

# RESTAURANTE LA LAJA







A la carte menu & Special dishes from Chef : Supplement 15 € per person for guests on HB, FB and AI basis.

Theme-menu: Indian 23€ for guests on B&B.

#### SPECIAL DISHES FROM CHEF

### Available every day

Variety of cheese and Iberian ham (minimum 2 people)   Should you be interested in our Rice dishes, please make your order at least one day be Rice with lobster (minimum 2 people)   Paella (minimum 2 people)   Piertte vitte exertables and resolves a second of the seco	26,60€ 23,40€
Risotto with vegetables and mushrooms 😂 🕚 😂  Monday	9,60€
Hake au gratin with alioli (garlic sauce) and crispy vegetables 🕚 🚭 🍪  Pork filet steak with Apple and cider sauce	12,80€ 11,80€
Tuesday	
Prawns in oriental papillote    Buck comfit with Pedro Ximénez and onion & potatoes	11,80€ 14,40€
Friday	
Prawns in salt © Entrecote with pepper juice	11,40€ 14,40€
Saturday	
Sole with Meniere sauce emulsion with vegetables & potatoes • ①  Duck magret with citrus and Oporto caramel ② &	13,50€ 12,80€
Sunday	
Crispy fish on a sea of leeks 🍪 🕜 🥬 Strogonoff with rice pilaf 🕚	12,80€ 13,40€

#### THEME MENU

#### Indian Menu





## MENU

#### COLD STARTERS

Goat cheese salad of with tomato confit& pesto oil V 0 0 7,80€

Iberian ham sushi with wasabi puree and pickled ginger 🔞 🐯 8,40€

Waldorf salad (with apple, chicken & nuts) 🚺 🚳 👔 7,40€

Marinated vegetables with canarian cream cheese VO 7,40€

#### LUKEWARM STARTERS

Scallops with olive cream& caramelized

dried fruit 🚭 🚱 🔮 🚺 🚯 8,40€

Octopus stew in Costa Adeje style with potato foam 📀 🚺 8,00€

Black cous cous with vegetable prawns & light garlic mayonnaise 👁 🛈 🔮 8,00€

Marinated foie with cola sauce 🥬 8,50€

#### **SOUPS & CREAMS**

Cream or soup of the day

Veal & vegetable broth (brandy imitation) 🤀 🕡 🤮

## 4,80€

4,80€

### **MAIN VEGETARIAN** DISHES

Vegetable fried mix with marinated canarian 8,40€ tomatoes & soya sauce 🗸 🤮 🥬 👔

Vegetable & rice noodles with coconut milk and spicy threads V 🔮 🕚 7,30€

Falafel with pickled vegetable 7,60€ carpaccio Y 🥬

#### **FISH**

Carpaccio of Canarian tuna fish with a smoked touch, mushrooms, nut butter & seaweed cream 👁 🐠 🚺 13,20€

Cod in filo pastry with mushrooms& leek cream 📀 🕚 🚷 🧶 🔮 13,00€

Canarian fish with shell seafood & seaweed 🐟 🙆 🥬 🕦 🤍 13,00€

Salmon with texturized mustards & red cabbage 📀 🏉 🤀 🚺 13,50€



#### **MEAT**

Filet-steak lamb with rosemary mascarpone, smoked cinnamon& vegetable ratatouille 🕖 🛈 😩 🐧	15,80€
Sliced roast chicken with potatoe purée & bacon compote 🍪 😭 😂 🔇	12,80€
SBeef fillet-steak with morchella(type of mushroom) stuffed with foie 🥠 🕤 🤮 😸	15,80€
Iberian pork shoulder with leek & mango tartar, mini-vegetables & Jabugo sauce	14,60€

## Extra garnish

Potatoes

Vegetables

#### **DESSERTS**

Strawberry fried ice cream 🕚 🍪 🚳 😂	4,60€
Cheese cake with red fruit 🕚 🥬 🗅 😂	4,60€
Fruit orchard 0 6 6	4,60€
Mango tiramisú with aromatic herbs 🕜 🤣 😂	4,80€
Raspberry sponge cake & milk chocolate 🛮 🕖 😂 🚳 🚭	4,80€
Citrus with flavored chocolate, pistachio toffee &	
mojito sorbet 🕚 🤣 🍪 🍪 🚳 🐟 🚳	4,80€
Chocolate sphere in textures with red fruit sauce 🕚 🤣 😂 🚭	4,80€
Seasonal fruit V	4,50€
Variety of cheese with crackers biscuits 0 0 0 0 0	4,60€

CHILDREN MENU AVAILABLE

TAX INCLUDED

