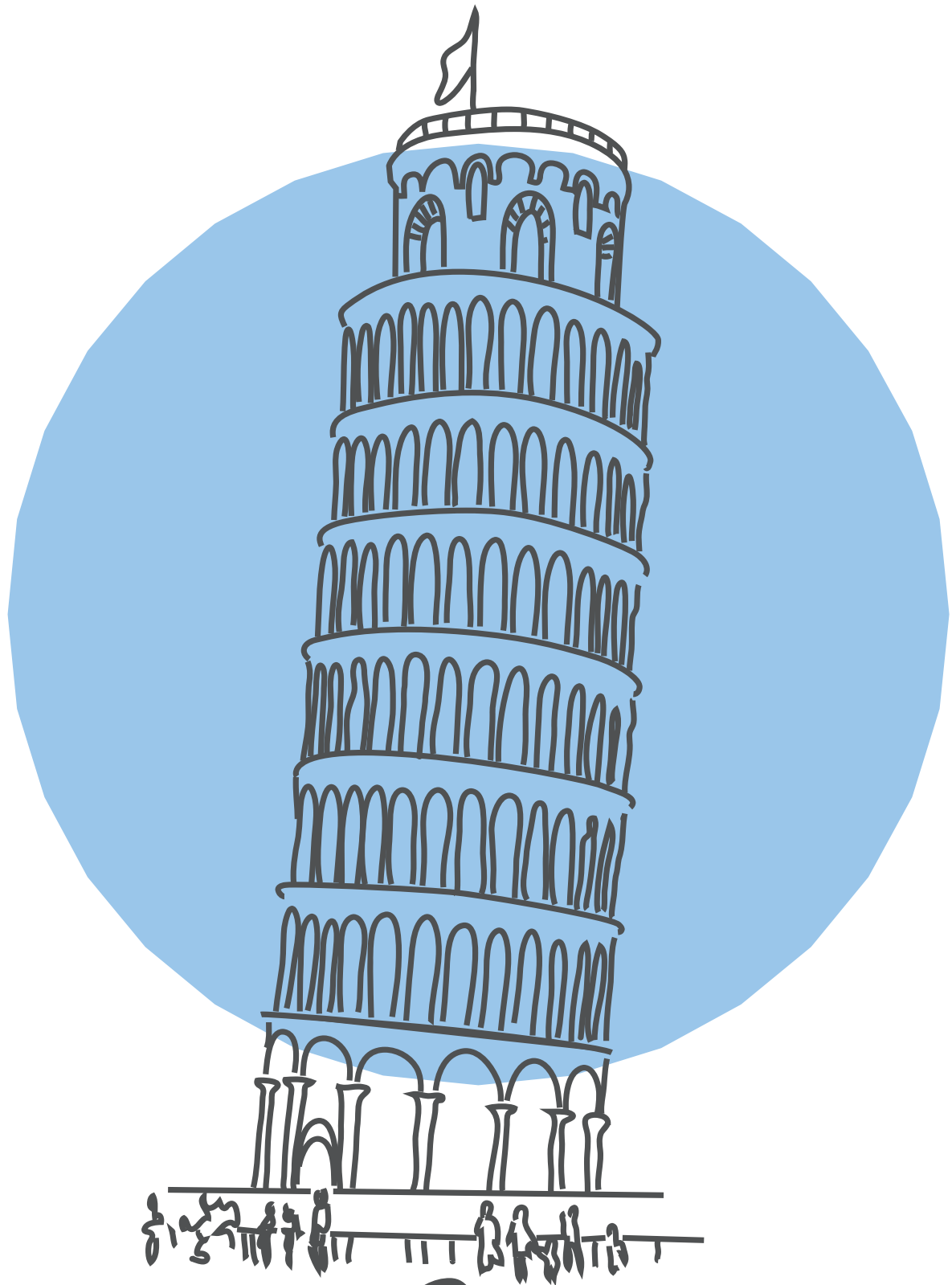




italian
themed
Restaurant

THE MENU INCLUDES

- Salad Buffet.
- Main course a la carte (1 to choose).
- Dessert (1 to choose).
- Red, white or rosé house wine (1 bottle/table).

* If you have any food intolerance or allergy, please ask the waiter for another option.
* Guests without invitation: Price of the dinner 30€/person (AI and HB basis 50% discount).
* Dinks not included in Half Board.

ANTIPASTI BUFFET

- **Carpaccio de ternera:** with Parmesan flakes, grapefruit wedge, olive oil, Salt, pepper and basil.
- **Caprese salad:** tomato, mozzarella cheese, fior di latte, basil cream, oil, salt and pepper.
- **Nonna Salad:** lettuce mix, dried tomato, parmesan cheese sheets, Tuna, roasted peppers and Calabrian olives.
- **Antipasto of vegetables:** cipolline borettane, eggplant, dried tomato.
- **Antipasti of mussels:** with vegetables, garlic, olive oil, tomato, chilli.
- **Selection of sprouts, lettuce and crudites:** lettuce, tomato, tuna, onion, corn, black olives, green olives, beet slices of Parmesan cheese.

