



ERIZO

POOL BAR

HOTEL FARO

A LOPESAN  COLLECTION HOTEL

MELONERAS · GRAN CANARIA · SPAIN



The sun, the trade winds and the Atlantic Ocean are the natural elements that have inspired the Lopesan Hotel Group, since its inception, to create an unbreakable connection with its surroundings.

It is precisely the essence of our Canary Islands roots that drives us to offer services of the highest quality, marked by the meticulous selection of the products that we present to our guests in every dish.

The commitment to sustainable development and the emphasis on consuming seasonal foods are central to our Lopesan For Good Km0 project, in which the Veneguera Estate plays a fundamental role, supplying more than half of the fruits and vegetables served in the company's hotels.

Lopesan Hotel Group is a guarantee of originality. For this reason, we strive to provide a small dose of local authenticity in each of the carefully crafted gastronomic creations you are about to enjoy, while also honouring the tradition of the finest flavours of our land.



LOPESAN
FOR GOOD



SPARKLING WINES

BY THE GLASS

Paisaje de las Islas Reserva. Bodega Tajinaste	10,00 €
<i>DOP Islas Canarias, España. Listán negro</i>	
De Nit Rosé. Raventós i Blanc	10,00 €
<i>Conca del Riu Anoia, España. Xarel-lo, macabeo, parellada, monastrell</i>	
Moët & Chandon Brut Imperial. Moët & Chandon	15,00 €
<i>Champagne, Francia. Chardonnay, pinot noir, meunier</i>	
Moët & Chandon Brut Imperial Rosé. Moët & Chandon	17,00 €
<i>Champagne, Francia. Chardonnay, pinot noir, meunier</i>	
Moët & Chandon ICE Imperial. Moët & Chandon	17,00 €
<i>Champagne, Francia. Chardonnay, pinot noir, meunier</i>	

BY BOTTLE

Paisaje de las Islas Reserva. Bodega Tajinaste	50,00 €
<i>DOP Islas Canarias, España. Listán negro</i>	
De Nit Rosé. Raventós i Blanc	42,00 €
<i>Conca del Riu Anoia, España. Xarel-lo, macabeo, parellada, monastrell</i>	
Moët & Chandon Brut Imperial. Moët & Chandon	78,00 €
<i>Champagne, Francia. Chardonnay, pinot noir, meunier</i>	
Moët & Chandon Brut Imperial Rosé. Moët & Chandon	85,00 €
<i>Champagne, Francia. Chardonnay, pinot noir, meunier</i>	
Moët & Chandon ICE Imperial. Moët & Chandon	85,00 €
<i>Champagne, Francia. Chardonnay, pinot noir, meunier</i>	
Veuve Clicquot Brut Yellow Label. Veuve Clicquot	80,00 €
<i>Champagne, Francia. Chardonnay, pinot noir, meunier</i>	
Veuve Clicquot Brut Rosé. Veuve Clicquot	90,00 €
<i>Champagne, Francia. Chardonnay, pinot noir, meunier</i>	
Dom Pérignon. Moët & Chandon	280,00 €
<i>Champagne, Francia. Pinot noir, chardonnay</i>	



