

BBQ set-menus

- * The following set-menus are designed to offer you a selection of our best local products
- * You will receive a selection of home-made sauces & Salsas suited to your selection
- * You can personalise these menus to your taste ! Add, remove or replace any items from these, while using our « A-la-Carte BBQ Menu »

Beside a couple of exceptions, we serve only Spanish products!

Canarian or Iberico Pork, free-range Chicken from the Canary Islands, Goat and Kid from Fuerteventura, local Fish and Seafood, Pasture Beef from Galicia or Pyrenees and Lamb from Extremadura, Castilla or Aragon.

All our vegetables are from the Canary Islands.

« The Little Carnivore » : 32€ per Person

- Beef Skirt steaks, Salsa Verde
- Chicken Filets, marinated in Garlic, Lemon and Rosemary
- Pork Chorizo sausages, slightly spicy with garlic and smoked Paprika
- « Papas Arrugadas », baby Potatoes cooked in sea salt, Salsa Mojo
- House Salad, Mustard dressing
- House-made Focaccia, Irish Butter

« The Great Carnivore » : 38€ per Person

- One large rib-eye to share, red wine Jus (sauce)
- Beef Skirt steaks, Salsa Verde
- Sticky Pork Spare-Ribs, House BBQ sauce
- Spicy Piri-Piri Chicken Wings, marinated in Garlic and smoked Paprika
- Pork Chorizo sausages, slightly spicy with garlic and smoked Paprika
- « Papas Arrugadas », baby Potatoes cooked in sea salt, Salsa Mojo
- House Salad, Mustard dressing
- House-made Focaccia, Irish Butter

« Seafood Lover » : 38€ per Person

- King Prawn Skewers, Garlic, Lemon and Herbs
- Chargrilled Octopus Legs, House Mayonnaise and Sauce Vierge
- Scallops in the Shell, Garlic and Herbs Butter
- Sea Bream fillets, Gremolata (fresh Herbs, Lemon and Olive Oil sauce)
- « Papas Arrugadas », baby Potatoes cooked in sea salt, Salsa Mojo
- Heirloom Tomatoes Salad, wild Rocket, Basil, aged Balsamic
- House-made Focaccia, Irish Butter

« Vegetarian Heaven » : 28€ par Personne

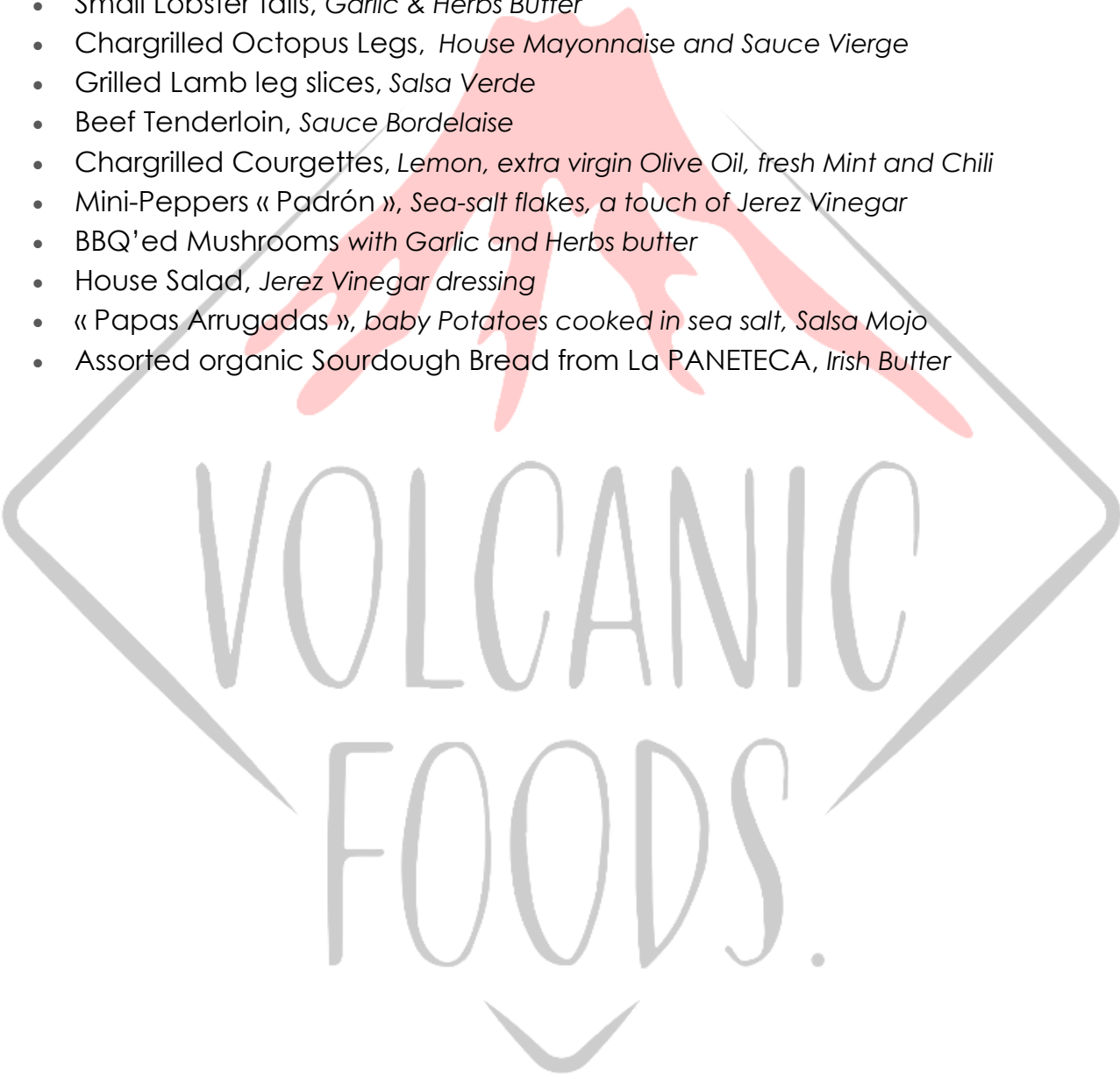
- Chargrilled Courgettes, Lemon, extra virgin Olive Oil, fresh Mint and Chili
- Pan-roasted Aubergines, Crumbled fresh goat Cheese, Thyme and Pomegranate
- Mini-Peppers « Padrón », Sea-salt flakes, a touch of Jerez Vinegar
- BBQ'ed Mushrooms with Garlic and Herbs butter
- Buffallo Mozzarella « Fondue », fresh Tomato concassé, Basil and Thyme
- « Papas Arrugadas », baby Potatoes cooked in sea salt, Salsa Mojo
- Heirloom Tomatoes Salad, wild Rocket, Basil, aged Balsamic
- House-made Focaccia, Irish Butter

