

To share

Our basket filled with sourdough breads and goat butter 2,90€ P/P

Wrinkled local “black potatoes” and grandmother’s mojo sauce 8,50€

Jamón Iberico de bellota 100% 31,00€ R, 18€ 1/2 R

Canary potato salad from Tenerife 17,50€ R, 10,50€ 1/2 R

Smoked burrata from Gran Canaria with roasted tomato compote 17,50€

Croquettes with tomato and goat cheese 8,50 € (4 uds)

Artisan cheese board, selection from the Island, with his honeycomb 21,00
€R, 11,50€ 1/2 R

Seasonal fruit cocktail made as a gazpacho with golden rum and its marine
touch 9,50€

Local ecological tomatoes and avocado salad from Tenerife 17,50€

Salad of “jareas” (dried and salted fish), limpets, canarian potatoes and sweet &
sour vinegar 22,70€

Scallop carpaccio with roasted shallots vinaigrette 17,50€

Amberjack “tiradito” (slices) or on catch basis with liquid coriander mojo sauce

19,00€

Bluefin tuna tartar, tomato rennet and katsuobushi 26,70€

Scallop on avocado and fruit chutney 23,50€

Roasted vegetable cream with gofio and cheese 9,50€

Wagyu “Cecina” 32,00€

Classics are back

Sirloin steak tartar a l ancienne 26,50€

Duck foie gras on triple fermented cornbread toast with an extraction of guarapo
10,70€

Rossini sirloin steak 34,70€

Suckling lamb shoulder slowly cooked on 65° 16h and finished in the oven
35,90€

Leg of suckling pig roasted at low temperature with potato terrine and apricot jam
35,90€

Tribute to my mother Rosario

Empanadillas filled with rabbit in salmorejo 4,20€(ud)

Grilled octopus with old Canary potatoes, homemade mojo and our macho vinegar 25,70€

Ropa vieja goat stew 18,70€

Ribs with potatoes, corn and cilantro with Mortar Pestle Method 13,70€

Lasagna with goat meat and goat cheese béchamel 24,50€

From the sea

Grilled Canarian wreckfish-loin with fried garlic and cilantro 31,50€

Turbot loin, sea urchin rice and Lourdes water 33,50€

Stuffed squid with mussel ragout 20,50€

Grilled tuna entrecote (parpatana) 32,50€

Cod confit and onion sauce 22,90€

The meat

Grilled Iberian pork and his garnish 31,50€

Sirloin steak with garnish 32,50€

Canary pork jowl lacquered with roasted pineapple teriyaki and black potato foam

28,70€

Sirloin steak with foie and PX sauce 34,70€

Special cut of premium meat D/M

Burger LB (200g matured beef, roasted tomato, pickle, cheddar cheese, majorero cheese cream, and, Japanese mayonnaise) 17,50€

Our sauces for the meat: Béarnaise, black pepper and porcini mushroom 3,70€

Rices

Our lobster broth (2 pers) 65,00€

Iberian paella (2 pers) 49,00€

Paella with fresh season vegetables (2 pers) 42,00€

Fish and cuttlefish paella (2 pers) 51,50€

Paella with black rice, cuttlefish and carabinero 60,00€

“Fideua a banda” with cuttlefish and wreckfish (2 pers) 46,00€

Sides

Fried potatoes 4,00€

Wrinkled potatoes 5,00€

Canarian tomato salad 5,00€

“In Lajar de Bello we work with local producers, farmers and fishermens”

“IGIC is not included”

“Life isn't for takeaway, it's for eating here”