WHITE WINE

BY THE GLASS

Paisaje de Las Islas. Bodega Tajinaste 9,00 €

DOP Islas Canarias, España. Forastera gomera

Viñestral Blanco. Marqués de Reinoso 7,00 €

DOCa Rioja, España. Verdejo, viura

Ropiteau. Ropiteau Frères 14,00 €

Chablis AOC, Francia. Chardonnay

BY BOTTLE

Paisaje de Las Islas. Bodega Tajinaste 44,00 €

DOP Islas Canarias, España. Forastera gomera

Viñestral Blanco. Marqués de Reinoso 20,00 €

DOCa Rioja, España. Verdejo, viura

Ropiteau. Ropiteau Frères 69,00 €

Chablis AOC, Francia. Chardonnay

Martivilli. Bodegas Ángel Lorenzo Cachazo 26,00 €

DO Rueda, España. Sauvignon blanc



ROSÉ

BY THE GLASS

Tajinaste Rosado. Bodega Tajinaste 8,00 €

DOP Islas Canarias, España. Listán negro

Viñestral Rosado. Marqués de Reinosa 7,00 €

DOCa Rioja, España. Garnacha, tempranillo

Miraval Rosé. Château Miraval 9,00 €

Côtes de Provence AOC, Francia. Grenache, cinsault, syrah

BY BOTTLE

Tajinaste Rosado. Bodega Tajinaste 32,00 €

DOP Islas Canarias, España. Listán negro

Viñestral Rosado. Marqués de Reinosa 20,00 €

DOCa Rioja, España. Garnacha, tempranillo

Miraval Rosé. Château Miraval 40,00 €

Côtes de Provence AOC, Francia. Grenache, cinsault, syrah



RED WINE

BY THE GLASS

Mondalón Tinto. Bodega Mondalón 9,00 €

DO Gran Canaria, España. Listán negro, tintilla

Marqués de Reinosá Crianza. Marqués de Reinosá 7,00 €

DOCa Rioja, España. Tempranillo

Marqués de Murrieta Reserva. Marqués de Murrieta 14,00 €

DOCa Rioja, España. Tempranillo, graciano, mazuelo, garnacha

BY BOTTLE

Mondalón Tinto. Bodega Mondalón 40,00 €

DO Gran Canaria, España. Listán negro, tintilla

Marqués de Reinosá Crianza. Marqués de Reinosá 25,00 €

DOCa Rioja, España. Tempranillo

Marqués de Murrieta Reserva. Marqués de Murrieta 60,00 €

DOCa Rioja, España. Tempranillo, graciano, mazuelo, garnacha

Vizcarra 15 meses. Bodegas Vizcarra 35,00 €

DO Ribera del Duero, España. Tempranillo



Cocktails

Lillet house berry 10,00 €

Lillet Rosè, local strawberry homemade syrup, Thomas Henry tonic.

(Sweet, fruity and refreshing. Low alcohol content)

Gran-Hugo 10,00 €

St. Germain elderberry liqueur, local homemade cucumber syrup, Cinzano To-Spritz Prosecco, mint, soda.

(Sweet, floral and refreshing. Low alcohol content)

Pomada 9,50 €

Xoriguer Gin, lemonade slush

(Sweet, citrusy and refreshing. Low alcohol content)

London Mule 11,00 €

Bulldog gin, local lemon from our Veneguera farm, Ginger Beer Thomas Henry.

(Sweet, citrusy and refreshing. Medium alcohol content)

Veneguera Colada 12,50 €

Havana 3 rum, tropical pineapple from our Veneguera farm, milk, coconut, cinnamon, vanilla, sugar.

(Sweet and fruity. Medium alcohol content)

Waterloo 11,00 €

Xoriguer Gin, local watermelon, Campari, local lemon from our Veneguera farm, sugar

(Sweet, fruity and bitter. Medium alcohol content)

Màs-Paloma 12,50 €

Blue Agave Cured Tequila, agavesito, local passion fruit and lime from our Veneguera farm, Thomas Henry pink grapefruit soda.

(Sweet, citrusy and fruity. Medium alcohol content)

**CLASSIC COCKTAILS AVAILABLE OFF THE MENU,
PLEASE ASK OUR STAFF**



Cocktails

"Tuno" vas a la rama? 10,00 €

Koskenkorva Climate Action vodka, Paragon Timur Berry Cordial, local Indian prickly pear jam, local lemon from our Veneguera farm, egg whites.

