



🇬🇧 *STARTERS FROM OUR WOOD OVEN* 🇬🇧

🍷 <i>Garlic Bread, homemade spreaded with butter and oil</i>	€ 3,20
🍷 <i>Special Garlic Bread with Cheese and tomato</i>	€ 3,70
🍷 <i>Bruschetta with tomato, garlic, basil and extra virgin oil</i>	€ 3,90
🍷 <i>Focaccia with extra virgin oil and rosemary or tomato and garlic</i>	€ 7,00
<i>Salmon Bruschetta, bread with smoked salmon, avocado and prawns</i>	€ 7,60
<i>Pesto Bruschetta, bread with buffalo mozzarella, ham and basil pesto</i>	€ 7,60

🇬🇧 *ITALIAN STARTERS from our kitchen* 🇬🇧

🍷 <i>“Sick Burrata”, burrata cheese with cherry tomatoes, minced dehydrated olives and pesto sauce served in a syringe</i>	€ 8,90
<i>Carpaccio, meat leaves with parmesan cheese, extra virgin oil, arugula and lemon</i>	€ 13,50
<i>Carpaccio, salmon leaves with small onions, lemon, capers, black cutted olives</i>	€ 13,50

Typical Canarian Starters

🍷 <i>Homemade fries</i>	€ 4,90
🍷 <i>Typical canarian potatoes served with tradicional sauces mojos</i>	€ 6,00
🍷 <i>Fresh goat cheese breaded with cereals and fried on the iron with mojos</i>	€ 9,50
🍷 <i>Garlic prawns</i>	€ 10,50

🇬🇧 *Our Signature SALADS* 🇬🇧

<i>Posillipo Salad, Mixed salad with tuna, lettuce mezclum, tomatoes, onions, carrots, eggs, olives and sweet corn</i>	€ 8,30
🍷 <i>A Kiss in Capri, Caprese salad with fresh Buffalo mozzarella, tomatoes and basil over flavored homemade bread</i>	€ 8,90
<i>Don Livio salad with lettuce mezclum, avocado, cherry tomatoes, prawns, pinions, nuts, Rulo goat cheese and honey vinaigrette</i>	€ 11,90



🇬🇧 *FRESH Homemade PASTAS* 🇬🇧

<i>Meat Lasagna with Bolognese sauce, bechamel and gratin parmesan cheese</i>	€ 11,00
<i>“Don Carlo ravioli”, homemade ravioli filled with meat in sage sauce, Oporto raisins and parmesan cheese</i>	€ 11,90
🌿 <i>Ravioli Ricotta filled with Ricotta cheese, spinach in truffle sauce and nuts</i>	€ 11,90
🌿 <i>Basil Pesto Gnocchi with garlic, pinions, Parmesan cheese and Evo oil</i>	€ 11,50
🌿 <i>Gnocchi Sorretina with the chefs special tomato sauce, garlic and basil</i>	€ 11,50
🌿 <i>Gorgonzola Gnocchi with gorgonzola cheese and blueberries</i>	€ 11,50
<i>Tagliatelle with salmon, chefs special tomato sauce, cream, onion and smoked salmon</i>	€ 12,50
<i>Tagliatelle Prosecco, prawns, mushrooms, cherry tomatoes, burrata and the chefs special creamy sauce</i>	€ 15,50

Pastas

<i>Spaghetti Bolognese with slowly cooked sauce</i>	€ 11,00
<i>Spaghetti Carbonara with eggs, bacon and optional cream</i>	€ 11,00
🍷 <i>Spaghetti Amatriciana with the chefs special tomato sauce, onions, bacon and spicy chili</i>	€ 11,00
🍷 <i>Penne Arrabbiata with tomato sauce, garlic and red chilli</i>	€ 11,00
🌿 <i>Cheese Feast Penne with creamy four cheeses sauce and truffle oil</i>	€ 11,50
<i>Spaghetti Frutti di Mare with juicy seafood and aromatic herbs</i>	€ 14,50
<i>Homemade Tagliatelle (0,50 euro more than the normal price)</i>	

Pasta Gluten free

Spaghetti or Penne.....sauce of your choice (2 euro more than the normal price)

Risotti

🌿 <i>Risotto Funghi Porcini, typical italian Risotto with Porcini mushrooms and parmesan cheese</i>	€ 13,90
<i>Risotto Frutti di Mare, with juicy seafood and aromatic herbs</i>	€ 15,50
<i>Risotto Mediterraneo with local grown pumpkin and prawns</i>	€ 12,90



