



Starters

dunas
de FAMARA



RABBIT-FILLED FRIED PASTRY

3,25€ /UD

In "salmorejo canario" (marinated for 1 day)
served with creamy roast onion sauce

WRINKLES POTATOES

5,90€

Served with different sauces



100% ACORN-FED IBERIAN HAM

4,85€ /UD

On country bread toast served with tomatoes from the island



OUR CROQUETTES

9,65€

- Made with Puchero Canario (Canary Islands stew)
served with millet mayo
- Made with fish served with kimchi mayo



DUNAS SALADE

10,60€

With moray chips, squid noodles and shrimps



FRIED SMOKED CHEESE

12,30€

Very crunchy served with banana chutney and sprouts



LANZAROTE SALAD

11,25€

With lentils, sweet tomatoes, vegetable vinaifrette and tofu



TOMATOES OF THE ISLAND

12,65€

With avocado and cream cheese with dressing



GRILLED VEGETABLE SALAD

13,40€

Vegetables cooked over coals and pickled with Romesco sauce



DUNAS SEAFOOD COCKTAIL

14,45€

Steamed fish fillet, gourmet salad, cuttlefish and prawns



SMOKED SALMON

15,85€

With pickles and butter



GROUPE CARPACCIO

17,15€

In citric crust, sea snail vinaigrette and soft leaves salad



ISLAND FISH CEVICHE

17,65€

With coconut milk, mango and orange

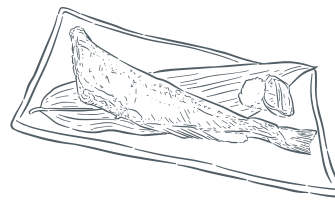


GRILLED OCTOPUS

19,15€

Octopus tentacle, caramelised mojo and truffle-filled caserole

Fish



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BRAISED FISH TACOS

Made with fresh fish of the day, with a honey alioli
an peanut gratin

24,10€ /PP



GRILLED FISH FILLET

Served with a green almond sauce and clams

25,15€ /PP



GRILLED FRESH FISH OF THE DAY

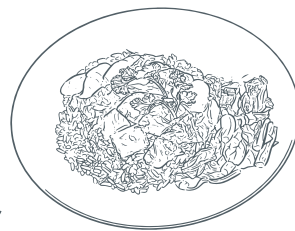
Grilled with spiced vegetables and wrinkled potatoes

24,10€ /PP

ASK FOR TODAY'S FINEST FISH

On the grill or baked. Prices vary

Rice



(MINIMUN 2 PEOPLE)

VEGETABLE RICE

With spinach and roasted onion mayo

16,60€ /PP



BLACK RICE

With baby squids and rockfish

17,65€ /PP



CREAMY RICE WITH KING PRAWNS

27,85€ /PP

RICE OF THE DAY

Prices vary



COAST NOODLES

With fish and shellfish

16,60€ /PP



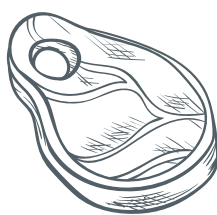
ADAPTED VEGETABLE RISOTTO

With wheat, cauliflower and goat cheese
(served individually)

18,10€ /PP

IGIC included

Meats



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GRILLED RIBS AND PINEAPPLE

With millet bread and millet foam

18,10€

IBERIAN PORK SIRLOIN

With grilled vegetables (escalivada) and sweet potato purée

18,20€

HOMEMADE SMOKED SHOULDER OF IBERIAN PORK

With seasonal vegetable ratatouille and smoked potatoes purée

20,25€

NATIONAL SIRLOIN STEAK

Grilled with mushrooms sauce

26,80€

CARNES SELECTAS CORTADAS AL MOMENTO

Elaboradas en horno de carbón. Precio según mercado

Desserts



POLVITO CANARIO

Toasted meringue mousse, caramel and cookie crumble

6,25€



TWO CHOCOLATES BROWNIE

Strawberries, yogurt ice cream, strawberry gummies and pink pepper

7,15€



CHOCOLATÍSIMO

Chocolate sponge cake, chocolate ganache, chocolate crumble and chocolate crunchy

7,15€



BAKED CHEESE CAKE

With homemade seasonal fruit jam

7,50€



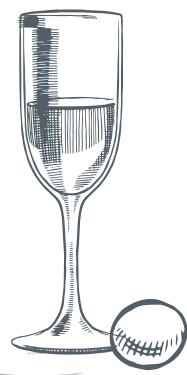
CRÈME BRÛLÉE FOAM

With caramelized pineapple and an almond and curry crumble

7,50€

IGIC included

Dessert Wines



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(PER GLASS)

MOSCATEL LOS PERDOMOS	4,80€
VINO QUEMADO LOS PERDOMOS	5,90€
BERMEJO MALVASÍA Naturally Sweet	6,45€
VULCANO DOLCE MOSCATEL PASIFICADA	5,90€
EL GRIFO CANARI DULCE DE SOLERA	16,00€
LLANOS NEGROS MALVASÍA AROMÁTICA Naturally Sweet	7,00€
NOE PX V.O.R.S	8,60€
NIEEPORT 20 YEARS OLD TAWNNEY	10,50€
TOKAY OREMUS ASZU 2008	17,00€



Allergen information



It contains gluten



Crustaceans and products based on crustaceans



Eggs and products based on eggs



Fish and products fish based



Peanuts and products based on peanuts



Soy based



Milk and its derivatives



Nuts



Celery and products derivatives



Mustard and products



Sesame seeds and products based on sesame seeds



Sulfur dioxide and sulfites



Lupines and products based on lupins



Molluscs and products shellfish-based

IGIC included