



PUERTA VERDE RESTAURANTE



*Cocina
De Producto
Fusión
By
Chef Alfonso Rojo López
~*

Exposición de Arte



STARTERS

MUSSELS "AMBERES" STYLE - 12'50€

*Steamed mussels, sautéed vegetables, chilli,
white wine creamy sauce.*

~

ASIAN PRAWNS- 9'80€

With leeks and our famous Asiatic sauce.

~

GARLIC PRAWNS - 8'90€

*With virgin olive oil, garlic, ch
illi and parsley.*

~

*CANARIAN WRINKLED POTATOES - 4'90€

With their traditional Mojo sauces.

~

BREAD SERVICE WITH ASSORTMENT OF "DIPS" - 1'20€ p.p.

Extra bread / dips - 0'70€ p.p.

~

7% IGIC INCLUDED IN THE PRICE



SALADS

CANARIAN SMOKED SALAD - € 12'80

Lettuce mix, smoked sardine, smoked salmon, cherry tomatoes, onion, orange and olives. Honey and mustard vinaigrette.

~

RUSTIC SALAD - 11'90€

Rocket leaf, tomato, cured goat cheese, chicken, red onion and dates, with a honey and mustard dressing.

~

CANARIAN TOMATO SALAD - 8'60€

Local tomatoes, cured goat cheese, olives, giant capers, dates, red onion and cured peppers, with a red wine dressing.

~

VEGETARIAN / *VEGAN

*CANARIAN LENTIL STEW - 8'50€

Lentil stew, with fresh vegetables, accompanied with local cheese, gofio and pickled onion.

~

*WOK OF VEGETABLES - 8'90€

Local vegetables sautéed with hoisin sauce.

~

*TRADITIONAL MOROCCAN TABBOULEH - 7'80€

Cous-cous, caramelised onions and roasted almonds.

~



RISOTTOS

BLACK RICE - 16'00€ p.p. (Min. 2pers.)

Saharian Squid, king prawns, mussels, green mojo sauce,
garlic Mayo and parmesan crisp.

~

IBERIAN HAM AND MUSHROOM RISOTTO - 15'00€

Mix of mushrooms, Iberian ham, asparagus and parmesan crisp.

~

MEAT

BLACK ANGUS SIRLOIN STEAK (approx 400gr) - 19'50€

With truffle mash potato and roasted peppers.

~

CANARIAN PORK CONFIT - 18'00€

Slow cooked and oven finished, with truffle mash potato,
sautéed vegetables and its own home-made gravy.

~

SLOW COOKED LAMB - 17'80€

Slow cooked and oven finished, sautéed vegetables,
warm cous-cous and its own home-made gravy.

~

CHICKEN SKEWER - 16'00€

Free range chicken Skewer, marinated in Canarian red mojo sauce,
grilled and served with sautéed potatoes.



AND FOR DESSERT....

DARK CHOCOLATE COULANT – 9'90€

Delicious dark chocolate volcano with a melted heart, served with a scoop of ice cream on top of chocolate and nuts crumble.

~

TEXTURES OF GOFIO – 7'80

Textures of gofio (Foam, crumble and “pella”) with bienmesabe (Honey and crushed almonds) and palm honey.

~

CREAMY MANGO – 6'90€

Mango custard, foam of goat milk yogurt and red fruits coulis.

~

BIENMESABE PALMERO – 6'00€

Crushed almonds paste with honey served with a scoop of ice cream and whipped cream.

~

**WHY NOT TRY TO COMBINE YOUR DESSERT WITH AN DELICIOUS
SWEET MOSCATEL WINE FROM LANZAROTE!**

OR

MAYBE SOME GOOD ITALIAN COFFEE?

7% IGIC INCLUDED IN THE PRICE