« Canarian Style » : 35€ par Personne

- Grilled King Prawns, Garlic and Parsley Butter
- « Chipirones », fried Baby Squids, house Aioli, Lemon
- Chargrilled Octopus Legs, House Mayonnaise and Sauce Vierge
- Grilled Chicken Drums, marinated in garlic and smoked Paprika
- Pork Tenderloin, Chili and red Onion marinade
- « Papas Arrugadas », baby Potatoes cooked in sea salt, Salsa Mojo
- House Salad, Jerez Vinegar dressing
- Sourdough Baguette, Irish Butter

« Only the Best » : 52€ *par Personne*

- King Prawn Skewers, *Lemon and Herbs*
- Small Lobster tails, *Garlic & Herbs Butter*
- Chargrilled Octopus Legs, *House Mayonnaise and Sauce Vierge*
- Grilled Lamb leg slices, *Salsa Verde*
- Beef Tenderloin, *Sauce Bordelaise*
- Chargrilled Courgettes, *Lemon, extra virgin Olive Oil, fresh Mint and Chili*
- Mini-Peppers « Padrón », *Sea-salt flakes, a touch of Jerez Vinegar*
- BBQ'ed Mushrooms with *Garlic and Herbs butter*
- House Salad, *Jerez Vinegar dressing*
- « Papas Arrugadas », *baby Potatoes cooked in sea salt, Salsa Mojo*
- Assorted organic Sourdough Bread from La PANETECA, *Irish Butter*



VOLCANIC
FOODS.

Custom Barbecue Parties

* Choose any of the following Items in the quantities that you like (please note certain items have a minimum order imposed)

* You will receive a selection of home-made sauces & Salsas suited to your selection

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Meat

Beef

Dry-aged Rib-eye steak (on the bone) (min. 800gr) _____	42€ / Kg
Dry-aged Sirloin Steak (260gr) _____	22€ each
Beef Tenderloin Steak (180gr) _____	26€ each
Beef Tenderloin by the weight (to share) _____	75€ / Kg
Beef Hanger Steak (+-250gr) _____	18€ each
Beef Ribs (slow cooked, with bones) (+- 400gr each) _____	18€ each

Pork

Sticky BBQ Pork Ribs (slow cooked, with bones) (min. 1 rack) _____	16€ / <u>Rack</u>
Pork Tender loin (+- 400gr) _____	22€ / each
Iberico Pork Secreto (chest fillet), Lemon, Parsley (+- 300gr) _____	22€ / each
Marinated Pork Chops (on the bone) (+- 350gr) _____	12€ / each
Whole baby Suckling Pig (+- 3-5kg) _____	28€ / <u>Kg</u>
Pork & Herbs Country Sausages (min. 4 sausages) _____	12€ / <u>4 Sausages</u>
Spicy Chorizo mini-Sausages (min. 18 mini-sausages) _____	12€ / <u>18 Sausages</u>