🇬🇧 MEAT 🇬🇧

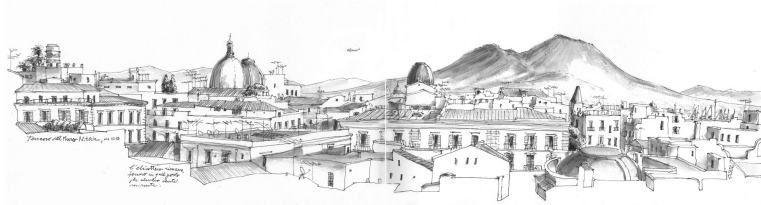
<i>Grilled chicken breast</i>	€ 11,00
<i>Tricolor chicken breast filled with bacon, cheese, basil sauce with mozzarella and tomato gratin</i>	€ 13,00
<i>Chicken breast with curry, onions and pineapple sauce</i>	€ 13,00
<i>Grilled beef tenderloin</i>	€ 18,00
<i>Filett Steak "DolceAmaro", beef tenderloin cooked with dates, Moscato wine and Amaretto</i>	€ 19,50
<i>Fillet Steak at your choice with Gorgonzola sauce, pepper sauce, mushrooms sauce</i>	€ 19,50
<i>Grilled Entrecote Steak</i>	€ 15,00
<i>Saltimbocca alla Romana veal sirloin medallions with serrano jam, sage and homemade white wine sauce</i>	€ 19,00
<i>Suckling Lamb Leg cooked low temperature in its juices for hours and hours in our oven</i>	€ 22,00

🇬🇧 FISH 🇬🇧

<i>Grilled Salmon fillet</i>	€ 15,90
<i>Grilled Sole fillet</i>	€ 14,90
<i>"Solea", Sole fillet turbans filled with shrimps cooked with a secret chef's sauce</i>	€ 15,90
<i>Salmon fillet cooked in Vermentino wine from Tuscany with sauteed seasonal veggies</i>	€ 17,00

🇬🇧 CHILDREN MENU 🇬🇧

<i>Spaghetti or penne Bolognese</i>	€ 6,00
<i>Spaghetti or penne Carbonara</i>	€ 6,00
<i>"Ironman", breaded chicken fillet with fries</i>	€ 6,00
<i>"Surfer", breaded fish fillet with fries</i>	€ 6,00



GOURMET PIZZAS

- PULCINELLA: margherita with buffalo mozzarella, basil
and parmesan cheese € 14,50*
- BURRATINA: margherita with fresh italian Burrata cheese € 15,50*
- ELEGANTE: margherita, tomatoes dried in our oven, goat cheese,
black olives from Naples and basil € 15,00*
- TRICOLOR: margherita with stracciatella cheese, arugula, Serrano
ham, cherry tomatoes and Parmesan cheese € 16,50*
- PARMIGIANA: margherita, fried eggplant, ham, Burrata cheese,
basil and parmesan cheese € 16,50*
- AVOCADO: margherita, smoked salmon, avocado, Burrata cheese
and spicy olive oil € 17,50*
- ♥ TOP: margherita with buffalo mozzarella, sausage, red onion, garlic,
paprika and chia seeds € 16,50*



