

# WHERE EVERYTHING BEGINS

## TO ENJOY TOGETHER

### Boards and salads



|                                                             |                                          |                                                                                              |         |
|-------------------------------------------------------------|------------------------------------------|----------------------------------------------------------------------------------------------|---------|
| Bread and Appetizer<br>(1)                                  | 2,00 € /p                                | Grilled Asparagus and Root<br>Vegetables with Smoked Butter<br>and Herbs<br>(7,12)           | 15,00 € |
| Santoña Anchovies 00 in<br>Smoked Butter<br>(4,7)           | 3,5 € /u                                 | Wood-Roasted Pepper Salad<br>with Tuna Belly<br>(4,12)                                       | 16,00 € |
| Assorted Board of Fine<br>French Cheeses<br>(1,3,7,8)       | 17,00 €                                  | Caesar Baby Gem Lettuce<br>Salad with Charcoal-Grilled<br>Free-Range Chicken<br>(1,3,4,7,10) | 14,00 € |
| Sorlut Oysters No. 3 with<br>Citrus Pearls, Natural<br>(14) | 4,5 € /u                                 | Avocado Tartare with Smoked<br>Burrata and Nachos<br>(1,4,6,7,10,12)                         | 15,00 € |
| 100% Acorn-Fed Ibérico Ham<br>"5 Jotas" Hand-Cut<br>(1,12)  | Half portion: 15 €<br>Full portion: 24 € | Foie Terrine with Caramelized<br>Goat Cheese and Tart Apple<br>(1,7,8,12)                    | 16,50 € |

### COLD AND HOT STARTERS

|                                                                               |         |                                                                                         |         |
|-------------------------------------------------------------------------------|---------|-----------------------------------------------------------------------------------------|---------|
| Traditional Peruvian Ceviche<br>with Black Olive and Local Fish<br>(4,7,9,12) | 18,50 € | Crispy Prawns with Aromatic<br>Herbs, Prickly Pear and<br>Sriracha<br>(1,2,3,6,7,10,11) | 13,50 € |
| Red Tuna Tartare with Cured<br>Egg and Crispy Potatoes<br>(3,4,6,10,12)       | 22,00 € | Marinated Fried Fish with<br>Moorish Spices<br>(1,3,4,10,12)                            | 19,00 € |
| Beef Tenderloin Steak Tartare<br>with Mustard<br>(1,3,6,10,12)                | 19,00 € | Galician-style Octopus –<br>a Classic<br>(12,14)                                        | 21,00 € |
| Croquettes of 100% Acorn-Fed<br>"5 Jotas" Iberian Ham<br>(1,3,7,12)           | 13,50 € | Wood-roasted Caramelized<br>Piquillo Peppers with Hake<br>Brandade<br>(4,7,12)          | 19,50 € |



# SLOWLY AND GENTLY

## Main courses



Handmade Artisan Mushroom  
Pasta with Boletus and Truffle  
Sauce  
(1,3,7,8) 16,50 €

Handmade Artisan Pasta with  
Fresh Spinach, Ricotta, Basil  
and Parmesan  
(1,3,7,8) 15,00 €

Canarian Seafood Rice (white  
crab, squid, octopus, whelk and  
limpet)  
(2,4,12,14) 17,50 € /p  
(min. 2 p)

Local Fish Rice (squid, octopus  
and local fish)  
(2,4,12,14) 17,50 € /p  
(min. 2 p)

Black Rice with Squid and  
Octopus  
(2,4,12,14) 17,50 € /p  
(min. 2 p)

Whole Roasted Turbot with  
Potatoes and Garlic-Parsley Oil  
(1,4,12) 5,50 €  
/100gr

Cod "Ajo-arriero" with  
Choricero Pepper  
(1,4,12) 19,00 €

Beef Tenderloin with Potatoes  
and Piquillo Peppers  
(12) 21,00 €

Simmental Chop (40-Day  
Aged)  
(12) 7,90 €  
/100gr

## THE SWEETEST WAVE TO END WITH

## Desserts

Caramelized Fresh Milk Rice  
Pudding with Tahitian Vanilla  
(1,3,7,8,12) 7,00 €

