

# la bodega

*Restaurant*

From 18:30-22:00

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

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

7,50 €



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

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

11,50 €



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

Pasta con albóndigas de proteínas de guisante y salsa Napolitana

10,90 €



Pasta with pea protein balls and Napolitana sauce

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

9,50 €



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

healthy food by play itas

# ENTRANTES STARTERS

El mejor queso Ecológico de Fuerteventura  
Finest Eco Cheese from Fuerteventura 10,50 € 

Jamón ibérico Pata Negra  
Iberian ham Pata Negra 15,50 €

Tomates aliñados de Fuerteventura  
Tomatoes from Fuerteventura with sea salt 6,50 € 

Queso ahumado gratinado con cebolla  
caramelizada  
Smoked cheese au gratin with caramelized onions 5,50 € 

Papas arrugadas  
Canarian potatoes 5,50 € 

Tortilla española  
Spanish omelette 8,00 € 

Gambas al ajillo  
Garlic prawns 9,50 € 

Pulpo gallego con puré de papas  
Grilled octopus from Galicia with mashed  
potatoes 10,50 € 

Atún en adobo y rebozado, estilo andaluz  
Marinated and fried tuna slices ,andalusian style 13,50 €   

# PLATO PRINCIPAL

## MAIN DISH

Filete de atún fresco  
Fresh Tuna Filet

16,50 €



Calamares a la romana  
Panfried slice squid

16,50 €



Pollo picante salteado  
Spicy sauté Chicken

13,50 €



Solomillo al grill (200g)  
Grilled Beef tenderloin (200g)

18,50 €

Entrecote al grill (200g)  
Grilled Entrecote (200g)

16,00 €

Paella Vegetal (min. 2 personas)  
Vegetable paella (min. 2 people)

12,50€ p/p



Paella Carne (min. 2 personas)  
Meat Paella (min. 2 people)

14,00€ p/p



Paella mixta (min. 2 personas)  
Mixed Paella (min. 2 people)

15,00€ p/p



Paella Marisco (min. 2 personas)  
Seafood Paella (min. 2 people)

16,00€ p/p



PARA LOS NIÑOS  
FOR THE CHILDREN

Penne / Spaghetti / Fettuccini con salsa  
boloñesa  
Penne / Spaghetti / Fettuccini 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 €



# POSTRES DESSERTS

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 €



## LOS MEJORES BRANDYS DE ESPAÑA THE BEST SPANISH BRANDYS

Carlos I

6,50 €

Carlos I Imperial

9,50 €

# healthy food

## 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 barrils – 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 €
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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 €	
Dbl 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 €	



**play  
itas**

*Free your mind*