


















★★★★

EL LAGAR RESTAURANT


















★★★★

DISCOVER OUR NEW MENU PREPARED BY CHEF JUAN ALEMÁN











FOR STARTERS: SOME HOT AND SOME COLD DISHES, SOME MORE TRADITIONAL AND OTHERS A BIT MORE...

	P.V.P.	
Well wrinkled chips with red mojo	9.00 €	
Cheeses of the island: Pajonales, Valsequillo, Corralillos	18.00 €	 
Chef's croquettes with all i oli	15.00 €	   
Poached egg with Iberian ham, purée, shiitake and truffle oil	16.00 €	  
The three tapas: the foie micuit, the local cheese and the Iberian ham	19.00 €	 
Sautéed mushrooms with garlic and their juice, Iberian ham, mashed potatoes and boiled egg	18.00 €	   
Cream of the day	7.00 €	

OF THE SEA AND THE MOUNTAINS

Floral beef tenderloin, with duck liver and potato textures	20.00 €	 
Iberian pork cheeks, black garlic and redcurrants	18.00 €	 
Confit suckling pig, pressed and crunchy, with wild boletus and queenette puree	19.00 €	 
Roasted octopus with stewed organic lentils and all i oli	18.00 €	  
Grilled salmon taco with a different seafood fideua	17.00 €	   
Codfish cooked at low temperature with almonds, creamy seasonal mushrooms and mini green salad of sprouts with salt and pepper flakes	19.00 €	   

OUR ASSORTMENT OF HOMEMADE DESSERTS

Plum sponge cake, red fruit sorbet and more red fruits	6.00 €	  
On cocoa soil, chocolate coulant and caramel and mint ice cream	6.00 €	  
Textured chocolate soup, with coffee parfait and milk foam	6.00 €	 
Cheese, coconut and honey and walnut ice cream; this is a cake	6.00 €	 

IGIC included



SULPHUR DIOXIDE AND SULPHITES



EGG



FISH



LACTOSE



MOLUSCOS



GLUTEN



LUPINES

Elba
Vecindario Aeropuerto
Business & Convention Hotel



OPENING HOURS: from 13.00 to 16.00h. and from 20.00 to 00.00h. | TEL. RESERVATIONS: 928 724 300 (Extension 518)
Avd. del Atlántico, 353 | 35110 Vecindario | Santa Lucía. Las Palmas