Chocolate and Gianduja Tatin  
with Hazelnut Ice Cream  
(1,3,7,8) 7,00 €

Our Version of Lemon Pie with  
Citrus and Meringue  
(1,3,7,8,12) 7,00 €



# BEVERAGES

|                 |        |                          |        |
|-----------------|--------|--------------------------|--------|
| Still Water     | 1,30 € | Nestea Lemon             | 2,60 € |
| Sparkling Water | 1,30 € | Nestea Mango & Pineapple | 2,60 € |
| Coca-Cola       | 2,30 € | Aquarius Lemon           | 2,60 € |
| Coca-Cola Zero  | 2,30 € | Aquarius Orange          | 2,60 € |
| Fanta Orange    | 2,30 € | Minute Maid Juices       | 2,50 € |
| Fanta Lemon     | 2,30 € | Appletiser               | 2,60 € |
| Sprite          | 2,30 € | Schweppes Tonic          | 2,50 € |

## BEERS

|                                        |         |
|----------------------------------------|---------|
| Draft Beer (Small)                     | 2,50 €  |
| Draft Beer (Large)                     | 3,50 €  |
| 1906 Bottle                            | 2,80 €  |
| Dorada Pilsner Bottle                  | 2,50 €  |
| Dorada Especial Bottle                 | 2,60 €  |
| Dorada Non-Alcoholic Bottle            | 2,40 €  |
| Dorada Non-Alcoholic with Lemon Bottle | 2,50 €  |
| Dorada Gluten-Free Bottle              | 2,60 €  |
| Estrella Galicia 0.0 Bottle            | 2,50 €  |
| Enoloca 0,5L                           | 12,00 € |



## VERMOUTH

|                |        |
|----------------|--------|
| Primo Blanco   | 6,00 € |
| Vittore Dorado | 5,00 € |
| Martini Blanco | 5,00 € |
| Martini Rosso  | 5,00 € |

## APERITIFS

|                      |        |                     |         |
|----------------------|--------|---------------------|---------|
| Campari              | 6,00 € | Negroni             | 8,00 €  |
| Campari Fresh Orange | 8,00 € | Dry Martini         | 8,00 €  |
| Aperol Spritz        | 8,00 € | Red Wine Sangria 1L | 16,50 € |
| Disaronno Spritz     | 8,00 € | Cava Sangria 1L     | 18,50 € |

# LIQUEURS

|                     |        |                  |        |
|---------------------|--------|------------------|--------|
| Amaretto Dissaronno | 4,50 € | Grand Marnier    | 6,00 € |
| Papelmusse          | 3,00 € | Orujo            | 3,50 € |
| Baileys             | 5,50 € | Jägermeister     | 4,50 € |
| Licor 43            | 5,50 € | Fernet Branca    | 5,50 € |
| Tia María           | 6,00 € | Pacharán         | 4,50 € |
| Frangelico          | 5,50 € | Disaronno Velvet | 6,50 € |
| Cointreau           | 5,50 € |                  |        |



# WHISKY



|                            |         |
|----------------------------|---------|
| Johnnie Walker Red Label   | 7,00 €  |
| Johnnie Walker Black Label | 9,00 €  |
| Ballantines                | 6,00 €  |
| Jack Daniels               | 7,00 €  |
| Cardhu                     | 7,00 €  |
| Chivas                     | 10,00 € |

# COGNAC/BRANDY

|          |         |
|----------|---------|
| Carlos I | 7,00 €  |
| Magno    | 5,00 €  |
| Martell  | 11,00 € |

# RUM

|                                   |        |
|-----------------------------------|--------|
| Arehucas                          | 6,00 € |
| Bacardi White Label               | 6,50 € |
| Matusalem                         | 7,50 € |
| Havana 7 Years                    | 6,50 € |
| Brugal                            | 7,00 € |
| Honey Rum                         | 4,50 € |
| Constellation Alfa Rum (La Pampa) | 8,00 € |

