



RESTAURANTE

El Cobijo



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STARTERS

Bread with alioli or garlic bread	1,80 ud
Alioli or Canarian mojo	2,00 ud

RECOMMENDED

Black pudding “Ferrero” with almond cream	2,00 ud.
Mushrooms stuffed with beef tenderloin and foie	2,50 ud.
Eggplant triangles with cheese and palm honey	3,00 ud.
Bao bun filled with Iberian pork cheek and fried onion	3,50 ud.

SALADS

HALF / FULL

Mixed Salad		9,00
(Lettuce, onion, tomato and cucumber)		
Crispy Chicken Salad	7,00	12,00
(Lettuce, cheese, cherry tomatoes, crispy onion, croutons and honey-mustard dressing)		
Goat Cheese Salad		11,00
(Lettuce, cherry tomatoes, goat cheese, nuts, fig jam and pineapple)		
Heirloom tomato, burrata and red onion		12,00
(Avocado extra €3 subject to availability)		

KIDS MENU

Breaded chicken breast or escalope with fries	8,00
Chicken croquettes with fries	8,00
Burger patty with fries (Add a burger bun for €2)	8,00

STARTERS

Garlic Prawns	10,90
Scrambled Eggs with Prawns and Cod	9,50
Scrambled Eggs with Blood Sausage, Pork Crackling and Caramelised Onion	10,50
Avocado with Prawns and Marie Rose Sauce	10,90
Broken Eggs with Chorizo and Caramelised Onion	9,90
Goat's Cheese Log with Fig Jam or Sweet Pepper Jam	9,90
Grilled Cheese with Guava or Blueberry Jam	9,90
Padrón Peppers	8,00
Piquillo Pepper Stuffed with Cod	3,00
Homemade Croquettes (Chicken, tuna, spinach or Iberian ham)	1,20
Roasted Vegetables (Red and green peppers, courgette, onion and tomato)	12,00

FROM THE POT

My mother's chicken soup	4,90
Chickpea stew	6,90
Escaldón (Canarian gofio with meat broth, egg and onion)	6,90

M E A T S

Chateaubriand served with vegetables and sauce (600g beef tenderloin, ideal for sharing)	48.00
Low loin served with vegetables and sauce (600g sirloin, ideal for sharing)	34,00
Entrecote steak	17,90
Beef tenderloin	23,00
Black Angus Burger (Go ahead and make it double for just €4 more!) (180g juicy beef, melted smoked cheese, pickle, sweet onion, dijonnaise and fries)	16,90

Dry Aged Rib Steaks **View and choose from our display**

We carefully select premium cuts and dry-age them for several weeks in our controlled Dry Ager chamber. Temperature, humidity, and air circulation work slowly on the meat, concentrating its juices while enhancing its flavor, aroma, and tenderness. The result is a rich, elegant, and perfectly balanced flavor, with an exceptional texture and unique characteristics impossible to achieve with fresh meat.



MEATS

Acorn-fed Iberian pork “Secreto”	19,90
Acorn-fed Iberian pork “Pluma”	22,00
Acorn-fed Iberian pork “Presa”	24,00
Acorn-fed Iberian pork cheek with mashed potatoes	18,90
Pork tenderloin	15,00
Garlic Pork Tenderloin	15,00
Crispy chicken escalope	11,00
Half deboned grilled chicken	10,90

FISH

Cod loin with caramelized onion	19,90
Confit cod loin with almond and saffron dressing	19.90
Grilled salmon	17,00

Cod loins are served with potatoes and sweet potatoes

EXTRAS

Mushroom or pepper sauce	3,50
El Cobijo sauce (Mushrooms, bacon, dates, raisins and port wine)	3,50
Apple compote	3,50
Fries, Canarian wrinkled potatoes or sweet potatoes	3,50

VEGAN & VEGETARIAN

Crispy vegetarian salad (Lettuce, cherry tomatoes, crispy onion, croutons, breaded plant-based chicken-style strips and honey-mustard dressing)	15,00
Beyond Burger with NEXT bacon, vegan mayonnaise, lettuce, tomato, crispy onion and fries	15,00
Crispy vegan burger with vegan mayonnaise, lettuce, tomato, crispy onion and fries	15,00
Vegan chicken-style escalope	15,00

ALLERGENS

All our dishes may contain traces of celery, peanuts, gluten, crustaceans, nuts, sesame, egg, dairy, mollusks, mustard, fish, soy or sulfites. If you have any allergies or intolerances, please inform our staff. Plate decorations are edible, although some are served at cooler temperatures to maintain their shape.

