

da. luigi

Trattoria

from 12:30h - 22:00h

la bode ega

Restaurant

from 18:30h - 22:00h

Enjoy a variety of fine Spanish and Italian cuisine.

Welcome to DA LUIGI & LA BODEGA.

Experts in vegan kitchen - have a great time!

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

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

ENTRANTES STARTERS

from 18:30h - 22:00h

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 €



Rulo de queso (Cabra) gratinado con cebolla
caramelizada
Goat cheese log au gratin with caramelized onions

5,50 €



Papas arrugadas
Canarian potatoes

5,50 €



Tortilla española con cebolla
Spanish omelette with onion

8,00 €



Gambas al ajillo
Garlic prawns

9,50 €



Pulpo a la parrilla con puré de papas
Grilled octopus 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

from 18:30h - 22:00h

Filete de atún fresco con ensalada y papas
arrugadas

Fresh Tuna Filet with canarian potatoes and salad

16,50 €



*Life is too short
to drink bad wine.*



Solomillo al grill (200g) con papas al horno y
verdura salteada

Grilled Beef tenderloin (200g) with baked potatoes
and sauteed vegetables

18,50 €

Entrecote al grill (200g) con papas al horno y
verdura salteada

Grilled Entrecote (200g) with baked potatoes and
sauteed vegetables

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



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, datiles 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

15,50 €



Grilled Salmon with Quinoa & seasonal vegetables

Calamar asado con ajo y perejil acompañado de una ensalada y arrugadas

16,50 €



Grilled squid with garlic & parsley served with salad and canarian potatoes

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

Escalope milanesa de ternera con verduras salteadas y patatas

15,00 €



Breaded Veal fillets with Sautéed Vegetables & Potatoes

Vueltas de solomillo al romero con verduras salteadas y patatas

18,00 €



Sliced Beef Tenderloin with Rosemary with Sautéed Vegetables & Potatoes

Muslo de pollo de corral a la cacciatora y espaguetis con verduras

15,00 €



Cacciatora farmyard chicken thigh with vegetable with spaghetti

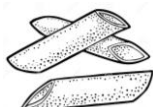


Fettuccine

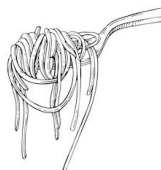


9,50 €

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€



Carbonara

Carbonara



Prawns, dried tomato & garlic + 1,00 €

Boloñesa

Bolognese



Verduras

Vegetables



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 y
parmesano

Mushroom risotto with truffle cream and
Parmesan cheese

12,50 €



L A S A Ñ A L A S A G N E

Lasaña de verduras
Vegetable Lasagna

9,00 €



Lasaña con carne
Meat Lasagne

10,00 €



P I Z Z A



Margherita - Salsa de tomate, mozzarella y orégano

8,50 €

Margherita - Tomato sauce, mozzarella cheese & oregano

Napoli - Salsa de tomate, mozzarella y anchoas

9,50 €

Napoli - Tomato sauce, mozzarella cheese and anchovies



Capricciosa - Salsa de tomate, mozzarella, alcachofa, jamón cocido y champiñones

10,00 €

Capricciosa - Tomato sauce, mozzarella cheese, artichoke, ham & mushrooms

Cuatro Estaciones - Salsa de tomate, mozzarella, aceitunas, alcachofa, jamón cocido y champiñones

10,00 €

Cuatro Estaciones - Tomato sauce, mozzarella cheese, olives, artichoke, ham & mushrooms

Hawaiana - Salsa de tomate, mozzarella, piña y jamón cocido

9,50 €

Hawaiana - Tomato sauce, mozzarella cheese, pineapple & ham

P I Z Z A



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

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

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

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



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



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

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



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 € 

**play
itas**

Free your mind

**WINE
&
MORE**

WINE SYMBOLS



White Wine



Regional Wine



Rosé Wine



Recommended by
Playitas F&B Team



Red Wine



Best Offer



Sparkling Wine



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 35,00 €

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 €

Entre Flores

Verdejo, D.O. Rueda

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

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 35,00 €



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



Viña Arese

Listen y moscatel, D.O. Tenerife

Fruits wine from Tenerife

It is regional, it is authentic. Try canary taste!

Bottle 25,00 €

THE BEST
WINES
*are the ones
we drink*
WITH
FRIENDS

W I N E & M O R E
SAVE WATER, DRINK WINE

**play
itas**
Free your mind

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€

Mensey

Listán Negra, D.O. Tenerife

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



Edulis Crianza

Tempranillo, D.O. Rioja

Intense, deep and powerfull Tempranillo.

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

Enate T.S Roble

Tempranillo, D.O. Somontano

Famous wine cellar in the north of Spain.