CHEESE AND SAUSAGES CORNER

- Provolone, Taleggio, Gorgonzola, Asiago, Parmigiano.
- Prosciutto di Parma, mortadella, bresaola, coppa, salami milano, speck.

FOCACCIA

- **Classic:** garlic, rosemary.
- **“Marinara”:** tomato, rosemary and garlic.

SOUP

- Tomato soup with basil oil.
- Zucchini cream with smoked ricotta cheese and bread chips.

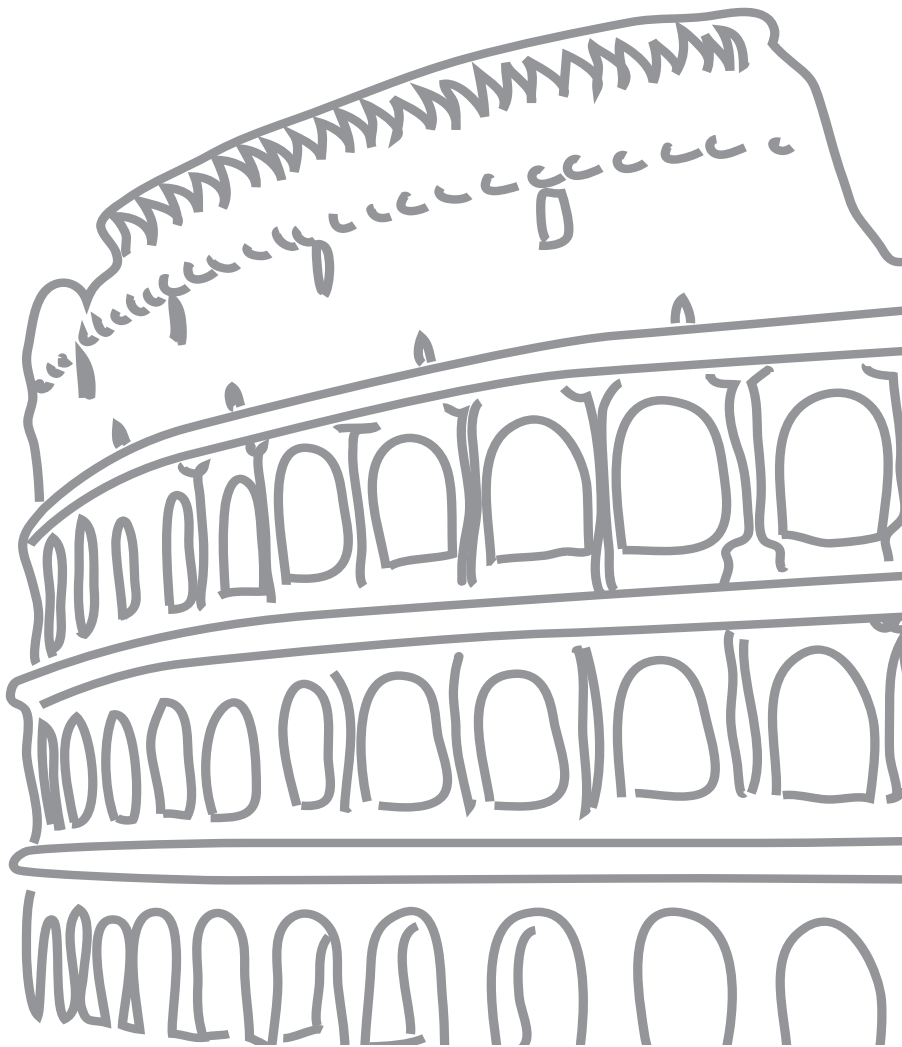
PASTA

Choose the pasta you want:

- Spaghetti.
- Tagliatelle.
- Tagliolini.
- Penne.
- Fusilli.
- Spinach and cheese ravioli.
- Farfalle.
- Gnocchi.

And choose your sauce:

- **Bolognese:** meat, tomato.
- **Napolitan:** tomato and basil.
- **Carbonara:** bacon, egg yolk, Parmesan.
- **Pesto:** basil, pine nuts, parmesan, garlic, oil.
- **Arrabbiata:** garlic, chilli, tomato.
- **Alfredo:** cream, parmesan.
- **Vegetable:** zucchini, fresh tomato and basil.



OUR SPECIAL DISHES

- Raviolo Valdostano with shrimp sauce, creamy pumpkin and Gorgonzola.
- Meat lasagna.

