



BésameMucho
arrocería | marisquería | grill
Tenerife

English

Desserts

Crêpes Suzette with vanilla ice cream 12,00€
Flour, vanilla, dairy, Grand Marnier (finished at the table).

'Del beso' cheesecake with a fruit coulis 12,00€
Biscuit, cream cheese, red berries (for 2 people).

Spanish-style caramelised bûche French toast with milk meñingue ice cream and almond butter 12,00€
Flour, sugar, dairy, cinnamon.

Tarte tatin with vanilla ice cream 12,00€
Apple, vanilla, flour, dairy (for 2 people).

Valrhona Ivoire white chocolate cream " 8,00€
Chocolate, yuzu jelly, almond sponge.

Ice creams and sorbets 7,00€



Cold appetisers

Daniel Sorlut N° 2 French oysters <i>Oysters</i>	4,95€
“Sánchez Romero” acorn-fed Iberian ham with wood-fired toast <i>Gran Reserva acorn-fed Iberian ham 80g, sea salt</i>	28,00€
M.A. Revilla anchovies in organic butter with wood-fired toast (6 pcs) <i>Anchovies, dairy, flour.</i>	18,00€
Smoked wild tuna marinated in palm syrup with Teide fried almonds..... <i>Tuna, honey, olive oil, almonds.</i>	12,00€
Selected Canary Islands tomatoes dressed in EVOO and Macho vinegar <i>Tomato, onion, EVOO, vinegar.</i>	12,00€
Black potato salad with Santa Teresa mayonnaise <i>Black potato, onion, ground black pepper, mayonnaise.</i>	12,00€
Octopus, tomato and Canary Islands avocado salad dressed in EVOO and Macho vinegar <i>Octopus, onion, avocado, tomato, Palmera pepper, EVOO, vinegar.</i>	20,00€
Atlantic corvina ceviche with Canary Islands avocado and leche de tigre <i>Fish, avocado, coriander, citrus fruit, aromatic herbs, yellow pepper, red onion, corn kernels.</i>	16,00€
Bluefin tuna steak tartar with Canary Islands avocado and a kimchi sauce (option of adding caviar by weight) <i>Bluefin tuna, kimchi sauce, soy sauce, onion, avocado.</i>	25,00€

Hot appetisers

Fish Soup <i>One of our best broths with pieces of fish, potato and shrimps.</i>	16,00€
Fish croquettes (4 pcs)..... <i>Dairy, fish, flour.</i>	12,50€
Garrucha red prawns (boiled or grilled) (6 pcs) <i>Red prawn, salt.</i>	22,00€
Grilled Carabineros prawns from La Santa with a Canary Islands potato foam and egg yolk (option of adding caviar by weight) (unit) <i>Carabineros prawn, potato, dairy, salt, black pepper, egg</i>	24,00€
Fried Atlantic squid rings with aioli sauce and squid ink <i>Squid, oil, garlic, squid ink.</i>	17,00€
Grilled octopus with stewed potatoes, EVOO and “de la Vera” paprika <i>Octopus, black potato, EVOO and paprika.</i>	24,00€
Canarian style octopus <i>Cooked octopus, served with olive oil, “macho” wine vinegar and spicy pepper from La Palma.</i>	20,00€
Smashed eggs with chips, Carabineros prawns from La Santa with the juice from their heads <i>Carabineros prawn, potato, salt, black pepper, egg.</i>	28,00€

Meat

Black Angus sirloin steak with Piquillo peppers (minimum 300 g).....	12,00€/100 g
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**All the vegetables we use are locally sourced.*

“Prices are expressed in Euros (€) and include IGIC (Canarian General Indirect Tax). Menu and prices are subject to eventual modifications. Please note that we do not mention all the ingredients used in our dishes on the menu. If you have any allergies, please inform your waiter.”

Paellas, fideuás and other rices Minimum 2 people / Price per person

Arroz del Senyoret with prawns and fish	25,00€
<i>Rice, oil, crayfish, fish, sautéed tomato, pepper, onion and garlic, fish stock, La Vera paprika.</i>	
Special House Rice	22,00€
<i>Rice, oil, squid, shortfinned squids, sofrito, fish broth.</i>	
Squid ink paella with cuttlefish and fried baby squid	22,00€
<i>Rice, oil, cuttlefish, baby squid, sautéed tomato, pepper, onion and garlic, fish stock.</i>	
Rice with Carabineros prawns from La Santa	34,00€
<i>Rice, oil, Carabineros prawn, sautéed tomato, pepper, onion and garlic, saffron, fish stock, La Vera paprika.</i>	
Rice stew with Galician blue lobster	34,00€
<i>Rice, lobster, oil, sautéed tomato, pepper, onion and garlic, fish stock, saffron.</i>	
Rice with octopus	26,00€
<i>Rice, octopus, La Vera smoked paprika, saffron, chilli pepper and garlic sauce.</i>	
Rice with crudités 	18,00€
<i>Rice, oil, vegetables, sautéed tomato, pepper, onion and garlic, La Vera sweet paprika, vegetable stock.</i>	
Fideuá with Garrucha red prawns	32,00€
<i>Pasta, red prawn, oil, sautéed tomato, pepper, onion and garlic, fish stock.</i>	
Vegetables Fideuá 	17,00€
<i>Pasta, oil, sautéed tomato, pepper, onion and garlic, vegetable stock.</i>	

Fish

Cod fish / Hake	19,00€
<i>Battered fried served with dipping sauce.</i>	
Lanzarote hake with a white wine sauce	26,00€
<i>Hake, white wine, vegetables, mushroom, dairy.</i>	
Grilled tuna steak with a romesco sauce	26,00€
<i>Tuna, almond, tomato, bread, oil, vinegar.</i>	
Basque-style grilled gilt-head bream with potatoes and thyme	24,00€
<i>Gilt-head bream, potato, oil, garlic, thyme.</i>	
Grilled fish fillet (sea bass, grouper, common seabream)	29,00€
Grilled whole fish from fish counter:	
Turbot	65,00€ / kg
Corvina	49,00€ / kg
Sea Bass	60,00€ / kg
Other fish from fish counter	TO CONSULT

House classics

Grilled Galician "De la Ría" blue lobster	12,00€ / 100 g
King crab with hot smoked butter (100 g)	22,00€ / 100 g
Caviar "Zar SIBERIAN"	20 g 33,00€ / 30 g 49,00€ / 50 g 80,00€ / 100 g 155,00€
Caviar "Zar OSETRA"	30 g 75,00€ / 50 g 120,00€ / 100 g 230,00€
Caviar "Zar BELUGA IRANÍ"	30 g 180,00€ / 50 g 300,00€

**The caviar is served with blinis and crème*

Side dishes

Canary Islands-style black boiled potatoes 	8,00€
Chips 	6,00€
Grilled vegetables (broccoli, cauliflower, mushroom, courgette, carrot, tomato) 	6,00€
Piquillo peppers (Piquillo pepper, butter) 	8,00€

**All our rice dishes are made with 'Molino Roca' brand rice. The rice is aged for two years at the mill located in the Alto Palancia area (Sagunto, Valencia).*