Bottle € 24,00

Rioja Vega Crianza

Tempranillo / Garnacha, D.O. Rioja

Glamorous cherry color, 12 month in American oaks.

Bottle € 18,00

Principe Viana Syraz Roble

Shyrah, D.O. Navarra

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

Rioja Vega Edición Limitada

Tempranillo, D.O. Rioja

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

Bottle € 25,00

CANARIAN RED WINE

Viña Arese

Tempranillo Syrah Cabernet Sauvignon D.O. Abona Tenerife

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

Bottle € 27,00

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



Los Bayones

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 30,00 €

Vivanco 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. 92 points By Parker

Bottle 39,00 €

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 55,00 €

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 79,00 €

SPARKLING WINE



Cava Blanc de Blancs Brut Nature	Glass	4,00€
	Bottle	16,00€
Prosecco Glera DOC	Glass	5,00€
	Bottle	20,50€
Cordoniu Pinot Noir Rosé	Bottle	33,00€
Moet Chandon Champagne	Bottle	90,00€

BEER - SANGRIA

Tropical	0,25l	2,80€
	0,40l	4,90€
 Dorada Especial	Bottle	3,50€
Dorada No alcohol	Bottle	3,50€
 Coronita	Bottle	3,80€
Franziskaner Weissbier	Bottle	4,50€
Franziskaner Alkoholfrei	Bottle	4,50€
Sangria	Glass	4,50€
	1l	16,50€
Sangria Cava	Glass	6,00€
	1l	19,00€

SOFT DRINKS

Coca Cola, Cola Zero	0,2l	2,80 €
Fanta Lemon y Orange	0,4l	4,90 €
Sprite		

Coca Cola, Cola Zero	Bottle	3,00 €
Fanta Lemon y Orange		
Sprite		

Tonic	Bottle	2,80 €
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Appleteiser	0,2l	2,90 €
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Nestea	0,33l	3,20 €
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Red Bull	0,33l	3,90 €
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Still water / Sparkling water		2,50 €
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JUICES

Orange, Apple, Pineapple	0,2l	2,60 €
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	0,4l	4,50 €
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APERITIVOS APERITIVE

Aperol	4,00€
Martini Blanco-Rosso-Dry	4,00€
Campari	4,50€
Aperol Spritz	8,00€
Aperol Spritz 1L	18,00€
Martini Royal	8,50€

GINEBRAS GINS

Hendriks	7,50€
Gordon's	4,50€
Bombay Sapphire	5,50€
Citadelle	8,00€
Gin Mare	8,00€
G-Vine	9,00€
Monkey	9,50€

VODKA

Moskovskaya	4,00€
Smirnoff red	4,50€
Absolut	5,50€

RON RUM TEQUILA

Ron Miel Honey Rum	km0 <i>Plaitas</i>	3,90€
Arehucas Blanco	km0	4,00€
Arehucas Oro	<i>Plaitas</i>	4,50€
Bacardi		4,50€
Capitan Morgan		5,00€
Havana 7 años		7,50€
Jose Cuervo Blanco (Shot)		3,00€
Jose Cuervo Dorado (Shot)		4,00€

WHISKY

J&B		4,50€
Southern Comfort		4,50€
Johnnie Walker Red Label		4,50€
Chivas		5,00€
Jameson		5,00€
Jack Daniel's		6,00€
Johnnie Walker Red Label		6,50€
Glenfiddich		7,00€

COCKTAILS

Mojito Caipirinha Piña Colada	8,50 €
Choose your flavour	
Classic/Strawberry/Coco/Mango	
Sex on the Beach	8,50 €
Playitas Ron, orange juice, mango and banana	8,50 €
Margarita	8,50 €
Daiquiri	9,00 €
Cosmopolitan	9,00 €
Espresso Martini	9,50 €

MOCKTAIL'S No Alcohol

Piña Colada	6,50 €
Playitas	6,50 €
Mojito	6,50 €

LICORES LIQUEURS

Baileys	4,50 €
Kahlua	4,50 €
Jägermeister	4,50 €
Ramazotti	4,50 €
Licor 43	4,50 €
Grappa	4,50 €
Frangelico	4,50 €
Hierbas	4,50 €
Fireball	4,50 €
Orujo	4,50 €
Sambuca	4,50 €
Amaretto Disaronno	5,00 €

BRANDY & COGNAC

Veterano	4,50 €
Carlos 3	4,50 €
Magno	5,00 €
Carlos I	6,50 €
Carlos I Imperial	9,50 €

CAFÉ COFFEE

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 €	
Ice Coffee	3,50 €	
Chocolate caliente Hot Chocolate	3,20 €	  
Té Tea	2,80 €	
Café Irlandes Irish Coffee	6,50 €	
Café Playitas Playitas Coffee	6,50 €	