

SURU

cocktail bar



 @surucocktailbar

S U R U is a Japanese word that fits perfectly to our way of being, acting and feeling; more than a word it is a State of Mind. It is used to express sensations such as a smell, a taste or a sound, which are perceived by the person concerned.

S U R U is the present moment, the here and now. S U R U is to be in connection with the environment. It is sitting in front of the sea, surrounded by design, in a unique atmosphere while the sound of the sea invites you to relax, meditate or chat.



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.



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In this menu, the whole SURU team has been committed to represent, value and rediscover the traditional products and the Canarian raw materials, from our farm in Veneguera or nearby, mixing it also with international products because the Canary islands has always been an inclusion and crossroads of cultures, reinterpreting classics and using modern techniques, but without losing the essence of the philosophy “less is more”, always respecting the product in its maximum expression.

We hope you can enjoy every drink as we have enjoyed every moment since its creation, and as we enjoy with dedication every elaboration we make every day, as well as its service.

COCKTAILS

APPETIZERS



VENEGUERA PUNCH / 10,50€

Matusalem 15 rum, tropical pineapple, papaya, banana, passion fruit and lime from our Veneguera farm, coconut water, sugar, cinnamon, allspice, orange peel, coconut milk, CO2. Clarified and carbonated cocktail.

SWEET, FRUITY, SPICY AND CITRUSY
LOW ALCOHOL CONTENT

COCKTAILS

APPETIZERS



"TUNO" VUÒ FÀ L' AMERICANO / 9,50€

Campari cooked sous-vide at low temperature with local Indian prickly pear, Vermouth Del Professore rosso, soda

SWEET, SPICY AND BITTER
MEDIUM ALCOHOL CONTENT

COCKTAILS

APPETIZERS



CORAL SPRITZ / 12,50€

Aperol cooked sous-vide at low temperature with raspberries and roses, sparkling Raventòs De Nit, soda

SWEET, FRUITY, FLORAL
AND SPARKLING
LOW ALCOHOL CONTENT

COCKTAILS

APPETIZERS



MEDIA COMBINACIÓN CANARIA / 9,50€

Aldea Blanco Canarian rum, Vermouth Dolin blanc,
local homemade banana syrup from our Veneguera
farm, orange bitter, soda

SWEET, SPICY AND FRUITY
MEDIUM ALCOHOL CONTENT

COCKTAILS

APPETIZERS



ES-PERA SPRITZ / 12,50€

Paisaje de las Islas Canarian white wine,
pear, galangal and kaffir lime leaves
artisan cordial, soda.

SWEET, FRUITY, AROMATIC
AND SPARKLING
LOW ALCOHOL CONTENT

COCKTAILS

APPETIZERS



KÌ-WINO / 13,00€

Gunpowder gin, kiwi homemade cordial, St. Germain elderflower liqueur, peppermint, Paisaje de las Islas sparkling Canarian wine.

CITRUSY, FLORAL, HERBAL
AND SPARKLING
MEDIUM ALCOHOL CONTENT

COCKTAILS

ALL DAY



BLOODY MARIPINO / 13,00€

Mezcal Unión Uno Ensamble flavoured with coriander, 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.

VEGETAL, SALTY, WITH SPICES,
SMOKED AND SPICY
MEDIUM ALCOHOL CONTENT

COCKTAILS

ALL DAY



MEXICAN SMASH / 12,00€

Tequila 8 blanco, local lime from our Veneguera farm, agave flavoured with green pepper, coriander

SWEET, CITRUSY AND VEGETAL
MEDIUM ALCOHOL CONTENT

COCKTAILS

ALL DAY



SE NOS HA “COLADO” UNA PIÑA / 12,50€

Aldea blanco Canarian rum, local tropical pineapple from our Veneguera farm, coconut yoghurt, Maria biscuit, coconut water, vanilla, cinnamon, orange peel, sugar, coconut milk. Cocktail served in two textures, one creamy and the other clarified.