(Sweet, citrusy and fruity. Medium alcohol content)

Canarian Daiquiri 11,00 €

Aldea white rum, local banana and lime from our Veneguera farm, La Vieja Licorería Canarian banana liqueur, sugar

(Sweet and fruity. Medium alcohol content)

Pornstar Martini 13,00 €

Whitley vanilla vodka, La Vieja Licorería Canarian passion fruit liqueur, Supasawa, handmade vanilla syrup, Cinzano To-Spritz Prosecco, local handmade passion fruit foam from our Veneguera farm

(Sweet and fruity. Medium alcohol content)

Sgroppino 10,00 €

White Grappa Nonino, Cinzano To-Spritz Prosecco, lemon sorbet, limoncello Santa Maria al Monte, cream

(Sweet, citrusy and creamy. Low alcohol content)

The Italian Job 11,00 €

Arehucas 7 rum, Borghetti Caffé liqueur, Mozart white chocolate, coffee ice cream, cocoa angostura bitter, sugar

(Sweet, creamy and gourmand. Medium alcohol content)

**CLASSIC COCKTAILS AVAILABLE OFF THE MENU,
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Spritzeria Clásica

Aperol Spritz	10,00€
<i>Aperol, Cinzano To-Spritz Prosecco, soda.</i>	
Campari Spritz	10,50€
<i>Campari, Cinzano To-Spritz Prosecco, soda.</i>	
Lillet Wild Berry	9,50€
<i>Lillet (to choose between Blanc and Rosé), Wild Berry Soda.</i>	
Ramazotti Rosato Spritz	9,50€
<i>Ramazotti Rosato, Cinzano To-Spritz Prosecco, Thomas Henry pink grapefruit soda.</i>	
Limoncello Spritz	9,50€
<i>Limoncello, Cinzano To-Spritz Prosecco, soda.</i>	
Chandon Garden Spritz	12,50€

Virgin Cocktails

Banana summer	8,00€
<i>(Pineapple juice, freshly squeezed lemon juice, local homemade banana syrup from our Veneguera farm).</i>	
Caipipiki	8,00€
<i>(Lime wedges, orange saccharum oil, Ginger beer)</i>	
Virgin Veneguera Colada	9,00€
<i>(Tropical pineapple from our Veneguera farm, milk, coconut, cinnamon, vanilla, white sugar)</i>	
Virgin MariPino	9,00€
<i>(Tomato juice, handmade carrot and spice shrub, chipotle tabasco, ponzu, local Lemon from our Veneguera farm, Perrins sauce, salt and pepper. Optionally served with kimchi.)</i>	
Pink Lemonade	8,00€
<i>(Freshly squeezed pink grapefruit juice from our Veneguera farm, agave syrup, Crodino)</i>	
Tuno Tiki	8,00€
<i>(Freshly squeezed orange juice from our Veneguera farm, Canarian red prickly pear juice, orgeat syrup)</i>	



Smoothies & Frappes

Veneguera 8,50 €

(Local orange, tropical pineapple, mango and papaya from our Veneguera farm)

Red berries paradise 8,50 €

(Local strawberries, raspberries, blackberries, cranberries)

Green Power 8,50 €

(Local avocado from our Veneguera farm, cucumber, green apple, ginger, lemon)

Guanche 8,50 €

(Almond milk, local banana from our Veneguera farm, coconut, gofio, cocoa.)

Frappècafé 7,50 €

Eis Chocolate 7,00 €

Eis Cafè 7,00 €



Appetizers

Crodino (Italy, non-alcoholic aperitif)	5,50 €
Vermouth Cinzano bianco (Italy)	7,00 €
Vermouth Petroni rojo (Spain)	7,00 €
Vermouth Petroni blanco (Spain)	7,00 €
Vermouth Cinzano 1757 rosso (Italy)	7,00 €
Vermouth Cinzano 1757 dry (Italy)	7,00 €
Lillet blanc (France)	7,00 €
Lillet rosè (France)	7,00 €
Ramazotti Rosato (Italy)	7,00 €
Ricard (France)	7,00 €
Pernod (France)	7,00 €
Campari (Italy)	7,00 €
Campari soda	8,00 €
Campari naranja	9,00 €

Aperitifs measure: 60 ml. Soft drink not included, soft drink or juice supplement € 2.00, premium soft drink supplement € 2.50 (Thomas Henry, Fever tree, Ginger beer)