# VODKA/GIN/TEQUILA

|                             |        |
|-----------------------------|--------|
| Smirnoff                    | 6,00 € |
| Tanqueray                   | 6,00 € |
| Hendrick's                  | 8,50 € |
| Bombai Sapphire             | 6,00 € |
| Puerto de Indias            | 6,00 € |
| Gordons                     | 6,00 € |
| Jose Cuervo Tequila         | 6,00 € |
| Duality Love Gin (La Palma) | 7,00 € |

# COCKTAILS

## The hotel classics

|                  |        |
|------------------|--------|
| Classic Mojito   | 8,00 € |
| Classic Daiquiri | 7,00 € |
| Tequila sunrise  | 7,00 € |
| Gin Fizz         | 7,00 € |

## Seasonal cocktails

|                     |        |
|---------------------|--------|
| Vodka Mule          | 9,00 € |
| Disaronno Dolcevita | 9,00 € |
| Médano Piña Colada  | 9,00 € |

## Signature cocktails by Médano Hotel

|                      |         |
|----------------------|---------|
| Médano Constellation | 10,00 € |
| Disaronno by Médano  | 10,00 € |

# WINES

## Wines by the Glass

|                                                  |        |
|--------------------------------------------------|--------|
| Mont Ferrant Brut Reserva<br>L'Americano Organic | 4,50 € |
| Viña Gómez Bogar Dry White                       | 4,20 € |
| Viña Zorzal Chardonnay                           | 3,50 € |
| Viña Zorzal Rosé                                 | 3,50 € |
| Piedra Fluida Red                                | 3,50 € |
| Celeste Roble                                    | 4,20 € |
| Cune Crianza                                     | 3,50 € |

# SPARKLING AND FORTIFIED WINES

## SPARKLING WINES

### Mont Ferrant Brut Reserva L'Americano Organic 23,00 €

Xarel·lo, Macabeo, Parellada. D.O. Cava  
Balanced acidity and residual sugar with fine bubbles

### Mont Ferrant Brut Reserva Rosé 23,00 €

Garnacha, Monastrell, Pinot Noir. D.O. Cava  
Balanced acidity and residual sugar with red fruit notes

### Llopart Brut Nature Reserva 31,00 €

Xarel·lo, Macabeo, Parellada. CORPINNAT  
Fine bubbles with a dry finish and bakery notes

### Maurice Choppin Les Arpents 67,00 €

Meunier, Chardonnay, Pinot Noir  
Grower's Champagne

## FORTIFIED WINES (By the Glass)

### Manzanilla Origen de Callejuela 4,00 €

Palomino Fino. D.O. Sanlúcar de Barrameda  
Discover biological aging and its iodine notes

### Amontillado Aurora de Yuste 5,00 €

Palomino Fino  
The charm of Jerez's Marco, complex and savory

## CANARIAN WHITE WINES

### Piedra Fluida Dry White 28,00 €

Listán Blanco. D.O.P. Canary Islands  
Vineyards between 900 and 1700 meters in southern Tenerife

### Piedra Fluida Semi-Sweet White 16,00 €

Listán Blanco. D.O.P. Canary Islands  
"Canarian fruity wine for those with a sweet tooth"

