

la bodega

Restaurant

M E N U

TAPAS

- Sweet Potato Salad | 12.50

With prawns, mayonnaise, anchovies, and confit garlic oil


- Chickpea Hummus | 7.50

Served with pita bread


- Canarian Potatoes | 8.50

“Arrugadas” with traditional Canarian mojos sauce


- Padrón Peppers | 6.50


- Mushroom Croquettes | 9.50

Artesanal, served with alioli


- Garlic Prawns | 14.50

Sautéed with garlic and chili peppers


- “Feria” Style Octopus | 21

Served with potatoes and dressed with olive oil and sweet paprika


- Scallops | 21

Grilled with Béarnaise sauce with infused herb oil



BURGER

- Angus Burger | 17.50

Brioche bun, cheddar cheese, Fuerteventura tomato, fresh salad from our garden, and pickles


- Vegan Burger | 14.50

Brioche bun with coleslaw and tomato



POKE BOWLS

- Caesar | 14.50

Lettuce from our garden, chicken, anchovies, homemade croutons, and Caesar dressing


- Grilled Goat Cheese | 14.50

Served warm, with mixed greens dressed in Palmero honey vinaigrette and nuts


- El Cotillo | 14

Tuna, rice, avocado, walnuts, chives and teriyaki sauce



PASTA

- Fetuchine | 14

Basil-based sauce with walnuts, garlic, Parmesan, and olive oil


- Spaghetti | 13

Aglio e olio (garlic and olive oil)


- Ravioli | 15.50

Mushroom-filled, served with truffle sauce and Parmesan


- Lasagna | 16.50

Homemade Bolognese with meat



FISH

- Atlantic Salmon | 24.50

With béarnaise sauce and seasonal vegetables


- Canarian Grouper (Cherne) | 22

Served on a bed of gofio purée, pickled onion, and sautéed spinach


- Barbecue Octopus | 24

With potato parmentier and roasted pepper gel



PIZZA

- Margherita | 12

Tomato, mozzarella, basil


- Napoli | 13

Tomato, mozzarella, anchovies


- Bresaola | 14

Tomato, mozzarella, bresaola, arugula salad


- Vegetable | 14

Tomato, mozzarella, vegetables, arugula salad


- Hawaiian | 14

Tomato, pineapple, ham, mozzarella


- Pepperoni | 14.50

Tomato, mozzarella, pepperoni



MEAT

- Beef Tenderloin | 27

With pepper demi-glace, potato foam, and shallots


- Pork Ribs | 19.50

Canarian pork served with coleslaw salad and rustic potatoes


- Lamb Shoulder | 25.50

With herb butter and mashed potatoes



PAELLA & RISOTTO

- Risotto La Bodega | 18

Prawns, onion and asparagus


- Seafood Paella* | 21

(x2 pax)


- Meat Paella* | 19

(x2 pax)
- Vegetable Paella* | 16

(x2 pax)



*(Available only from: 18:30 to 21:00H)

DESSERT

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Chocolate Lava Cake | 8.50
- Brownie | 8.50
- Cheese Cake | 8.50

CAVA & CHAMPAGNE

Blanc de Blacs BRUT	4.50/18
Cava Prosecco	6.50/27
Fexeinet Rosé	22
Moët Chandon	85

WHITE WINE

Campo Nuevo Viura - D.O. Navarra	4,50/18
Principe Viana Chardonnay - D.O. Navarra	5/20
40 Vendimias Sauvignon blanc - D.O. Rueda	22
Contrapunto Albariño - D.O. Rías Baixas	32
La Gota Negramoll, Vijariego - D.O. La Palma	29
Panza de Burro Listán de blanco - D.O. Tenerife	29
Mencey Chasna Listán blanco - D.O. Tenerife	28

ROSE WINE

Campo Nuevo Garnacha D.O. Navarra	4,50/18
Vivanco Tempranillo y Garnacha - D.O. Rioja	22
Mencey Chasna Listan Negro - D.O. Tenerife	28

RED WINE

Campo Nuevo Tempranillo, Garnacha - D.O. Navarra	4.50/18
Principe Viana Shiraz Roble Shiraz Roble - D.O. Navarra	19
Edulis Crianza Tempranillo - D.O. Rioja	5.50/21.50
Rioja Vega Crianza Tempranillo, Garnacha - D.O. Rioja	29
Vivanco Reserva Tempranillo - D.O. Rioja	42
Enate Roble Cabernet Sauvignon, Merlot - D.O. Somontano	24
Marqués de Velilla Tempranillo Merlot - D.O. Ribera del Duero	36
Matarromera Crianza Tempranillo - D.O. Ribera del Duero	59
Altanza Reserva Tempranillo - D.O. Rioja	36
Peñamonte Tinta de Toro - D.O. Toro	22.50
Viña Norte Tradicional Listán negro - D.O. Tacoronte-Acentejo	28
Cumbre vieja Negramoll - Badoso negro - D.O. La Palma	29
Mencey Chasna Listán negro - D.O. Tenerife	28

COFFEE & TEA

Espresso	2,50
Double Espresso	3.50
Coffee with Milk	3.50
American	2.50
Cortado	3
Decaffeinated	2.50
Latte Macchiato	4
Capuccino	4
Hot Chocolate	5
Hot Tea	2,50
Frappe Coffee Playitas	5
Irish Coffee	7,50
Barraquito	5,50

BRANDY & COGNAC

Carlos Imperial	9
Carlos 3	5
Magno	6
Courvoisier VSOP	11

WHISKY

J&B	6
Johnnie Walker Black L.	9
Johnnie Walker Red L.	7
Jameson	7
Glenfiddich	8
Jack Daniel's	7
Canadian Club	9

LIQUEUR

Baileys	5
Khalua	5
Jagermeister	5
Orujo	5
Licor 43	5
Amaretto di Saronno	5.50
Frangelico	5.50
Chupitos/Shots	4

SOFT DRINK

Sparkling and Still Water	2.50
Nestea	3.50
Redbull	4.50
Tonic Water	3.50/5.20
Sprite	3.50/5.20
Fanta	3.50/5.20
Coca Cola/ Zero	3.50/5.20
Juices: Orange, Apple, Pineapple	3.50/5.20

APERITIF

Martini bianco/rosso/dry	4.50
Aperol Spritz	8
Campari Spritz	8
Martini Royal	8.50

BEER

Tropical "Draft"	3.50/5.20
Dorada Especial	3.50
Dorada no alcohol	3.50
Erdinger Weiss 0.50 cl	5.90
Erdinger Weiss no alcohol 0.33 cl	2.50
Coronita 0.33 cl	4.50

VODKA & TEQUILA

Smirnoff	6
Moskovskaya	6
Absolut	6.50
Josè Cuervo Dorado	5

GIN'S

Gordons	6
Hendrick's	12
Beefeater 24	9
G-Vine	12
Citadelle	10
Bombay Sapphire	7
GinMare	10
Monkey 47	13

RUM

Bacardi	4.50
Ron Miel Km0	4.50
Arehucas Blanco Km0	4.50
Arehucas Oro Km0	5
Havana 7	7
Captain Morgan	7