SWEET, FRUITY AND LACTIC
LOW ALCOHOL CONTENT

COCKTAILS

ALL DAY



TONIC FIZZ / 12,00€

N3 gin, local lemon from our Veneguera farm,
Saccharum orange oil, egg whites, Thomas
Henry tonic.

SWEET, CITRUSY AND REFRESHING
MEDIUM ALCOHOL CONTENT

COCKTAILS

ALL DAY



PINCHE PUNCH / 12,00€

Arette white tequila, local lime from our Veneguera farm, agave, local strawberries, coconut milk, CO2.
Clarified and carbonated cocktail.

SWEET, CITRUSY AND FRUITY
LOW ALCOHOL CONTENT

COCKTAILS

ALL DAY



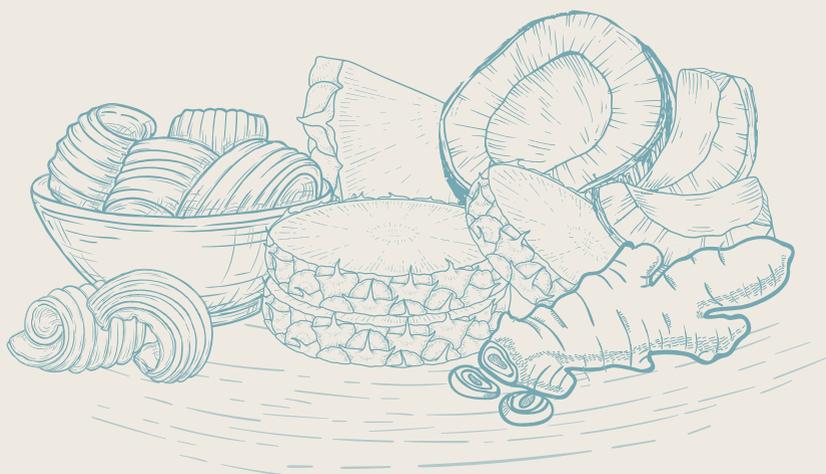
UN “PISCO” ROSA / 12,00€

Barsol Acholado pisco cooked sous-vide at low temperature with roses, local watermelon juice, sugar, local lemon from our Veneguera farm, egg whites.

SWEET, CITRUSY AND FLORAL.
MEDIUM ALCOHOL CONTENT

COCKTAILS

ALL DAY



SHAKA MULE / 13,00€

Plantation 3 Stars rum flavoured with coconut, local tropical pineapple from our Veneguera farm painted with butter, spiced and roasted with Jospes, coconut water, Thomas Henry ginger beer.

SWEET, FRUITY AND SPICY
MEDIUM ALCOHOL CONTENT

COCKTAILS

DIGESTIVES



ITALIAN COFFEE / 10,00€

Amaro del capo "Fat Washed" with coconut oil, coffee, brown sugar, cocoa bitter, cream. Hot served cocktail.

SWEET, SPICY AND CREAMY
LOW ALCOHOL CONTENT

COCKTAILS

DIGESTIVES



PORN STAR LOCAL / 12,50€

Aldea Single Cane organic Canarian rum, local mango from our Veneguera farm painted with butter, spiced and roasted with Jospes, homemade vanilla sugar, local passion fruit foam from our Veneguera farm with Paisaje de las Islas sparkling wine from the Canary islands. Served at the table with optional grated white chocolate.

SWEET, FRUITY AND SPICY
MEDIUM ALCOHOL CONTENT

COCKTAILS

DIGESTIVES



EL RUSO CANARIO / 11,00€

Koskenkorva Climate Action vodka flavoured with 85% Tirma chocolate, Caffè Borghetti liqueur, homemade cream of mascarpone, gofio and coffee. Served at the table with optional grated Ambrosía Tirma.

SWEET, CREAMY AND GOURMAND
MEDIUM ALCOHOL CONTENT

COCKTAILS

DIGESTIVES



BOHEMIAN RHAPSODY / 13,50€

Hennessy VS cognac, Barbadiillo peach brandy, Cherry Brandy Bols, Red Grand Marnier, orange bitter. Cocktail flambéed and served hot

SWEET AND FRUITY WITH CHARACTER
HIGH ALCOHOL CONTENT

COCKTAILS

DIGESTIVES



MANZANILLA MARTINI / 12,00€

Belvedere vodka, Manzanilla Solear Barbadillo, Quaglia di Camomilla liqueur, orange bitter, lemon peel.