DESSERTS

Tiramisú



Ladyfinger sponge soaked in coffee, mascarpone and cocoa, assembled to order for a creamy and authentic texture.

7€

Oreo cookie brownie



Fluffy chocolate brownie with cookie pieces and vanilla ice cream.

Served hot!

7€

POLVITO



Layers of biscuit, dulce de leche, whipped cream and meringue.

7€

QUESILLO



Traditional creamy flan made with milk, egg, lemon and caramel.

6€

Servicios por tarta del exterior 1€ por comensal.

DESSERTS

Caramelized brioche French toast



**Juicy brioche soaked in
milk and cinnamon,
topped with sugar and
pastry cream.**

Served hot!

7€

Chocolate croquettes



**Chocolate croquettes
with vanilla ice cream.**

Served hot!

7€

Cake service fee for outside cakes: €1 per guest.

W I N E S

RED WINES

Canarian

1 Litro de la casa	12,00
1/2 Litro de la casa	6,50
1/4 de la casa	3,50

Pre. ocampo maceración carbónica	20,00
Chiquita Locura	20,00
Pre. Ocampo Vendimia seleccionada	24,00

Rioja

Marqués de Tomares J3	18,00
Proelio crianza	20,00
Saiaz crianza	21,00
Landua	40,00

Jumilla

Juan Gil Plata	25,00
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Ribera del Duero

Copa de Celeste roble	5,00
Nuestro 8 meses roble	19,00
Balbás barrica 5 meses	19,00
Torrederos roble	19,00
Carramimbre roble	19,00
Trus roble	19,00
Celeste roble	19,00
Loess Inspiration	20,00
Protos ecológico 9 meses	21,00
Carramimbre crianza	25,00
Protos 27	35,00
Pago de Carraovejas	55,00
Hacienda Monasterio	55,00
Milsetentayseis	80,00

W I N E S

WHITES & ROSÉ

Whites

Rosé

Dry or fruity of house

		Reverón afrutado	19,00
1 Litro de la casa	12,00	Presas ocampo seco	19,00
1/2 litro de la casa	6,50	Rodrigues & sanzo	35,00
1/4 litro de la casa	3,50		

Cava

Canary whites

		Cava Extrem bonaval	16,00
Reverón Ecológico seco	19,00	Cava Extrem Rosé	16,00
Yaiza Malvasía	28,00	Cava Clos de Lom	27,00
		Benjamin de cava	4,00

White wines Spain

O Do Avó Marcelo Albariño	20,00
Nuestro verdejo	19,00
Sanzo verdejo ecológico	16,00
La casona de la vid viognier	34,00
Obar Rioja viura	20,00

Sweet wine

Reverón afrutado	19,00
Lágrima de vitalis	19,00

DRINKS

Coca cola	2,50
Fanta naranja o limon	2,50
Nestea limón o Mango piña	2,50
7UP, Clipper	2,50
Aquarius naranja o limon	2,50
Agua 1L	2,00
Agua con gas 0,5L	1,50
Zumos	1,50
Tónica	2,00
Red bull	3,00
Appleteiser	2,00
Dorada Especial caña	2,00
Dorada Especial jarra	3,00
1906 Reserva Especial	3,00
Dorada pilsen	2,50
Dorada sin o sin con limon	2,50
Sidra Exner	5,00
Sangria de vino 1L	12,00

COFFEE

Cafe expresso	1,20
Cortado natural	1,50
Cortado leche y leche	1,50
Cortado condensada	1,50
Desc. de sobre	1,50
Cafe americano	2,00
Cafe con leche	2,00
Carajillo	2,50
Barraquito	4,00
Irish coffe	5,00
Infusión	1,50

DRINKS

LIQUEURS

Limoncello	5,00
Licor de hiervas	5,00
Licor de crema	5,00
Jagermaifter	5,50
Amaretto	5,50
Frangelico	6,00
Bayleis	5,50
Tía maria	7,00
Vodka pomelo	5,50
Vodka caramelo	5,00
Sin alcohol	2,00
Chupito	2,00

GINS

Gordon's	6,00
Beefeater	6,00
Puerto de indias	6,50
Bombay	7,00
Citadelle	7,00
Tanqueray	7,00
Hendrick's	8,00
Brockman's	9,00
Gin mare	10,00

Tónicas incluida

RUM

Arehucas	6,00
Barceló añejo	7,00
Matusalem 7 años	7,00
Havana 7 años	7,00
Zacapa 23 8cl	12,00
Zacapa XO 8cl	22,00

WHISKEY

J&B	5,00
Red Label	5,00
Black label	7,00
Chivas 12 años	8,00
Jack Daniel's	9,00

**SOFT DRINK OR WATER
INCLUDED**