### Viña Gómez Bogar Dry White 21,00 €

Listán Blanco. D.O. Valle de Güimar  
Fruity and food-friendly

### Teneguía Caletas 24,00 €

Varietal blend. D.O. La Palma  
Taste the south of La Palma

### Piedra Jurada Varietal White 27,00 €

Varietal blend. D.O. La Palma  
Taste the north of La Palma



# SPANISH WHITE WINES

|                                                                                                         |         |                                                                                                                      |         |
|---------------------------------------------------------------------------------------------------------|---------|----------------------------------------------------------------------------------------------------------------------|---------|
| <b>Viña Zorzal Chardonnay</b><br>Chardonnay. D.O. Navarra<br>Easy to drink and serious at the same time | 16,00 € | <b>Manuel Formigo</b><br>Blend of Galician varietals. D.O. Ribeiro<br>Youthful with a hint of salinity               | 23,00 € |
| <b>José Pariente</b><br>Verdejo. D.O. Rueda<br>A classic with lots of fruit, dry and for all tastes     | 23,00 € | <b>Brezo Godello by Gregory Pérez</b><br>Godello and Doña Blanca. D.O. Bierzo<br>Elegant with a touch of Rock & Roll | 24,00 € |
| <b>Martín Códax</b><br>Albariño. D.O. Rías Baixas<br>Classic Albariño from Val do Salnés                | 27,00 € | <b>Horizonte de Exopto Blanco</b><br>Viura and Garnacha Blanca. D.O.Ca. Rioja<br>Balanced, limited edition           | 30,00 € |

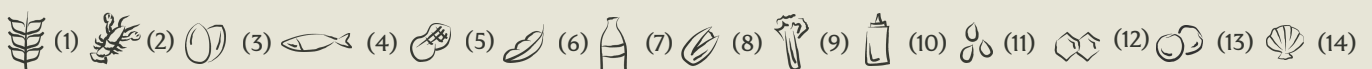
## ROSÉ WINES

|                                                                                                      |         |
|------------------------------------------------------------------------------------------------------|---------|
| <b>Viña Zorzal Rosé</b><br>Garnacha. D.O. Navarra<br>Serious, full of red fruit and fun              | 16,00 € |
| <b>Clarete Los Topes de Tierra Fundida</b><br>Gual and Vijariego Negro<br>Full-bodied, food-friendly | 32,00 € |



# CANARIAN RED WINES

|                                                                                                                               |         |                                                                                                                                         |         |
|-------------------------------------------------------------------------------------------------------------------------------|---------|-----------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Piedra Fluida Red</b><br>Listán Negro. D.O.P. Canary Islands<br>North-facing vineyard with 80 years of age, elegance       | 23,00 € | <b>Piedra Jurada Multivarietal Red</b><br>Vijariego, Castellana, Listán Prieto. D.O. La Palma<br>Smoky and toasted with plenty of fruit | 27,00 € |
| <b>Tisalaya La Vegueta</b><br>Listán Negro. D.O. Lanzarote<br>Only 550 bottles per year, lots of fruit and volcanic character | 31,00 € | <b>Llanos Negros Los Grillos</b><br>Negramoll. La Palma<br>Spices, maraschino cherries, toffee notes                                    | 32,00 € |



# SPANISH RED WINES



**Brezo Mencía by Gregory Pérez** 23,00 €  
Mencía and Alicante Bouschet. D.O. Bierzo  
Light, with Atlantic character and subtlety

**Viña Zorzal Graciano** 21,00 €  
Graciano. D.O. Navarra  
Lots of fruit with elegance

**Vespres Negre** 33,00 €  
Garnacha, Carinyena, Syrah. D.O. Montsant  
Silky, Mediterranean scrubland and mineral notes

**Hacienda Solano Selección** 26,00 €  
Tinto Fino. D.O. Ribera del Duero  
Friendly, spicy and flavorful Ribera

**Hacienda Solano Viñas Viejas** 47,00 €  
Tinto Fino. D.O. Ribera del Duero  
Toni Sarrión in action seeking complexity. Delicious

**Celeste Roble** 20,00 €  
Tinto Fino. D.O. Ribera del Duero  
A classic from Bodegas Torres

**Ramón Bilbao Crianza** 21,00 €  
Tempranillo. D.O.Ca. Rioja  
Red fruit with soft tannins

**Cune Crianza** 16,00 €  
Tempranillo, Garnacha, Mazuelo. D.O.Ca. Rioja  
A Rioja classic

**Luís Cañas Crianza** 26,00 €  
Tempranillo and Garnacha. D.O.Ca. Rioja  
Intense, sweet red berries

**Muga** 36,00 €  
Tempranillo and Graciano. D.O.Ca. Rioja  
Two years of aging