DRY, FLORAL AND DELICATE
MEDIUM ALCOHOL CONTENT

COCKTAILS

DIGESTIVES



NUT-FASHIONED

/ 12,00€

Matusalem 15 rum "Fat Washed" with Nutella, white sugar lump, cacao bitter angostura. Smoked cocktail with cinnamon

SWEET, SMOKED AND GOURMAND
HIGH ALCOHOL CONTENT

COCKTAILS



CLASSIC COCKTAILS AVAILABLE OFF THE MENU

/ please ask our staff.

SPRITZERIA CLASICA

APEROL SPRITZ__ 10,00€

Aperol, Cinzano To-Spritz Prosecco, soda.

RAMAZZOTTI ROSATO SPRITZ__ 9,50€

Ramazotti Rosato, Cinzano To-Spritz Prosecco,
Thomas Henry pink grapefruit soda.

CAMPARI SPRITZ__ 10,50€

Campari, Cinzano To-Spritz Prosecco, soda.

LIMONCELLO SPRITZ__ 9,50€

Limoncello, Cinzano To-Spritz Prosecco, soda.

LILLET WILD BERRY__ 9,50€

Lillet (to choose between Blanc and Rosé),
Wild Berry Soda.

CHANDON GARDEN SPRITZ__ 12,50€

VIRGIN COCKTAILS

BANANA SUMMER__ 8,00€

Pineapple juice, freshly
squeezed lemon juice, local
homemade banana syrup from
our Veneguera farm

PINK LEMONADE__ 8,00€

Freshly squeezed pink grapefruit juice from
our Veneguera farm, agave syrup, Crodino

CAIPIPIKI__ 8,00€

Lime wedges, Saccharum orange oil,
Ginger beer

TUNO TIKI__ 8,00€

Freshly squeezed orange juice from our
Veneguera farm, Canarian red prickly
pear juice, orgeat syrup

VIRGIN MARIPINO__ 9,00€

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.

VODKA

KOSKENKORVA CLIMATE ACTION__ 9,50€ (Finland)	BLAT__ 13,00€ (Gran Canaria, Spain)
ZUBROWKA__ 10,00€ (Poland)	GREY GOOSE__ 13,00€ (France)
BELVEDERE__ 12,00€ (Poland)	BELUGA__ 15,00€ (Russia)
REYKA__ 11,00€ (Iceland)	ABSOLUT ELYX__ 17,00€ (Sweden)

GIN

XORIGUER__ 9,50€ (Menorca, Spain)	HENDRICK' S__ 12,00€ (Scotland)
GIN 72__ 13,00€ (Fuerteventura, Spain)	HENDRICK' S NEPTUNIA__ 13,00€ (Scotland)
GIN MARE 13,00€ (Barcelona, Spain)	GUNPOWDER__ 12,00€ (Ireland)
GIN MARE CAPRI__ 14,00€ (Barcelona, Spain)	SKAGERRAK__ 11,00€ (Norway)
BOMBAY SAPPHIRE__ 10,00€ (England)	GIN MEDITERRANEO DORAGROSSA__ 12,50€ (Italy)
MARTIN MILLER' S__ 11,00€ (England)	DEL PROFESSORE MONSIEUR__ 12,00€ (Italy)
GIN N3__ 12,00€ (England)	MONKEY 47__ 17,00€ (Germany)
TANQUERAY TEN__ 13,00€ (England)	KOMASA HOJICHA__ 16,00€ (Japan)
SIPSMITH GREEN__ 14,00€ (England)	KOMASA KOMIKAN__ 18,00€ (Japan)

*DISTILLATES MEASURE: 50 ML. SOFT DRINK INCLUDED.

