

CÉSAR LANZAROTE

The table has always been the center of this house, because eating is another way of seeing.

Here, stories, bets, impressions, and great debates begin.

We always stay a little longer than expected. That's the good part.

There's no rush; in reality, there never is.

Taste the island as we understand it: with care, with admiration, and above all, with a certain secret pleasure.

Welcome to the experience of Gonzalo Calzadilla and his team, who work magic in the kitchen, and Isaac Groba and the entire dining room staff, who become the masters of ceremonies.

STARTERS

CHERNE SANCOCHO WITH POTATO CHIPS	26 €
Our Canary fish carpaccio with sweet potato sorbet, crispy potato chips, and traditional mojos	
GAMBA DE LA SANTA COCKTAIL	30 €
Classic seafood cocktail with homemade pink sauce, served with grilled white asparagus and avocado sorbet	
TUNA TARTARE FROM OUR COAST	33 €
Seasoned tuna tartare, served with beetroot sorbet and feta crumbs	
COASTAL FISH CEVICHE	32 €
Diced marinated fish with prickly pear leche de tigre, puffed corn and sea grapes	
ROASTED BEET FLOWER WITH SHEEP CHEESE CREAM	33 €
Roasted Janubio salt beet flower with sheep cheese cream, dill, and caviar	

CÉSAR CLASSICS

FRIED EGG WITH POTATOES AND GRILLED CARABINERO FROM LA SANTA	58 €
On a base of Teror chorizo sofrito	
FRIED MORAY CHIPS	23 €
Served with green mojo	
GRILLED OCTOPUS IN BOILED RED MOJO	32 €
With creamy sweet potato and yolk	
STEAK TARTARE OF SPANISH BEEF	36 €
Hand-cut Spanish beef, prepared tableside over roasted bone marrow and served with fries	

RICE DISHES & PASTA

CARABINERO RICE FROM LA SANTA (2 people min/price per person) Creamy rice with carabinero prawns	65 €
FIESTA MEET RICE (2 people min/price per person) A reinterpretation of a canary classic with rice, canarian black pork sirloin, and its marinades	33 €
TAGLIATELLE CON CARABINERO DE LA SANTA Fresh pasta sautéed in a reduced scarlet prawn sauce, topped with garlic scarlet prawn	60 €
SEAFOOD CARBONARA WITH UGA SMOKED SALMON Fresh pasta in a seafood carbonara sauce, served with seaweed toast topped with Uga smoked salmon	32 €

FISH DISHES

FRIED SAMA WITH GOFIO FROM "LA MOLINA DE SAN BARTOLOMÉ" With green mojo emulsion made from the sama itself	28 €
LA GRACIOSA'S HAKE WITH CRISPY CRUST Pea stew and fresh watercress salad	31 €
STEAMED BLACK CHERNE With mussels and microgreens, topped with Carabinero foam	33 €
CATCH OF THE DAY À LA CHORON Pan-seared local fish from our waters, served over confit leek with classic Choron sauce	32 €

MEAT DISHES

SEARED PIGEON IN BUTTER WITH JUS REDUCTION Stewed Lanzarote corn and wheat escabeche	35 €
GRILLED NATIONAL BEEF SIRLOIN With foie sauce, mushroom duxelle, and grated truffle	38 €
GOAT MEATBALLS IN THEIR OWN JUS With Canarian smoked cheese sauce and potato cubes	33 €
FREE-RANGE CHICKEN THIGH In Canarian rabbit-style salmorejo with potato terrine and glazed carrots	28 €
CANARIAN SPLIT PEA & BLACK PORK STEW A contemporary interpretation of a traditional Canarian stew, made with seasonal vegetables and Canarian black pork	26 €

DESSERTS

WORLD CHEESE SELECTION (3 or 5 varieties)	22 € / 35 €
CHOCOLATE TEXTURES A proposal centered on chocolate, crafted in different preparations and cocoa nuances	12 €
PANNA COTTA Classic panna cotta served with gofio ice cream and spéculoos	9 €
SMOKED CANARY CHEESECAKE With Canarian prickly pear (tuno) sorbet and orange biscuit	12 €
CARAMELIZED TORRIJA With banana ice cream, peanut toffee, and lime zest	14 €

