

SALMARINA

Playa Honda

www.salmarinarestaurante.com

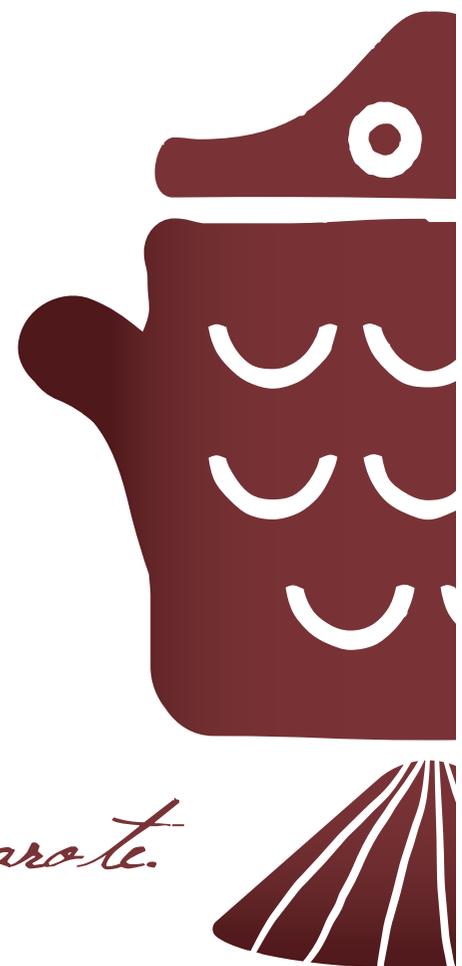
Playa Honda

Avda. Playa Honda, 163
Playa Honda - 35509 San Bartolomé
LANZAROTE (SPAIN)
t_928 82 30 36

Playa Quemada

Avda. Marítima, 13
Playa Quemada - 35570 Yaiza
LANZAROTE (SPAIN)
t_ 928 17 35 62

*Simmering
dishes on Lanzarote.*





Snacks

Papas arrugadas (small backed seasalt-crusteds potatoes and spicy Mojo sauce)
Small squid
Prawns in garlic sauce
Galician style octopus
Home-made croquettes
Cheese from Lanzarote with sweet gofio
“Padrón” Peppers (small, green, sometimes hot, peppers)
Acorn-fed reserve Iberian ham (D.O. Dehesa Extremadura)
“Salmarina” omelette
Fried free range eggs with potatoes and cured ham
Fried aubergine with palm honey
Baked cheese from El Hierro with “papas arrugadas” (canary style potatoes)
Grilled fresh vegetables (vegetarian cooking)
Casserole with octopus, prawns and mushrooms
Scrambled eggs with salmon and leeks
Mushrooms in garlic sauce (vegetarian cooking)

Starters

Tuna, tomato and onion salad
Mixed salad
“Salmarina” salad
Prawn cocktail
Smoked salmon from Uga
Melon with cured ham
Seafood soup
Asparagus and salmon on a slice of toast
Asparagus from Navarra, two sauces (D.O. Navarra)

Rices (min 2 people)

Spaguetti frutti di mari
Fish and seafood paella
Mixed paella
Noodles paella
Black rice
Vegetable paella (vegetarian cooking)
Rice with thick lobster broth

Fish dishes

Fresh fish
Seafood and fish with onions and tomatoes
Mixed fish and shellfish grill
Grilled fish fillet
Grilled sole
Sole Meunières
Moules marinières
Steamed mussels
Grilled king prawns
Grilled squid
Squid roman style
Mixed shellfish grill (min 2 people)

Meat dishes

Chicken in beer sauce
Veal scallop
“Flamenquines” (veal cordon bleu rolls) with a mushroom sauce
Suckling lamb cutlets
Goat’s meat in the old Lanzarote style
Grilled rib steak
“Añojo” Grilled veal sirloin steak
Pieces of “Timanfaya” sirloin steak (spicy)
“Salmarina” sirloin

Desserts

“Bienmesabe” (typical Canarian dessert with eggs almonds and lemon) served with ice cream
Crème caramele
Choice of ice cream
Chocolate mousse
Cake
Natural fruit

The sea, taste...
and a touch of *art.*

