	COLD STARTERS	TAPA	NORMAL
0 4 0	Fresh goat cheese and tomato salad with origan local "Teneguía" salt and olive oil	2,50 €	4,20 €
0 0	Canarian fresh mixed salad our traditional salad, fresh ingredients cut in the moment		5,40 €
0 0	Green salad "La Casa del Volcán" with guava dressing base of lettuce and cucumber, avocado and our bittersweet sauce		5,40 €
0 40	Cheese and dried fruits warm salad with "malvasía" base of lettuce, cucumber and goat cheese, with raisins, dates,		5,90 €
0 0	Canarian fresh cheese with sweet guava paste sweet and salted contrast. Childhood memories.	2,80 €	5,50 €
0 0 1	Matured "Palmero" goat cheese made from unpasteurized goat milk. Unique.	2,60 €	5,40 €
	HOT STARTERS		
ΔΟ	Locally made sweet black pudding with almonds and raisins inside.	2,90 €	5,60 €
O A	Goat cheese "delights", fried in pastry, with jam masa de empanadilla y queso de cabra semi, fritas		4,80 €
ΔΟ	Locally made chorizo on four small toasts the local chorizo is a red "paté" made from pork	1,80 €	3,00 €
^	Sclambled eggs with local melted chorizo and parsley, with toast.		4,20 €
0 \(\Delta \)	Smoked and roasted goat cheese with "mojo" sauces	3,80 €	6,50 €
	a classic starter of the island, with local cheese		
0 \(0 \)	Smoked and roasted goat cheese with honey not so classic, fantastic black-bees honey, nice dessert.	3,80 €	6,50 €
ΔΟ	Homemade tuna croquettes (palmerian style) Large and tasty, served with a little mojo and alioli		7,20 €
	POTATOES		
0 0	"Papas arrugadas" with "Teneguía" salt	1,20 €	2,20 €
0	French fries cooked with e.v. olive oil		2,50 €
	SOUPS		
	Chick-peas or Lentils stew with pork meat our legume option the whole year	2,80 €	4,20 €
0 0	Soup, Stew or "Gazpacho" of the day (depending on weather) made with local fresh vegetables. Gazpacho is a cold soup.		4,20 €
	SET-MAIN COURSES AND RICE		
O \(\rightarrow \)	Goat cheese delights, fries, mixed salad and a sauce vegetarian set		7,80 €
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0	Two fried eggs with french fries, pepper and a sauce fried in extra virgin olive oil, special taste in a classsic dish		6,90 €
0	"Paella" with fish and seafood, vegetarian or with meat for two or more persons, only with previous reservation		9,00€
	MEAT FROM LA PALMA		
• v	Grilled fresh pork served with potatoes and a mojo sauce Steaks or chop, always present in palmerian celebrations		8,70 €
• v	Local beef meat (different cuts) with potatoes the result of our pasture, special tenderness after long cookings		11,50 €
△○ ▼	Rabbit in red mojo sauce served with potatoes the healthiest meat in a specially spicy sauce	4,90 €	9,90 €
△○ ▼	Rabbit loins confit with raisins (weekends) served with a Palmero goat cheese sauce, potatoes.		9,90 €
• V	Goat meat "Goulash" with potatoes (weekends) long-time cooking give us this specially soft meat in a thick sauce		11,50 €
	$SEAFOOD-CENTRAL\ ATLANTIC$		
	Fish filet of the day with salad and "papas arrugadas" from big fishes like tuna, in a pan or "papillotte"		9,50 €
○ ▼	Whole fresh fish. Different way cookings. Potatoes. roasted in oven, or fried,		Var.
	DESSERTS		
0 0 v	Fresh "platanos" grown in Fuencaliente small bananas, more time in the plant, natural ripening		1,40 €
0 0	Seasonal fresh fruit cocktail got in the local markets, grown in the Canarias most of times		2,80 €
0	Ice-cream cup ask for available flavours		1,80 €
O A O	Homemade Banana flan with caramel a kind of banana pudding served with banana jam		3,50 €
O A O	"Gofio mousse" (gofio is a flour made from toasted cereals) soft sweet foam, includes almonds		2,80 €
O A O	"Prícipe Alberto" (Chocolate and almonds mousse) a little cake in the bottom		2,80 €
O A O	"Bienmesabe" with lemon ice-cream very sweet cream made from almonds, eggs and syrup		3,60 €
O A O	Sponge cake soaked with "Sabro-gual" sweet wine and ice-cream our original dessert, with bienmesabe and raisins		4,20 €
0 0 🔻	Small / normal "Malvasía" sweet wine nothing to say, only see, smell, taste, enjoy	from:	1,80 €