

Volcanic Foods.

« Buffet » Style Dinner : €32 per Guest

This set includes :

- Selection of Home-made Bread, Farm Butter & Local Extra Virgin Olive Oil
- Choice of two Main Dishes to share (Meat, Seafood or Vegetarian)
- Choice of two Side Dishes to Share (Hot or Cold)

** Choose from the menu below, mix-and-match with items from other menus or create your very own !*

Main Dishes :

- Braised Beef Cheek and Red wine Ragout (GF)
- Roasted Rack of Beef, Garlic, Rosemary & Red Wine Jus (GF) *(extra 4€ per Guest)*
- Slow-Roasted whole Free Range cornfed Chicken with Lemon & Herbs (GF)
- Sticky Glazed BBQ Pork Ribs (GF)
- Braised Octopus, Baby Squids & Chorizo in Tomato Sauce (GF)
- Calamari stuffed with Rice, Herbs & Green Peas (GF)
- Whole Fish and Seafood Casserole (GF)
- House Pie (Vegetarian options available)
- Gratin Provençal, Courgettes, Peppers, Cherry Tomatoes & Manchego Cheese (Vegetarian)
- Home made Baked Gnocchi, Goat Cheese, Cherry Tomatoes & Truffle oil (Vegetarian)
- ... Also check out the Pasta Menu for more inspiration !

Volcanic Foods.

Side Dishes :

- *Tomato & Leaves Salad, Mustard Dressing*
- *Rocket and Fennel Salad, Old Parmesan & Aged Balsamic Dressing*
- *Local Heirloom Tomatoes & Oregano Salad*
- *Canarian style Baby Potatoes & Mojo*
- *Home-made Triple Cooked Potato Chips, House Mayo*
- *Beans, Lentils & Tomato Salad*
- *Assorted Roasted Root Vegetables and Fresh Herbs*
- *Braised Leeks and Celery, Roasted Cherry Tomatoes & Dijonaise (extra 2€ per Guest)*
- *Cauliflower Gratin & Sauce Vierge (extra 2€ per Guest)*
- *Roasted Brocoli, Parmesan Pangritata & Lemon Dressing (extra 2€ per Guest)*
- *Celeriac Rémoulade, Baby Capers and Radishes (extra 2€ per Guest)*
- *...and Much More*

** Add an Extra Main Dish for €10 / Guest,*

an extra Side Dish for €5 / Guest

or an Extra Dessert to Share or Individual ones for €8 / Guest