PREMIUM SOFT DRINK SUPPLEMENT 2,50€ (THOMAS HENRY, FEVER TREE, GINGER BEER)

RUM

ALDEA BLANCO__ 9,50€ (La Palma, Spain)	AREHUCAS18__ 13,00€ (Gran Canaria, Spain)
PLANTATION 3 STARS__ 10,00€ (Barbados, Trinidad,Jamaica)	PLANTATION GRAND RESERVA__ 13,00€ (Barbados)
ALDEA SINGLE CANE__ 10,00€ (La Palma, Spain)	MOUNT GAY XO__ 16,00€ (Barbados)
MATUSALEM INSÓLITO__ 12,50€ (Dominican Republic)	ALDEA FAMILIA__ 14,00€ (La Palma, Spain)
ALDEA DORADO__ 9,50€ (La Palma, Spain)	MATUSALEM 23__ 15,00€ (Dominican Republic)
AREHUCAS 7__ 9,50€ (Gran Canaria, Spain)	HAVANA MAESTRO__ 18,00€ (Cuba)
ABUELO 7 __ 10,00€ (Panamá)	ALDEA TRADICIÓN__ 20,00€ (La Palma, Spain)
ALDEA MAESTRO __ 10,00€ (La Palma, Spain)	ALDEA TRIPLE VINTAGE__ 25,00€ (La Palma, Spain)
ABUELO 12__ 12,50€ (Panamá)	ABUELO TAWNY__ 25,00€ (Panamá)
AREHUCAS 12__ 11,00€ (Gran Canaria, Spain)	ZACAPA 23__ 18,00€ (Guatemala)
APPLETON12__ 14,00€ (Jamaica)	CAPITAN KIDD__ 35,00€ (Gran Canaria, Spain)
MATUSALEM15__ 13,00€ (Dominican Republic)	ZACAPA XO__ 45,00€ (Guatemala)

*DISTILLATES MEASURE: 50 ML. SOFT DRINK INCLUDED.

PREMIUM SOFT DRINK SUPPLEMENT 2,50€ (THOMAS HENRY, FEVER TREE, GINGER BEER)

WHISKY&WHISKEY

BLENDED WHISKY

JOHNNIE WALKER BLACK LABEL __ 9,50€
(Scotland)

EIGASHIMA __ 13,50€
(Japan)

MONKEY SHOULDER __ 10,00€
(Speyside, Scotland)

YAMAZAKURA __ 14,00€
(Japan)

CHIVAS REGAL 12 __ 10,00€
(Speyside, Scotland)

NIKKA FROM THE BARREL __ 17,00€
(Japan)

SINGLE MALT WHISKY

GLENMORANGIE 12Y __ 12,00€
(Highlands, Scotland)

GLENFIDDICH IPA __ 14,00€
(Speyside, Scotland)

JURA 10 __ 11,00€
(Isla de Jura, Scotland)

HIGHLAND PARK __ 16,00€
(Orkney island, Scotland)

TALISKER 10 __ 17,00€
(Skye island, Scotland)

OBAN 14 __ 24,00€
(West Highlands, Scotland)

ARDBEG 10Y __ 19,00€
(Islay island, Scotland)

DALMORE 15 __ 28,00€
(Highlands, Scotland)

GLENFIDDICH 12Y __ 12,00€
(Speyside, Scotland)

LAGAVULIN 16 __ 27,00€
(Islay island, Scotland)

GLENROTHES 12 __ 15,00€
(Speyside, Scotland)

NIKKA YOICHI __ 19,00€
(Japón)

MACALLAN 12 __ 23,00€
(Speyside, Scotland)

*DISTILLATES MEASURE: 50 ML. SOFT DRINK INCLUDED.