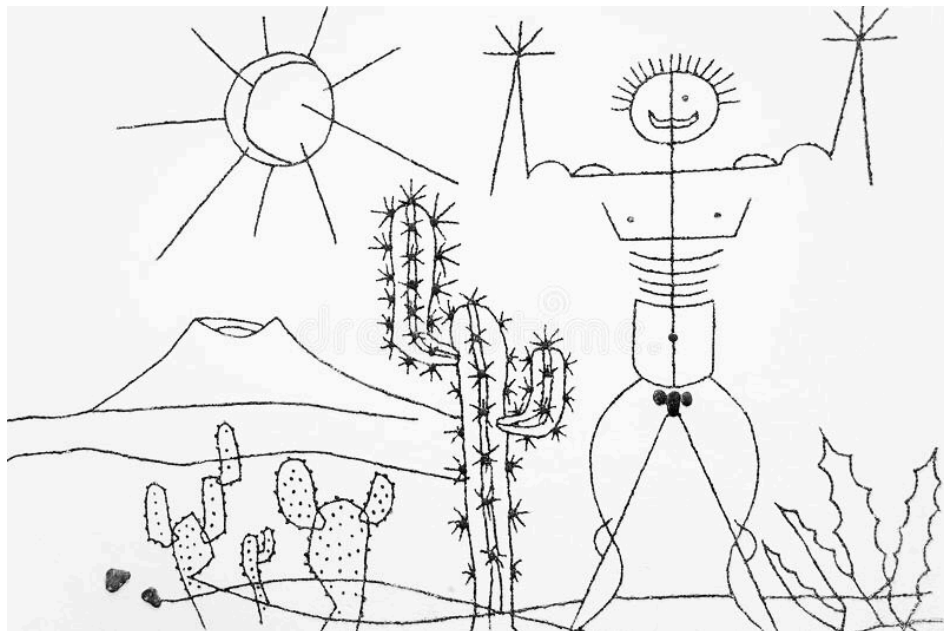
GOURMET PIZZAS FROM LANZAROTE

Our re-interpretation of the traditional Neapolitan pizza with Local ingredients to give you a unique culinary experience

*CHORIZO: margherita, red caramelized onion and canarian chorizo
(a soft, non spicy type of chorizo) € 15,00*

*4 QUESOS: 4 cheese pizza made exclusively with Lanzarote cheeses
served with lemon and walnut cream, lemon powder
and walnuts on top, with or without tomato sauce € 16,50*

*PATA NEGRA: Buffalo mozzarella, fresh tomato and garlic
Sauce with Pata Negra ham € 19,50*



Drawing by Cesar Maurique.



🇬🇧 WOOD OVEN PIZZAS 🇬🇧

<i>Pizza Margherita, tomato and cheese</i>	€ 9,00
<i>Pizza Napoli, tomato, cheese, capers and anchovies</i>	€ 10,00
<i>Pizza Patatas, tomato, cheese and chips</i>	€ 10,00
<i>Pizza Tonno, tomato, cheese, tuna and onion</i>	€ 10,50
<i>Pizza Pollo, tomato cheese, chicken and barbecue sauce</i>	€ 11,50
<i>Pizza Bismark, tomato cheese, york ham and egg on the top</i>	€ 10,50
<i>Pizza Capricciosa, tomato, cheese, olives, mushrooms, york ham, artichoke</i>	€ 11,50
<i>Pizza Vesuvio, fresh tomato, cheese, garlic, onions and red pepper</i>	€ 10,00
<i>Pizza Hawaii tomato, cheese, pineapple and york ham</i>	€ 11,00
<i>Pizza 4 cheese</i>	€ 11,50
<i>Pizza Serrano, tomato, cheese and serrano ham</i>	€ 11,50
<i>Pizza Regina, tomato, cheese, mushroom and york ham</i>	€ 11,00
<i>Pizza Pepperoni, tomato, cheese and pepperoni</i>	€ 11,50
<i>Pizza Siciliana tomato, cheese, olives, red pepper, anchovy and onions</i>	€ 10,50
<i>Pizza Indivolata tomato, cheese, onion, capers, gorgonzola, and red hot chili</i>	€ 10,50
<i>Pizza Pesto, cherry tomatoes, pesto, york ham and parmesan cheese</i>	€ 11,50
<i>Pizza Mare, tomato, cheese, tuna, prawns and squid</i>	€ 11,50
<i>Pizza Lanzarote, tomato, goat cheese, dates and bacon</i>	€ 11,50
<i>Calzone easy tomato, cheese and york ham</i>	€ 10,50
<i>Calzone fullfilled, tomato, cheese, york ham, salami and ricotta cheese</i>	€ 11,50

🇬🇧 DESSERTS 🇬🇧

<i>Homemade daily fresh dessert</i>	€ 5,50
<i>Homemade Tiramisù</i>	€ 5,50
<i>Homemade Panna cotta</i>	€ 5,50
<i>Homemade Dolomiti ice cream, daily flavors may vary n.3 pieces</i>	€ 5,50
<i>Nutellone, delicious pizza with nutella</i>	€ 6,50
<i>Homemade Desserts Tasting</i>	€ 15,00

READ BEFORE ORDER

ALERGIES

- Shellfish and derivatives
- Peanuts and derivatives
- Eggs and derivatives
- Fish and derivatives
- Soja and derivatives
- Nuts and dried fruit
- Mustard
- Spices

INTOLERANCES

Gluten:

Pasta, cereals flour

Lactose:

