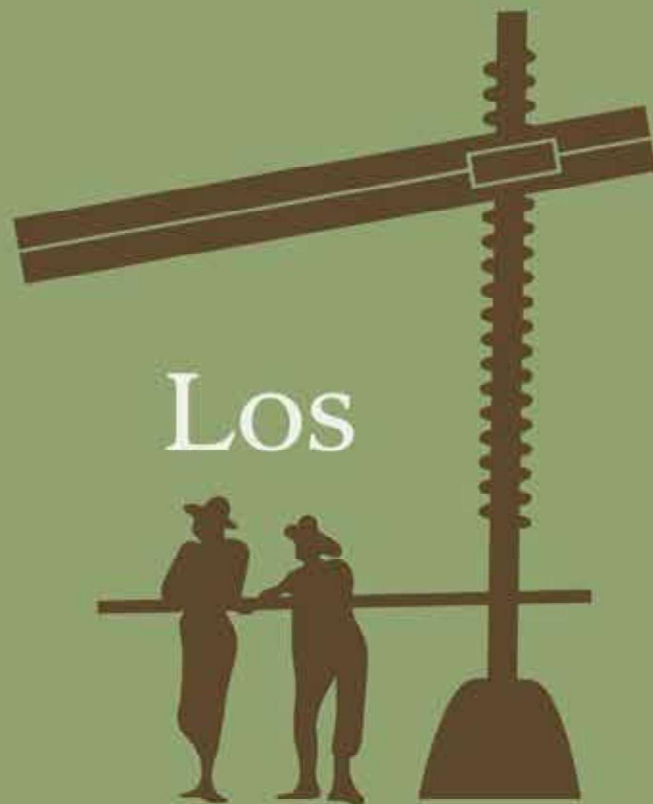




Los Lagares

DISFRUTA DE LA AUTÉNTICA
COCINA CANARIA

Menú

Starters

TUNA CARPACCIO WITH CITRUS VINAIGRETTE	  	17.70
TUNA TARTARE WITH GUACAMOLE	   	17.70
STEAK TARTARE	 	21.00
SAHARIAN SQUID WITH COLORED ONION	 	19.80
CRISPY PRAWNS WITH GUACAMOLE MAYONNAISE	  	15.00
CANARIAN CHEESE PLATE	   	15.00
IBERIAN HAM TABLE		26.50
HERREÑO CHEESE WITH SWEET TOMATO AND CILANTRO		12.80
IBERIAN HAM CROQUETTES	       	11.40
WRECKFISH CROQUETTES	    	14.50
CRISPY AUBERGINES WITH GUARAPO HONEY	 	11.40
STARRED EGGS WITH IBERIAN HAM OR CHISTORRA		13.50
SCREAMED EGGS WITH SHRIMPS	 	14.50
ASPARAGUS IN TEMPURA WITH SWEET TOMATO AND SOY	 	13.50
ROBY TRIPES		14.50
SCARY SNAILS		16.00
SHRIMP SCAMPI		15.00
FOIE SHAVINGS WITH WINE REDUCTION		17.50
SMOKED PETO FROM LA GOMERA WITH TOMATO VINAIGRETTE	 	18.50

Meat

GRILLED URUGUAYAN SIRLOIN		22.00
ROUNDS OF BEEF SIRLOIN WITH GARLIC AND PARSLEY		22.00
ROUNDS OF PORK SIRLOIN WITH GARLIX AND PARSLEY		17.50
ESCALOPE LOS LAGARES	 	18.50
GRILLED URUGUAYAN BEEF		22.00
PORK KNUCKLE IN THE OVEN		19.50
BONELESS SUCKLING PIG		29.90
LAMB SHOULDER		29.90
GRILLED IBERIAN LAGARTILLO		21.00
SEGOVIAN SUCKLING PIG	*Minimum 3 people. Friday/Saturday/Sunday.	29.80
CANARIAN BEEF STEAK	*For two people, price according to weight.	51.00/ kg

Fish

COD A LA MARINERA	  	23.50
ROASTED GARLIC COD	  	23.50
RIOJANA COD	 	23.50
COD IN PIL PIL		23.50
SAHARIAN SQUIDS	  	19.80
HAKE DELIGHTS		17.00
HAKE FILLET	 	19.80

Salads

LOS LAGARES SALAD	   	14.60
Lettuce mix, cherry tomato, caramelized onion, passion fruit jelly beans, chicken, sunflower seeds and honey mustard dressing.		
GOAT CHEESE SALAD	  	13.50
Mixed lettuce, goat cheese, tomato, caramelized onion, vinaigrette and nuts.		
DRIED TOMATO SALAD	 	13.50
Mixed lettuce, dried tomatoes, parmesan cheese shavings, red onion, cherry tomatoes and mango vinaigrette.		
TOMATOES LOS LAGARES	 	13.50
Sliced tomato, tuna belly, caramelized pepper and mustard vinaigrette.		
TOMATOES DRESSED WITH BALSAMIC VINEGAR		11.50

Spoon

CHICKPEA	13.60
JEWS	16.00

Canarian

WRINKLED POTATOES WITH RED MOJO		5.00
SCALDED GOFIO WITH COLORED ONION	     	7.00
ROPA VIEJA		12.00
SPICED CARAJACAS WITH WRINKLED POTATOES		13.50
RABBIT IN ADOBO WITH WRINKLED POTATOES		13.50
PORK MEAT WITH WRINKLED POTATOES		12.50
GOAT MEAT WITH WRINKLED POTATOES		13.50

Rice & pasta

SEÑORET RICE*	     	19.00
BLACK RICE*	      	18.00
DRY RICE WITH CARABINERO*	      	24.00
SOUP RICE WITH CARABINERO	    	24.00

*Price per person.

Postres

URUGUAYAN POWDERS	   	7.00
CHOCOLATE MOUSSE	   	5.60
CHOCO AND MANGO MOUSSE	   	6.00
PEÑA LA VIEJA DELIGHTS	    	6.00
MOLE EGGS	 	6.00
COULANT WITH ICE CREAM	   	6.50
LEMON PIE GLASS	    	6.50
APPLE PIE	   	6.50
CHEESECAKE	 	7.00
LEMON SORBET	*Without alcohol    	5.40
LEMON SORBET WITH CAVA	    	6.50
HOMEMADE FLAN	 	5.40
NOUGAT ICE CREAM	   	5.40
VANILLA ICE CREAM	  	5.50
QUEEN ' S CREAM	 	5.20

Allergens

Notify your waiter
of any type of allergy or intolerance.



GLUTEN



SESAME



MUSTERD



SOY



LACTOSE



EGG



SULPHITES



FISH



SEAFOOD



NUTS



LUPINS



CELERY



MOLLUCS



PEANUTS



 **BOOKINGS**
928 28 35 82

Camino a Los Lagares, 13
35017 - Las Palmas de G. C.