

restaurante
LAGUNA
NIVARIA



START WITH...

Cream of smoked pumpkin soup with ginger, coconut milk, foie gras and soft-boiled egg 🌿 5,30
Lactose, eggs

'Bigeye Tuna' croquettes, kimchee mayonnaise and tartar sauce (6 pieces) 7,20
Lactose, eggs, fish, sesame

Cheese Board of various Canarian cheeses 🌿 14,50
Lactose, nuts

Roast leg of 'Cochino Negro' (black pig) with mojo 8,80
Sulfites

'Cochino Negro' gyozas (black pig dumplings) with roasted garlic aioli, gofio crackling and hazelnuts 12,00
Cereals with gluten, egg, soy, nuts

Organic Salad of tomatoes, red onion, avocado, watercress and cheese from La Gomera 🌿 8,80
Lactose, sulfites

Slow cooked Cod salad served with black olives, passion fruit and orange vinaigrette 🌿 10,60
Fish, sulfites

Wok of fresh pasta, cured egg yolk, clams and red carabinero prawn 🌿 15,60
Eggs, soy, crustaceans, shellfish

THE CHEF RECOMMENDS...

Tuna marinated in La Palma peppers served on avocado, pickled tomato in red wine vinegar and cassava chips with wasabi aioli 11,90
Fish, eggs, sulfites

Chefs special black rice with carpaccio of prawns served with prawn sauce and seaweed aioli 12,00
Egg, fish, shellfish

"La Vizcaína" Organic vegetable medley 🌿 10,00

Bread per person 1,30

Ideal for vegetarians 🌿

Vegetarian variations can be made 🌿

Most of the fruits, vegetables and eggs used to prepare these dishes, are organically grown on our own farm "La Vizcaína" located in Valle de Guerra, Tenerife

restaurante
LAGUNA
NIVARIA

LOOK TO THE SEA ...

Fried octopus with Canarian peppers vinaigrette, sweet potato and seafood sauce 17,20

Cereals with gluten, sulfites, fish, seafood, celery

Roasted sea bream with wild mushrooms and limpet juice 14,20

Fish, celery

Fried sea bass served on parsnips, beans and seaweed 13,60

Fish, cereals with gluten

Slow cooked cod with stir fried onions and black potatoes 14,80

Fish

Parrot fish roasted in banana leaf with cassava and Andean broth 13,00

Fish, sulfites, crustaceans

FOR THE MEAT LOVERS...

Shoulder of lamb with hints of beer, sauerkraut and mushrooms 17,00

Cereals with gluten, sulfites

'Cochino negro' (black pig) chop, confit potatoes, vanilla à la Provençal with padrón peppers 21,00

Lactose

Beef cheeks with roasted onions, creamed black potato served on a bed of red mojo 14,60

Cereals with gluten, sulfites, lactose, egg

Iberian pork marinated in Kimchee and black potato layers 17,20

Fish, lactose

Veal loin (matured for 40 days) with black potato puree and organic vegetables 17,90

Lactose

Slow cooked leg of rabbit served over mashed potatoes, spinach, onions and mojo 13,00

Cereals with gluten, lactose

Most of the fruits, vegetables and eggs used to prepare these dishes, are organically grown on our own farm "La Vizcaína" located in Valle de Guerra, Tenerife

restaurante
LAGUNA
NIVARIA

SWEET TERRITORY ...

Flan ice cream with lemon sponge cake, caramelized nuts and goat yogurt crisp 6,20

Cereals with gluten, lactose, eggs

Fruits dessert (Made with fruits from our organic farm) 5,20

Lactose

Chocolate volcano with coffee ice cream, rum and candied orange 5,80

Cereals with gluten, lactose, eggs

Carrot cake served on salty toffee cream and hazelnut ice cream with a scent of juniper 6,00

Nuts

Ingot of chocolate, banana and cumin 5,20

Lactose, eggs

All prices are in euros, taxes included

Ask us for our groups and special events menus
Cocktails · Baptisms · Weddings · Communions · Business Events · Family Meals