Lamb

Garlic & Rosemary Lamb Cutlets (min. 1 rack = 9 cutlets) _____	45€ / <u>rack</u>
Garlic & Rosemary Lamb leg Scallops (min. 5 slices) _____	24€ / <u>5 slices</u>
Roasted Lamb Leg (min. 1 leg) _____	40€ / <u>Kg</u>

Chicken _ free range & grain-fed

Breast with Lemon, Garlic & Herbs (min. 2 breasts) _____	20€ / <u>2 breasts</u>
Lemon & Herbs Thigh skewers (min. 4 skewers) _____	18€ / <u>4 skewers</u>
Peri-Peri spicy thigh skewers (min. 4 skewers) _____	18€ / <u>4 skewers</u>
Drums sticks with smoked Paprika & Garlic (min. 6 drums) _____	16€ / <u>6 drums</u>
Wings with smoked Paprika & Garlic (min. 10 wings) _____	14€ / <u>10 wings</u>

Seafood

Crustaceans, Calamars and Octopus

Garlic King Prawns (<i>grilled and served in the shell</i>) (min. 10) _____	15€ / 10 prawns
Garlic King Prawns Skewers (<i>peeled, 2Prawns/Skewer</i>) _____	20€ / 5 skewers
Scampi (<i>Langoustine</i>) Skewers (<i>peeled, 2 tails/Skewer</i>) (min. 4 skewers) _____	32€ / 4 skewers
Garlic Lobster, Herbs Butter (<i>split in half</i>) _____	28€ / each
Grilled Giant Calamar, Aioli and Lemon/Herbs dressing (400-800gr) _____	28€ / Kg
Baby Squid Skewers & Aioli (min. 6 skewers) _____	24€ / 6 skewers
Garlic & Pimentón Octopus, Sauce Vierge (min. 2 legs) _____	20€ / 2 legs
Octopus & Chorizo Asturiano Skewers (min. 4 skewers) _____	28€ / 4 skewers

Fish

Tuna Steak, lemon & Herbs marinate (250gr/steak) _____	22€ / <u>steak</u>
Grilled Cherne skewers (<i>Bass Groper</i>) Sauce Vierge _____	32€ / <u>4 Skewers</u>
Salmon Fillet on the Skin, Lemon & Herbs dressing (300gr) _____	15€ / <u>fillet</u>
Sea Bream or Sea Bass fillets, Sauce Vierge (2 fillets) _____	26€ / <u>2 fillets</u>

BBQ'ed Vegies

Grilled Zuchini , Chili, Mint and Lemon _____	12€ / serve
Grilled Aubergine, Fresh Goat Cheese, Pomegranate, Coriander _____	12€ / serve
Padrón mini-Peppers, Seasalt & Jerez Vinegar (+-15 pieces) _____	10€ / serve
Mushrooms stuffed with Garlic & Herbs butter (10 pieces) _____	12€ / serve
Butternut Pumpkin, Burnt Butter, Lemon, Pinenuts, Rosemary _____	14€ / serve
Baby Potatoes, cooked in sea salt, served with salsa Mojo _____	12€ / serve

Other Side Dishes

Hand-cut, triple-cooked Chips & Home-made Mayo (4 to 5 serves) _____	24€ / dish
Mixed Tomatoes, Rocket, Herbs, Old Balsamic (6 to 8 serves) _____	22€ / dish
House Mixed Salad, Dijon Mustard Vinaigrette (8 to 10 serves) _____	18€ / dish
Coleslaw salad, House-mayo dressing (6 to 8 serves) _____	18€ / dish
Celeriac Rémolade, Baby Capers and Radishes (6 to 8 serves) _____	26€ / dish
Roasted Broccoli, Parmesan Pangritata, Lemon & extra-virgin Olive Oil _____	22€ / dish

Bread

House-made Breads

Home-made mini Soft Butter mini-Rolls (60gr each) _____ 12€ / 8 rolls
Home-made Corn & milk Loaves (250gr each) _____ 10€ / 2 loaves

Organic Sourdough Bread from « LA PANETECA »

Traditional Sourdough Foccacia (+- 8 slices) _____ 8€ / Barra
« Barra Gallega » sourdough wholemeal baguette (+- 6 « pieces ») _____ 6€ / Barra
French style Sourdough Baguette (+- 6 « pieces ») _____ 5€ / baguette
Sourdough bread of the day _ Clear or Dark (+- 10 slices) _____ 10€ / loaf

** All breads are served with Irish Butter*