

RESTAURANTE
EL Mirador

— MENU —
LUNCH

STARTERS

“JAMÓN IBÉRICO DE BELLOTA ADMIRACIÓN” 32 €

Crystal bread, organic shredded tomato, extra virgin olive oil

“SANTOÑA” ANCHOVIES 17 €

Fresh tomato, caper berries, crystal bread

WARM CALAMARI SALAD 18 €

Organic tomatoes, avocado, fresh sprouts

CONFIT TUNA SALAD 16 €

Mixed lettuces, asparagus, tomato, avocado

CALAMARI 18 €

Home-made light ali-oli, lemon

CLAMS 24 €

Light white wine and parsley sauce, garlic

FRESH SPANISH PRAWNS 32 €

Traditional over a bed of sea salt

TRADITIONAL GAZPACHO 13 €

Iberian ham crumbles, crystal bread

CRAB CROQUETS 16 €

Remoulade sauce

SEA BASS CEVICHE 19 €

Avocado cream, pickled onions, passion fruit

AHÍ TUNA TARTAR 24 €

Toasted almonds, mango, coriander, bread puff

WRINKLED “BONITA” POTATOES 9 €

Canarian “mojo” sauces



If you have any concerns regarding food intolerances, please advise our
Ladies & Gentlemen prior to ordering.

Chef Cesar González

MAINS

EL MIRADOR SPECIALTIES

Minimum for two persons- 35 minutes of preparation - Price por person

BLACK CALAMARI RICE 28 €

Home-made light ali-oli

LOBSTER RICE CASEROLE 36 €

Live lobster

SEAFOOD PAELLA 32 €

Mussels, clams, white fish, prawns, calamari

SALT CRUSTED SEA BASS 34 €

Artesian recipe Canarian “mojo” sauces, wrinkled “bonita”
potatoes, local farm salad

SALT CRUSTED LOCAL FISH 30 €

Artesian recipe Canarian “mojo” sauces, wrinkled “bonita”
potatoes, local farm salad



OTHER SUGGESTIONS

FREE RANGE CHICKEN 24 €

Wild mushroom ragout

CANTABRIAN SEA HAKE FISH 32 €

Plancton pil-pil, clams, white asparagus

LOCAL FISH 27 €

Seasonal baby vegetables, parsnip purée

PAN SEARED LOBSTER 48 €

Garlic and parsley butter, seasonal salad

BLACK ANGUS BEEF TENDERLOIN 39 €

Potato cream, green asparagus, caramelized onions, Angus

Prices include 7% Local Tax I.G.I.C