Milk cheeses and derivatives

*TO ADD OR
REMOVE FROM
OUR LIST*

**ANY CHANGES FROM
OUR LIST
EACH FROM € 0,50 TO
€ 4,00**

TELL US

BE FREE TO ASK OUR STAFF

*WE CAN SUGGEST THE RIGHT
CHOISE FOR YOU AND YOUR
FAMILY*

*IF YOU FOLLOW A SPECIAL DIET
OR IF YOU HAVE
INTOLERANCES OR ALERGIES
JUST LET US KNOW BEFORE
YOU ORDER*



🇬🇧 LANZAROTE WINES 🇬🇧

<i>Famara red, dry white, semisweet white or rosé (bottle)</i>	€ 22,00
<i>Bermejo dry white or semisweet white (bottle)</i>	€ 25,00
<i>Vulcano red, dry white, semisweet white (bottle)</i>	€ 25,00

🇬🇧 ITALIAN WINES 🇬🇧

<i>Italian Prosecco "Mionetto" (bottle)</i>	€ 22,00
<i>Pinot Grigio (bottle)</i>	€ 22,00
<i>Chianti red (bottle)</i>	€ 22,00
<i>Barbera d'Asti red (bottle)</i>	€ 22,00
<i>Lambrusco red (bottle)</i>	€ 20,00

🇬🇧 SPANISH WINES 🇬🇧

<i>Viña Sol white (bottle)</i>	€ 18,00
<i>Viña Sol white (½ bottle)</i>	€ 9,00
<i>San Valentin white (bottle)</i>	€ 18,00
<i>San Valentin white (½ bottle)</i>	€ 9,00
<i>Torres de Casta rosé (bottle)</i>	€ 18,00
<i>Torres de Casta rosé (½ bottle)</i>	€ 9,00

🇬🇧 HOUSE WINE 🇬🇧

<i>House Wine red, dry white (bottle)</i>	€ 16,00
<i>House Wine red, dry white (½ bottle)</i>	€ 8,00



🇬🇧 *WINES BY THE GLASS* 🇬🇧

<i>Famara red, dry white, semisweet white or rosé</i>	€ 4,50
<i>San Valentin, Torres de Casta & Viña Sol</i>	€ 4,00
<i>House wine red or dry white</i>	€ 3,50
<i>Vulcano or Bermejo dry white, semisweet white</i>	€ 5,50

🇬🇧 *SANGRIA* 🇬🇧

<i>Big Sangria glass</i>	€ 6,00
<i>1 Liter of Sangria</i>	€ 15,00
<i>½ Liter of Sangria</i>	€ 8,00

🇬🇧 *BEBIDAS* 🇬🇧

<i>½ liter of still or sparkling water</i>	€ 2,50
<i>Big soft drink</i>	€ 3,50
<i>Beer jar</i>	€ 3,50
<i>Small beer</i>	€ 2,80
<i>Bottled beer (dorada, Tropical 0.0%, 1906 red, lemon tropical, peroni)</i>	€ 3,00
<i>Bottled fruit juices</i>	€ 2,50
<i>Freshly squeezed orange juice</i>	€ 3,50
<i>Appletaiser</i>	€ 2,70
<i>Koppenberg or Magners</i>	€ 6,00
<i>Cocktails & Mixes (Aperol Spritz, Negroni, Mojito, Piñacolada, Tequila Sunrise, St-Germain Hugo, Gin Tonic, Vodka Tonic or coke, Espresso Martini, Sex on the beach, Coconut Spritz)</i>	€ 7,00
<i>Spirits by glass</i>	€ 6,00
<i>Shot</i>	€ 3,10



🇬🇧 *HOT DRINKS* 🇬🇧

<i>Italian espresso coffee</i>	€ 1,60
<i>Italian espresso with milk</i>	€ 1,70
<i>Coffee with liquor</i>	€ 2,10
<i>Coffee with whipped cream</i>	€ 2,10
<i>Americano coffee</i>	€ 2,00
<i>Cappuccino</i>	€ 2,50
<i>Cappuccino with whipped cream</i>	€ 2,70
<i>“Leche y leche” (condensed milk, coffee and hot milk)</i>	€ 1,90
<i>Hot tea</i>	€ 1,60
<i>Herbal infusion or chamomile</i>	€ 1,60
<i>“Barraquito” (condensed milk, Licor 43, coffee, milk, cinnemol and lemon slice)</i>	€ 6,00
<i>Irish Coffee</i>	€ 6,00

Igic Included