



RESTAURANTE

MALVARRISCO

STARTERS

Homemade cherne (atlantic wreckfish) croquettes 🌾🥚🐟🥛🍷 10,50€

Homemade chicken croquettes 🌾🥚🥛🥔 9,80€

Asian style bacon bao with "pico de gallo" sauce 🌾🍷🥔 12€
(Shallots, tomatoes, coriander and avocado)

Roasted goat cheese with seasonal jam 🌾🥚🥛 10€

Garlic shrimps 🌾🥚🥛 12€

Octopus, shrimp and mushroom casserole 🐙🥛🦐 13,50€

Mixed cheese platter of the island 🥛 11€

Hummus with naam bread 🌾🥛🌿 10€ (Extra naam bread + 2€)

Papas arrugadas (shrunken canarian potatoes) 7€

Crunchy suckling pig with chutney mango sauce 🌾🥛🥔🥚 14€

Soup of the day 8,40€

Gofio escaldado (traditional Canary roasted flour kneaded with fish broth) 🌾🐟🥛🍷 6€

FIRSTS COURSES

Tomato salad 🥔🥛 10,50€
(Tomato with burrata and pistachio pesto)

Green salad with seasonal vegetables 🥔 10€
(Lettuce, rocket, spinach, spring onion, cherry tomato, strawberries, walnuts, cucumber, radishes)

Seasonal Cold soup 🌾 8€
(watermelon, melon or tomato)

Rice with seasonal vegetables and cheese 🥛 13€
(Eggplant, carrot, courgette and cherry tomatoes)

Tagliatelle with bacon, mushrooms and
slow temperature cooked egg 🌾🥚🥛 11€

Goat meat canelloni from the wood-fired oven 🌾🥔🥛 13€

SECONDS COURSES

FISH

- Red tuna with shrunken potatoes and salad 🐟 21,30€
- Grilled fish with shrunken potatoes and salad 🐟 19€
- Grilled squid with shrunken potatoes and salad 🦑 19€
- Rice with octopus 🐙 17,30€
- Squid rings with fries and salad 🐙🍟🐙 19€
- Grilled octopus arm with sweet potato and green mojo sauce 🐙🍠🍷 17,20€

MEAT

- T-bone-steak with fries and candied peppers
up to 800gr 21,80€ up to 1kg 25,80€ over 1Kg 29,40€
- Grilled sirloin steak with ratatouille, peppers and shrunken potatoes 🌿🍷 23€
- Goat meat 🐐 17€
- Vacuum packed lamb in the wood oven with potatoes 22€
- Fried goat 19,50€
- Hamburger from our own production 🌿🍳🍷🍷 15€
(Bacon, tomato, soft-boiled egg, cheese, gherkin, caramelised onion and sauce)
- Roasted Iberico pork secreto with ratatouille, peppers and shrunken potatoes 19€
- Entrecote with ratatouille, peppers and shrunken potatoes 23€
- Chicken tajine with coconut and peanut rice 🌿 17,50€
- Lamb tajine with vegetables 🌿 19,50€

BREADS

- Wood-fired bread 🌿 1,50€
- Naan bread 🌿 2€

DESSERTS

- Cheesecake (made from matured Fuerteventura cheese) 🌾🥚🥛 5,50€
- White chocolate mousse, seasonal fruits and sugared almonds 🥚🥛🥜 6€
- Torrija (fried bread slice) with goat's milk, gofio (roasted flour) and ice cream 🌾🥚🥛🥜 6,50€
- Gofio foam with roasted banana 🌾🥛🥜 6,50€
- Chocolate and ice cream cake 🥚🥛 5,50€
- Homemade pear cake 🌾🥚🥛 5,50€
- Homemade carrot cake 🌾🥛🥜🥚 5,50€
- Fruits cocktail 🌾🥛🥜🥚 5,50€

DRINKS

WATER

Sparkling water 0,5 l. 1,90€

Still water 0,5 l. 1,60€

BEERS

Small 🍷 2,15€

Small shandy 🍷 2,15€

Large 🍷 4,25€

Large shandy 🍷 4,25€

Tropical bottle 🍷 3,20€

Tropical lemon 🍷 3,20€

Tropical can 0,0% 🍷 3,20€

SOFT DRINKS

Coca-Cola, Sprite, Tónica Bot. 20 cl. 2,40€

Fanta limón, Fanta naranja

Coca-Cola, Sprite, Tónica Can 33 cl. 2,70€

Fanta limón, Fanta naranja

Nestea Mango Piña 2,70€

Appletiser 27,5 cl. 2,70€

COCKTAILS

Piña Colada 6 €

Mojito (with or without alcohol) 6 €

FRESH JUICES

Orange 4,50€

Pear-pineapple, apple, peach 2€

SANGRÍA

Glass 6€ Jar 0,5l 11€ Jar 1l 16€

TINTO DE VERANO

Glass 6€

CAFÉS

Expresso 1,60€

Cortado ☕ 1,60€

Large cortado ☕ 2,20€

Lungo ☕ 2,20€

White coffee ☕ 2,20€

Latte macchiato ☕ 3,50€

Capuccino ☕ 3€

Iced coffee ☕ 4€

Decad coffee machine ☕ 2,50€

Barraquito ☕ 5€

Carajillo ☕ 2,20€

Leche y leche ☕ 1,60€

Leche y leche large ☕ 2,20€

Glass of milk ☕ 1,50€

Cola-Cao ☕ 2€


Tea and infusions ☕ 2€

MILK-SHAKES / ICE CREAMS

SMOOTHIES

(fruit mixed with water, milk or orange juice)

Fruit smoothies 5,50€

Ice cream milkshakes  5,50€

ICE CREAM SCOUP 2,50€

Lemon  

Cheese cake     

Chocolat and vainilla     

Chocolat Mint     

Oreo      

Kit Kat     

Vainilla and brownie     

London Mint     

Tricolor     

Nougat and rum raisins     

Caramel      

Sorbet 

ICE CREAM CUPS 7,70€

London Mint     

Tricolor     

Nougat and rum raisins     

Sorbet 

ALLERGENS

 CRUSTACEAN

 PEANUTS

 NUTS


 SOYA

 FISH

 EGG


 MILK

 GLUTEN


 MUSTARD

 LUPINS

 SESAME

 CELERY

 SHELLFISH

 SUPLER DIOXIDE
AND SULPHITE