PREMIUM SOFT DRINK SUPPLEMENT 2,50€ (THOMAS HENRY, FEVER TREE, GINGER BEER)

WHISKY&WHISKEY

WHISKEY

BUFFALO TRACE __ 10,00€ (USA)	SAZERAC RYE __ 13,50€ (USA)
MAKER' S MARK __ 11,00€ (USA)	MICHTER' S RYE __ 15,00€ (USA)
MICHTER' S BOURBON __ 15,00€ (USA)	JACK DANIELS SINGLE BARREL __ 15,00€ (USA)
YELLOWSTONE BOURBON__ 18,00€ (USA)	FLAMING PIG __ 12,00€ (Ireland)
BLANTON' S BOURBON __ 35,00€ (USA)	

BRANDY & COGNAC

TORRES 15 __ 9,50€ (Spain)	MARTELL VS __ 12,00€ (France)
CARLOS I __ 9,50€ (Spain)	HENNESSY VS __ 12,50€ (France)
CARDENAL MENDOZA __ 10,00€ (Spain)	REMY MARTIN VSOP__ 13,00€ (France)
GRAN DUQUE DE ALBA __ 10,50€ (Spain)	HENNESSY VSOP __ 15,50€ (France)
TORRES 20 __ 12,00€ (Spain)	HENNESSY XO __ 65,00€ (France)
BARBADILLO GRAN RESERVA __ 18,00€ (Spain)	

*DISTILLATES MEASURE: 50 ML. SOFT DRINK INCLUDED.

PREMIUM SOFT DRINK SUPPLEMENT 2,50€ (THOMAS HENRY, FEVER TREE, GINGER BEER)

TEQUILA & MEZCAL

ARETTE BLANCO__ 9,50€ (Jalisco, Mexico)	CURADO BLUE AGAVE__ 12,50€ (Jalisco, Mexico)
8 BLANCO__ 12,00€ (Jalisco, Mexico)	CURADO ESPADIN__ 12,50€ (Jalisco, Mexico)
FORTALEZA BLANCO__ 20,00€ (Jalisco, Mexico)	UNION UNO ENSAMBLE__ 10,50€ (Oaxaca, México)
ARETTE REPOSADO__ 10,00€ (Jalisco, Mexico)	400 CONEJOS JOVEN __ 10,50€ (Oaxaca, México)
8 REPOSADO__ 12,50€ (Jalisco, Mexico)	PICAFLORES ESPADÍN__ 13,50€ (Oaxaca, México)
ARETTE AÑEJO__ 12,50€ (Jalisco, Mexico)	ALIPUS SAN ANDRES __ 13,50€ (Oaxaca, México)
CURADO CUPREATA __ 12,50€ (Jalisco, Mexico)	REY ZAPOTECO ESPADÍN__ 15,00€ (Oaxaca, México)

*DISTILLATES MEASURE: 50 ML. SOFT DRINK INCLUDED.

PREMIUM SOFT DRINK SUPPLEMENT 2,50€ (THOMAS HENRY, FEVER TREE, GINGER BEER)

APPETIZERS

CRODINO__ 5,50€ (Italy, non-alcoholic aperitif)	LILLET BLANC__ 7,00€ (France)
VERMOUTH CINZANO BIANCO__ 7,00€ (Italy)	LILLET ROSÈ__ 7,00€ (France)
VERMOUTH PETRONI ROJO__ 7,00€ (Spain)	RAMAZZOTTI ROSATO__ 7,00€ (Italy)
VERMOUTH PETRONI BLANCO__ 7,00€ (Spain)	RICARD__ 7,00€ (France)
VERMOUTH CINZANO 1757 ROSSO__ 7,00€ (Italy)	PERNOD__ 7,00€ (France)
VERMOUTH CINZANO 1757 DRY__ 7,00€ (Italy)	CAMPARI__ 7,00€ (Italy)
VERMOUTH DI TORINO DORAGROSSA ROSSO__ 7,50€ (Italy)	CAMPARI SODA__ 8,00€
VERMOUTH DEL PROFESSORE ROSSO__ 8,50€ (Italy)	CAMPARI NARANJA__ 9,00€
VERMOUTH DOLIN DRY__ 7,50€ (France)	FINO EN RAMA DON ZOILO__ 6,50€ (Spain)
VERMOUTH DOLIN BLANC __ 7,50€ (France)	MANZANILLA SOLEAR BARBADILLO__ 6,50€ (Spain)
PUNT&MES __ 7,00€ (Italy)	AMONTILLADO EN RAMA DON ZOILO__ 6,50€ (Spain)