Digestives

Vecchio Amaro del capo (Italy)	7,00 €
Amaro Ramazzotti (Italy)	7,00 €
Amaro Jefferson (Italy, 50 ml)	9,00 €
Fernet branca (Italy)	7,00 €
Caffè Borghetti (Italy)	7,00 €
Tia Maria (Jamaica)	7,50 €
Amaretto Disaronno (Italy)	7,50 €
Frangelico (Italy)	7,50 €
Baileys (Ireland)	7,50 €
Sambuca (Italy)	7,50 €
Limoncello Santa Maria al Monte (Italy)	7,00 €
Crema di Limoncello Caffo (Italy)	7,50 €
Ron miel Aldea (La Palma, Spain)	7,00 €
Underberg (Germany, 20 ml)	5,50 €
Koskenkorva Salmiakki (Liquorice Liqueur, Finland)	6,50 €
Orujo/Herbs Orujo	6,50 €
Grappa Nonino bianca (Italy, 50 ml)	8,00 €
Pedro Ximenèz en rama Don Zoilo (Spain)	6,50 €
Porto Tawny (Portugal)	6,50 €

Digestive measures: 60 ml. Soft drink not included, soft drink or juice supplement € 2.00, premium soft drink supplement € 2.50 (Thomas Henry, Fever tree, Ginger beer)



BEERS & CIDER

Heineken cask 0,25 cl	4,00 €
Heineken cask 0,4 cl	5,50 €
Heineken	4,50 €
Águila unfiltered	4,50 €
Tropical 1924	4,50 €
Lagunitas IPA	5,50 €
Leffe blonde	5,50 €
Corona	5,00 €
Paulaner	6,00 €
Radler	4,50 €
Heineken 0,0	4,50 €
Ladròn de manzanas	4,50 €

SANGRIAS

Sangría glass 8,50 € / 1L 35,00 €

(Mondalón red wine, Torres 15 Brandy, Cointreau, Cinzano Rosso 1757 vermouth, freshly squeezed orange juice from our Veneguera farm, sugar, Sprite, fresh seasonal fruit from our Veneguera farm)

Sparkling sangría glass 12,00 € / 1L 50,00 €

(Espumoso Raventòs De Nit, Torres 15 brandy, Cinzano Rosso 1757 vermouth, cranberry juice, sugar, Sprite, fresh seasonal fruit from our Veneguera farm)



Vodka

Koskenkorva Climate action (Finland)	9,50 €
Whitley vainilla (England)	10,00 €
Zubrowka (Poland)	10,00 €
Belvedere (Poland)	12,00 €
Reyka (Iceland)	11,00 €
Grey Goose (France)	13,00 €

Gin

Xoriguer (Menorca, Spain)	9,50 €
Gin 72 (Fuerteventura, Spain)	13,00 €
Gin Mare (Barcelona, Spain)	13,00 €
Gin Bulldog (England)	10,00 €
Whitley Neill Blood Orange (England)	10,00 €
Whitley Neill Raspberry (England)	10,00 €
Bombay sapphire (England)	10,00 €
Martin Miller's (England)	11,00 €
Tanqueray Ten (England)	13,00 €
Hendrick's (Scotland)	12,00 €
Gunpowder (Ireland)	12,00 €
Gin Mediterraneo Doragrossa (Italy)	12,50 €
Monkey 47 (Germany)	17,00 €

Rum

Aldea blanco (La Palma, Spain)	9,50 €
Plantation 3 stars (Barbados, Trinidad, Jamaica)	10,00 €
Aldea dorado (La Palma, Spain)	9,50 €
Arehucas 7 (Gran Canaria, Spain)	9,50 €
Abuelo 7 (Panamá)	10,00 €
Dead Man 's finger spiced (England)	10,00 €
Dead Man 's finger coconut (England)	10,00 €
Abuelo 12 (Panamá)	12,50 €
Arehucas 12 (Gran Canaria, Spain)	11,00 €
Matusalem 15 (Dominican Republic)	13,00 €
Arehucas 18 (Gran Canaria, Spain)	13,00 €
Matusalem 23 (Dominican Republic)	15,00 €
Zacapa 23 (Guatemala)	18,00 €