RISOTTI

- Funghi Porcini, green asparagus and truffle.
- Frutti di mare.

FISH

- Cod fillet confit with lemon and garlic thyme.
- Supreme canarian fish in volcanic malvasía wine sauce.
- Grilled Sea Bass in it's juice.

All our fish will be served with potatoes, pickled mushrooms and roasted cauliflower puree.

MEAT

- Rolle di Pollo (chicken breast breaded in panko stuffed with spinach and smoked cheese).
- Low temperature cooked suckling pork bathed in red wine sauce.
- Pork tenderloin with Gorgonzola.

All our meats are served with mashed tubers, Canarian vegetables and shallots.

VEGETARIAN

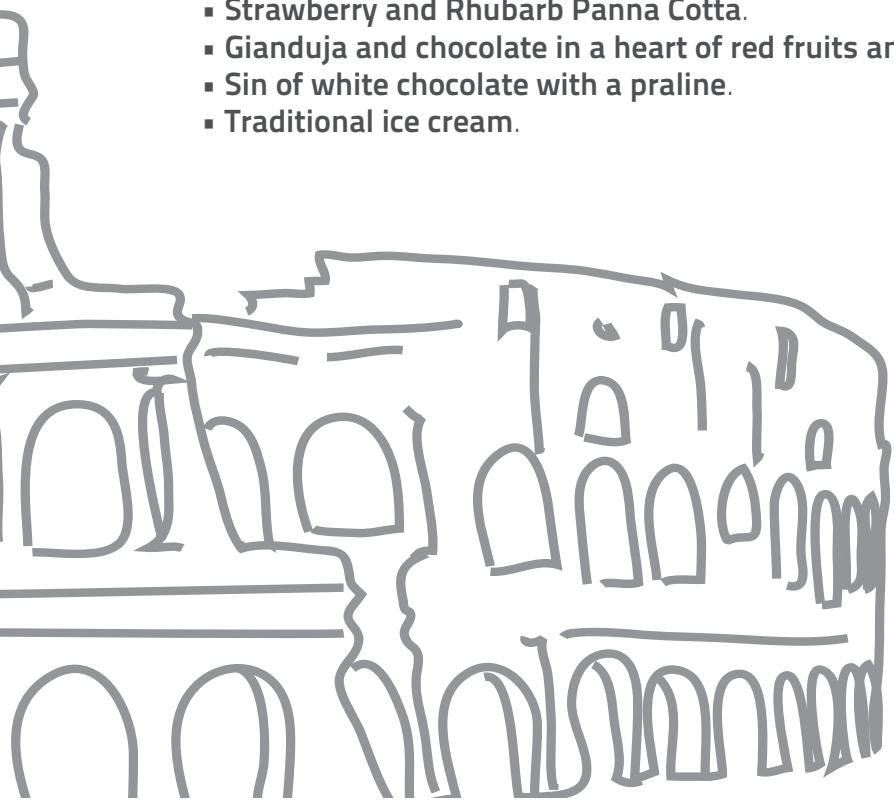
- Eggplant roll: spicy ricotta stuffed with dried fruits.
- Melted Provolone: with Provencal vegetables and tomatoes.

PIZZA

- Margherita: mozzarella cheese and tomato.
- Prosciutto: mozzarella cheese, tomato, ham and oregano.
- Napoletana: mozzarella cheese, tomato, olive, anchovies, capers.
- Diavola: mozzarella cheese, tomato, spicy salami.
- Quattro stagioni: mozzarella cheese, tomato, mushrooms, ham and artichokes, tuna.
- Mare e Monti: mozzarella cheese, tomato, prawns, mussels, mushrooms.
- Parmigiana: mozzarella cheese, tomato, Parma ham and Parmesan cheese slices.
- Calzone: mozzarella cheese, tomato, ham and mushrooms.
- Quattro formaggi: mozzarella cheese, gorgonzola, provolone and taleggio.
- Tonno e cipolla: mozzarella cheese, tomato, tuna and onion.
- Vegetarian: mozzarella cheese, tomato and mixed vegetables.
- Funghi: mozzarella cheese, tomato, mushrooms.

THE SWEET HOUR

- Our Tiramisu.
- Lemon cream with Italian meringue and nut crumble.
- Strawberry and Rhubarb Panna Cotta.
- Gianduja and chocolate in a heart of red fruits and crunchy cookie.
- Sin of white chocolate with a praline.
- Traditional ice cream.



Elba Carlota
Beach & Convention Resort

F U E R T E V E N T U R A

Avda. Las Marismas, 3. 35610. Antigua. Fuerteventura
T. (+34) 928 160 326 | carlota.reservas@hoteleselba.com
www.hoteleselba.com