



RESTAURANTE

TAMARÁN

ALOE CANTERAS

STARTERS

Anchovies from the Cantabric Sea with picual olive oil, tomato pearls and mustard sprouts - 11€

Courgette carpaccio with cucumber spaghetti topped with a gentle garlic cream - 8€



Sword fish carpaccio topped with a smooth thai vinaigrette - 12€

Beef carpaccio with fresh mushrooms, arugula and grated parmesan cheese - 14€

Prawn "ensaladilla" with canarian banana chips and a touch of Kimichi mayonnaise - 9€

Mixed green salad with red onion, burrata cheese stuffed with green pesto and cherry tomatoes cooked at low temperature - 12€



Tamarán Salad: mixed green salad, avocado slices, red onions, tomatoes, seasonal fruits, walnuts topped with our famous Tamarán vinaigrette dressing - 14€



Iberian "bellota" ham - 18€

Selection of cheese in different textures accompanied with a sweet an sour tomato dip - 16€

Cordoba style "salmorejo" with iberian ham strings and garlic sprouts - 6,50€

Avocado, tomato and strawberry tartar with wakame seaweed - 12,50€



Tuna and mango tartar with cilantro - 13,50€

Homemade Tamarán croquettes, accompanied with banana and yuca chips - 10€

Rock grouper with lime and paprika

Iberian ham

Canarian sweet blood sausage and goat cheese

Cheakpea falafel served with guacamole - 9,50€



MAIN COURSES

Vegetable musaka - 12€ 

Rosemary aromatized risotto with boletus mushrooms- 12,50€



FROM THE SEA ... TO THE DINNING TABLE

Green prawn curry with coconut milk and lemon grass served with basmati rice - 15, 50€

Codfish loin cooked at low temperature, served with sweet potato purée and vegetable "pisto" -16€

Grilled rock grouper fish loin gently smoked with olive sticks - 18€

Tuna fish tataki served on a bed of caramelized red onions and soy sauce reduction - 14,50€

FROM THE MOUNTAINS ... TO THE DINNING TABLE

Grilled beef entrecote served with grilled mixed peppers and fries - 18€

Canelloni stuffed with goat's meat gratinated with canarian cheese - 16€


Chicken breast cooked at low temperature served with basmati rice and teriyaki sauce - 14€

Grilled beef tenderloin steak with truffle sauce - 22€

DESSERTS

Mango marmelade dessert topped with a greek yogurt foam- 4€

Homemade chocolate coulant with a touch of Baileys accompanied with Madagascar vanilla ice cream- 5,50€

Seasonal fesh fruits topped with mango sorbette - 4€ 

Homemade lemon cake with basil - 5€

Tiramisú - 4,50€

*Precios IGIC incluido. Solicitar carta de alérgenos al camarero
Reservas a restaurantetamara@aloecanteras.com*