

## RESTAURANT MENU

Flavour, aroma, textures, sounds... At César, a benchmark restaurant in Lanzarote, you can savour local produce through a few dishes that maximise its properties by following the "less is more" principle. Enjoy a unique gastronomic experience with spectacular views and let yourself be surprised by the authentic Canarian flavour.

## TO SHARE

Cesar Potato Salad with "La Santa" prawn 30 €

Anchovies accompanied 28€

Papaya, Strawberry, marriage (with vinegar) or bread with tomato

Vinegar anchovy 18€

Seasoned or Papaya

Scallops 16€

Iberian ham 35€/100gr

Iberian charcuterie board 28€

Canarian cheese board 22€

Seasoned pork rinds 19€

Canarian almogrote 14€

Avocado with mojo 18€

Fried moray eel 25€

Prawn "salpicón" 23 €

Black pudding spread 14€

Canarian potatoes with mojo 16€

## CAVIAR

Marked prices are shown with Amur Beluga caviar.

César potato salad 50€

Cauliflower puree 35€

Tuna tartar 48€

Remember our panna cotta 28€

Ask for our other caviar references

## OUR CANNED GOODS

Mussels with homemade chips and mayonnaise 22€

Sea bass salad 26€

## SPOON DISHES

Miren soup 26€

Onion soup 16€

## FROM OUR LAND

Finca Machinda salad 20€

Cauliflower puree 15€

Vegetable stew from the garden 19€

## FROM LA SANTA

"Acevichada" red prawn 26€

King red prawn with potatoes and egg 35€/100gr

## FROM THE SEA

Squid and rockfish 32€

Grilled octopus and celeriac 29€

Tuna tartar 28€

Grilled fish of the day S/M

## MEATS

Canarian black suckling pig terrine 30€

Rabbit with salmorejo 27€

Marinated foie 28€

Bull Tail ravioli 24€

Ropa vieja (beef and vegetable) tortilla 26€

Wellington quail (2 pax) 55€

## DESSERTS

Lanzarote by Miquel Antoja 10€

Creamy avocado 8€

Mole eggs 8€

Panna cotta 8€

Polvito uruguayo 8€

Gofio ice cream 8€