









MELVIN

Kantxu Perasategui.

STARTER S

-  Beet Salmorejo with sardines, pickle, and pulverized cheese 17 / Incl.
-  Smoked-eel Olivier salad over Peruvian “causa limeña” 18 / Incl.
- Burrata with coriander pesto, sun-dried tomato, and Kalamata olive 19 / 1
- Iberico Bellota ham 32 / 14
-  Galician sirloin steak tartare with toast 23 / 5
-  Bigeye tuna tartare over “ajoblanco” with a grape emulsion 23 / 5
- Selection of homemade croquettes 14 / Incl.
-  Lettuce hearts atop a beet, tomato, avocado, and sour apple tartare 16 / Incl.
-  Papa Bonita “revolcona”, with “torreznos” and sous-vide egg 17 / Incl.
-  Scallop with green pea toffee, pulverized Iberian ham, and a fennel mist 24 / 6
-  Crispy sea bass, cucumber mayonnaise and a jalapeño emulsion with black Canary potatoes 29 / 11



SHARING HAPPINESS

Dishes with this symbol can be served into two portions.

Supplement 3€.

MELVIN

Nantun Berasategui .

RICE

Organic local vegetable rice	19 / Incl.
“Senyoret”-style seafood rice with red shrimp	31 / 7
Dehesa rice with Iberian pork and green asparagus	22 / Incl.
Duck and mushroom risotto	24 / Incl.

FISH

Local fresh catch over an apple celeriac salad with fennel purée and frothed beet 26 / Incl.

Grilled hake loin wrapped in panceta, with truffled baby spinach and smoked jus 28 / 4

Grilled whole fish

Subtropical (red bream, blackbelly rosefish, wreckfish)	70€ Kg/28 €Kg
Oceanic (blackspot sea bream, red snapper, turbot)	120€ Kg / 48€ Kg

(Check with our dining room team for daily availability)

MELVIN

Martin Perasategui

MEAT

Galician beef sirloin, dry aged 45 days	75€/kg/ 33€/kg
Simmental T-Bone steak, dry aged 45 days	85€/Kg/ 43€/Kg
Tournedos Rossini	39 / 15
Rack of lamb over a wild asparagus salad with salsify and red wine sauce	31 / 7
Crispy suckling pig with roasted pepper chutney, pineapple-apple jam	24 / Incl.

Ask our team if you would like to accompany your meal with any of our sauces or side dishes of the day

DESSERTS

Warm chocolate soufflé with iced coffee cream and white chocolate sauce	10 / 2
Mimetic lemon stuffed with champagne sorbet, gin granita and lime and basil ice cream	9 / Incl.
Pistachio sponge cake with ice cream, orange cream and juniper granita	9 / Incl.
Martin's selected cheeses	16 / 8

Selection of bread, butter and appetizer 4 € per person

*Incl. Dishes included in HB (half board)

Prices are expressed in € and include IGIC (Canary Islands General Indirect Tax).

For those with especial diets or food intolerance or allergies (e.g.nuts), our staff is happy to assist you in your selections