

MENÚ



La Puipana

RESTAURANTE

STARTERS

Fuerteventura cheese table
with sweet cactus from Finca
Puipana.....€13,50

Almogrote
and white sweet potato
chips.....€9,00

Soup of the day.....€6,50

Pumpkin salad
with chili mayonnaise
and fresh fish tartar
(ask about the fish of the day).....€12,00

Fresh fish ceviche.€18.50

Sprout salad€10.50

Chicken maki salad
with yogurt sauce
and cured goat cheese.....€13,00

Eggplant fritters
with guarapo
and smoked goat cheese.....€9,00

Goat cheese coulant
with homemade tomato jam.....€9.50

Callao of fresh fish,
with guacamole.....€14,00

Bread with alioli€1.90
per person

***Almogrote:** A soft paste made from hard
cheese, garlic, peppers, olive oil, and other
ingredients. It is native to La Gomera.

CROQUETTES

Pumpkin with cured cheese

Scrambled eggs with homemade chorizo
mayonnaise

Canarian beef stew

Toasted ham

Mushrooms with truffle in yolk sauce

Dried tomato, black olives, and anchovy sauce

Serving (8 units): €11

FISH

Fresh fish fillet
with blanched millet gofio.....€17,00

Puipana-style
fish onion.....€15,00

MEAT

Beef
(depending on availability)

Black pork cheeks
with cocoa
and yellow sweet potato
puree.....€18,50

Boneless rabbit with salmorejo
and crunchy polenta.....€15,00

All our meat and fish are fresh.
We do not have frozen or processed meats.

DESSERTS

Sweet potato millefeuille
with banana and carob mouse.....€6.50

Goat yogurt foam
with homemade banana ice cream,
dulce de leche ganache,
and gofio cookies.....€6,00

Goat cheese tart
with tomato jam.....€5.50

Apple pie.....€5.50

Chocolate soufflé with bienmesabe
and petazetas*.....€7,00

Lime pie.....€6,00

RECOMMENDATIONS

Turn off your cell phone, relax, and enjoy the company... A healthy
diet, enjoyed calmly, has a multitude of benefits

Tax included