*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__ 7,00€ (Italy)	FRANGELICO__ 7,50€ (Italy)
AMARO RAMAZZOTTI__ 7,00€ (Italy)	BAILEYS__ 7,50€ (Ireland)
AMARO DI TORINO DORAGROSSA__ 7,00€ (Italy, 50 ml)	SAMBUCA__ 7,50€ (Italy)
AMARO MONTENEGRO__ 7,00€ (Italy)	LIMONCELLO SANTA MARIA AL MONTE__ 7,00€ (Italy)
AMARO JEFFERSON__ 9,00€ (Italy, 50 ml)	CREMA DI LIMONCELLO CAFFO__ 7,50€ (Italy)
VECCHIO AMARO DEL CAPO RISERVA DEL CENTENARIO__ 15,00€ (Italy, 50 ml)	RON MIEL ALDEA__ 7,00€ (La Palma, Spain)
FERNET BRANCA__ 7,00€ (Italy)	STREGA__ 7,50€ (Italy)
ZUCCA RABARBARO__ 7,00€ (Italy)	CHARTREUSE VERDE__ 12,00€ (France, 50 ml)
CYNAR__ 7,00€ (Italy)	CHARTREUSE AMARILLO__ 11,50€ (France, 50 ml)
CAFFÈ BORGHETTI __ 7,00€ (Italy)	ABSENTA PERNOD__ 12,50€ (France, 50 ml)
TIA MARIA __ 7,50€ (Jamaica)	UNDERBERG__ 5,50€ (Germany, 20 ml)
AMARETTO DISARONNO__ 7,50€ (Italy)	KOSKENKORVA SALMIAKKI__ 6,50€ (Liquorice Liqueur, Finland)

*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)

DIGESTIVOS

ORUJO/HERBS ORUJO __ 6,50€ (Spain)	CALVADOS PERE MAGLOIRE VSOP __ 10,00€ (France, 50 ml)
GRAPPA NONINO BIANCA __ 8,00€ (Italy, 50 ml)	PEDRO XIMENÉZ EN RAMA DON ZOILO __ 6,50€ (Spain)
GRAPPA NONINO MOSCATO __ 12,00€ (Italy, 50 ml)	PORTO TAWNY __ 6,50€ (Portugal)
GRAPPA NONINO ANTICA RISERVA CUVÉE __ 17,50€ (Italy, 50 ml)	

BEERS & CIDER

HEINEKEN CASK (0,25cl) __ 4,00€	LEFFE BLONDE __ 5,50€
HEINEKEN CASK (0,4cl) __ 5,50€	PAULANER __ 6,00€
HEINEKEN __ 4,50€	RADLER __ 4,50€
ÁGUILA UNFILTERED __ 4,50€	HEINEKEN 0,0 __ 4,50€
TROPICAL 1924 __ 4,50€	LADRÓN DE MANZANAS __ 4,50€
LAGUNITAS IPA __ 5,50€	

*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)

WINES, SPARKLING WINES AND CHAMPAGNE PER GLASS

SPARKLING

PAISAJE DE LAS ISLAS RESERVA. __ 10,00€

Bodega Tajinaste

DOP Islas Canarias, España. Listán negro

MOËT & CHANDON

BRUT IMPERIAL ROSÉ __ 17,00€

Moët & Chandon

Champagne, Francia. Chardonnay,
pinot noir, meunier

DE NIT ROSÉ __ 10,00€

Raventós i Blanc

Conca del Riu Anoia, España. Xarel·lo,
macabeo, parellada, monastrell

MOËT & CHANDON ICE IMPERIAL. __ 17,00€

Moët & Chandon

Champagne, Francia. Chardonnay,
pinot noir, meunier

MOËT & CHANDON BRUT IMPERIAL. _15,00€

Moët & Chandon

Champagne, Francia. Chardonnay,
pinot noir, meunier

*PLEASE ASK FOR OUR WINE LIST TO SEE WHAT IS ON OFFER BY BOTTLE.