Distillates measure: 50 ml. Soft drink included.
Premium soft drink supplement 2.50 (Thomas Henry, Fever tree, Ginger beer)



Whisky & Whiskey

Johnnie walker black label (Scotland)	9,50 €
Monkey Shoulder (Speyside, Scotland)	10,00 €
Chivas regal 12 (Speyside, Scotland)	10,00 €
Glenmorangie 12Y (Highlands, Scotland)	12,00 €
Talisker 10 (Isla de Skye, Scotland)	17,00 €
Ardbeg 10Y (Isla de Islay, Scotland)	19,00 €
Glenfiddich 12Y (Speyside, Scotland)	12,00 €
Macallan 12 (Speyside Scotland)	23,00 €
Buffalo trace (USA)	10,00 €
Maker's mark(USA)	11,00 €
Jack Daniels single barrel (USA)	15,00 €
Flaming Pig (Ireland)	12,00 €

Brandy & Cognac

Torres 15 (Spain)	9,50 €
Carlos I (Spain)	9,50 €
Cardenal Mendoza (Spain)	10,00 €
Gran Duque de Alba (Spain)	10,50 €
Hennessy VS (France)	12,50 €
Hennessy VSOP (France)	15,50 €

Tequila & Mezcal

Arette blanco (Jalisco, Mexico)	9,50 €
8 blanco (Jalisco, Mexico)	12,00 €
Arette reposado (Jalisco, Mexico)	10,00 €
8 reposado (Jalisco, Mexico)	12,50 €
Curado blue agave (Jalisco, Mexico)	12,50 €
Arette añejo (Jalisco, Mexico)	12,50 €
Union Uno Ensemble (Oaxaca, Mexico)	10,50 €

Distillates measure: 50 ml. Soft drink included. Premium soft drink supplement 2.50 (Thomas Henry, Fever tree, Ginger beer)



Water, Soft Drinks & Juices

Glass bottle of sparkling/non sparkling water (50cl) <i>(for table use only)</i>	3,00 €
Brick of non sparkling water (50cl) <i>(use allowed in pool areas)</i>	3,20 €
Can of sparkling water (33cl) <i>(use allowed in pool areas)</i>	3,20 €
Acqua Panna (50 cl) <i>(glass, table use only)</i>	3,50 €
San Pellegrino (50 cl) <i>(glass, table use only)</i>	3,50 €
Soft drinks	4,00 €
Homemade iced tea	4,00 €
Homemade lemonade	4,00 €
Juice bottle	4,00 €
Natural orange juice	5,50 €

Coffee & Teas

Espresso / Ristretto	3,50 €
Double espresso / Americano	3,70 €
Coffee with milk / Small coffee with milk / Cappuccino / Coffee with milk and condensed milk	3,80 €
Carajillo	7,00 €
Café Gourmand <i>(Accompanied by "Petit fours")</i>	8,00 €
Irish Coffee	10,00 €
Barraquito	9,00 €
Teas and infusions	3,50 €
Ritual Té Gourmand <i>(served with a special selection of sweet and savoury pastries)</i>	18,00 €
<i>*(available on request, ask our staff)</i>	
Hot chocolate	4,50 €
<i>* Liquors supplement (40 ml) in coffees and chocolate +6,00 € (Baileys, Tía Maria, Borghetti, Sambuca, Amaretto, Frangelico)</i>	

Snacks

Homemade gildas	unit / 2,00 €
Olives with Canarian mojo	3,00 €
Vegetable chips	3,50 €
Mixed gourmet roasted nuts with honey and salt	3,00 €

IGIC INCLUDED

ALLERGEN INFORMATION IS AVAILABLE.
PLEASE ASK OUR STAFF FOR MORE INFORMATION

