
Jameson	5,00 €
J&B	4,50 €

COCKTAILS

Mojito	Caipirinha	Piña Colada	
	Clásico/Fresa/Coco/Mango		8,50 €
	Classic/Strawberry/Coco/Mango		
Sex on the Beach			8,50 €
Playitas			8,50 €
Aperol Spritz			6,00 €
Frozen Margarita			8,50 €

MOCKTAIL'S No Alcohol

Piña Colada	5,50 €
Playitas	5,50 €
Mojito	5,50 €

LICORES LIQUEURS

Baileys	4,50 €
Malibu	4,50 €
Kahlua	4,50 €
Jägermeister	4,50 €
Ramazotti	4,50 €
Licor 43	4,50 €
Grappa	4,50 €

BRANDY & COGNAC

Carlos I Imperial	9,50 €
Carlos I	6,50 €
Veterano	3,90 €

CAFÉ COFFEE

Espresso	2,40 €	
DbI Espresso ☐	3,20 €	
Americano	2,50 €	
Cortado	2,60 €	
Con leche With milk	3,00 €	
Leche y leche ☐	2,80 €	
Latte Macchiato	4,50 €	
Cappuccino	3,80 €	
Descafeinado Decaffeinated	2,40 €	
Chocolate caliente Hot Chocolate	3,20 €	  
Té Tea	2,80 €	
Café Irlandes Irish Coffee	6,50 €	
Café Playitas Playitas Coffee	6,50 €	

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