WINES, SPARKLING WINES AND CHAMPAGNE PER GLASS

WHITE WINE

PAISAJE DE LAS ISLAS. __ 9,00€ Bodega Tajinaste DOP Islas Canarias, España. Forastera gomera	ROPITEAU __ 14,00€ Ropiteau Frères Chablis AOC, Francia. Chardonnay
VIÑESTRAL BLANCO. __ 7,00€ Marqués de Reinosa DOCa Rioja, España. Verdejo, viura	

ROSÉ

TAJINASTE ROSADO __ 8,00€ Bodega Tajinaste DOP Islas Canarias, España. Listán negro	MIRAVAL ROSÉ. __ 9,00€ Château Miraval Côtes de Provence AOC, Francia. Grenache, cinsault, syrah
VIÑESTRAL ROSADO. __ 7,00€ Marqués de Reinosa DOCa Rioja, España. Garnacha, tempranillo	

*PLEASE ASK FOR OUR WINE LIST TO SEE WHAT IS ON OFFER BY BOTTLE.

RED WINE

MONDALÓN TINTO __ 9,00€

Bodega Mondalón
DO Gran Canaria, España. Listán negro, tintilla

MARQUÉS DE MURRIETA RESERVA.__14,00€

Marqués de Murrieta
DOCa Rioja, España. Tempranillo,
graciano, mazuelo, garnacha

MARQUÉS DE REINOSA CRIANZA__ 7,00€

Marqués de Reinosa
DOCa Rioja, España. Tempranillo

SANGRIA

SANGRÍA GLASS__ 8,50€

SANGRÍA 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€

SPARKLING SANGRÍA 1L__ 50,00€

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

*PLEASE ASK FOR OUR WINE LIST TO SEE WHAT IS ON OFFER BY BOTTLE.

WATER, SOFT DRINKS & JUICES

SPARKLING OR STILL WATER_ 3,00€	HOMEMADE ICED TEA_ 4,00€
ACQUA PANNA_ 3,50€	JUICE BOTTLE_ 4,00€
SAN PELLEGRINO_ 3,50€	NATURAL ORANGE JUICE_ 5,50€
SOFT DRINKS_ 4,00€	

COFFEE & TEAS

ESPRESSO/RISTRETTO_3,50€	BARRAQUITO_9,00€
DOUBLE ESPRESSO / AMERICANO_3,70€	CAFÉ GOURMAND_ 8,00€ (Accompanied by "Petit fours")
COFFEE WITH MILK / SMALL COFFEE WITH MILK / CAPPUCCINO / COFFEE WITH MILK AND CONDENSED MILK _3,80€	TÉS & INFUSIONES_ 3,50€
CARAJILLO_7,00€	RITUAL TÉ GOURMAND_ 18,00€ (served with a special selection of sweet and savoury pastries) *(available on request, ask our staff)
IRISH COFFEE_10,00€	HOT CHOCOLATE_ 4,50€

LIQUORS SUPPLEMENT (40 ML) IN COFFEES AND CHOCOLATE
+6.00 € (BAILEYS, TÌA MARIA, BORGHETTI, SAMBUCA, AMARETTO, FRANGELICO)

SNACKS

OLIVES WITH CANARIAN MOJO__ 3,00€	HUMMUS__ 6,50€
VEGETABLE CHIPS__ 3,50€	FOIE TOASTS__ 8,90€
MIXED GOURMET ROASTED NUTS WITH HONEY AND SALT__ 3,00€	TABLE OF IBERIAN HAM AND CANARY CHEESE SELECTION FINCA DE UGA WITH JAMS MADE FROM LOCAL PRODUCE, AND OLIVES AND GLASS BREAD TILES__ 20,00€
HOMEMADE GILDAS__ 2,00€/UNIT	OSETRA CAVIAR (30gr)__ 65,00€
PICKLE MIX__ 6,90€ (Gordal olives, anchovies in vinegar, stuffed "peperoncini")	

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

IGIC TAX INCLUDED

