

SALMARINA

Playa Quemada

www.salmarinarestaurante.com

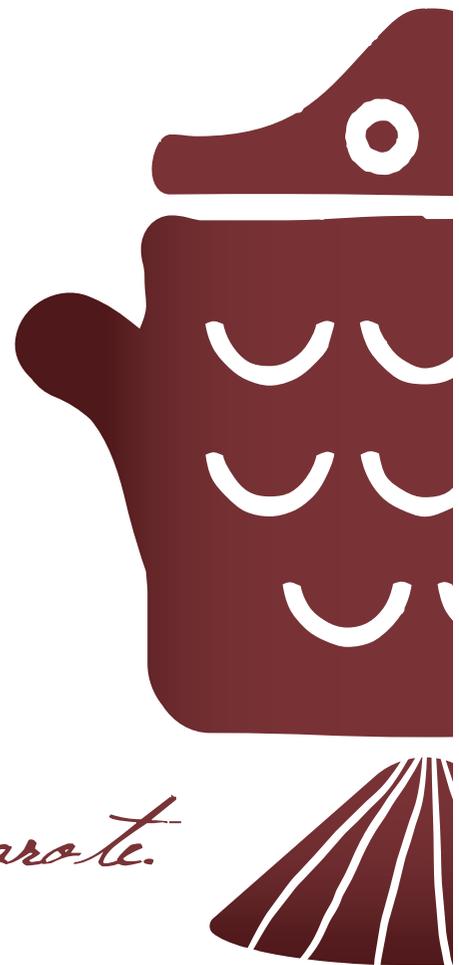
Playa Quemada

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

Playa Honda

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

*Simmering
dishes on Lanzarote.*





Snacks

Small squid
Prawns in garlic sauce
Galician style octopus
Octopus coated in breadcrumbs
Canary style octopus
(with “red mojo sauce” and potatoes)
Octopus in vinaigrette
Casserole with octopus, prawns
and mushrooms
Cheese from Lanzarote
Acorn-fed reserve Iberian ham
(D.O. Dehesa Extremadura)
Papas Arrugadas
(Canary style potatoes)
Home-made croquettes
“Padrón” peppers (small, green,
sometimes hot, peppers)
Sautéed mushrooms with ham
Scrambled eggs with mushrooms
and prawns
Mushrooms in garlic sauce
(vegetarian cooking)
Fried moray eel
Scrambled eggs with smoked salmon
“Salmarina” omelette
Fried free range eggs with potatoes
and cured ham
“Lapas”
Garlic bread
“Pan Tumaca” (bread with crushed
tomatoes drizzled with olive oil)

Starters

Tuna, tomato and onion salad
Mixed salad
“Salmarina” salad with “burgaos”
Prawn cocktail
Melon with serrano cured ham
“Tosta Salmarina” (smoked salmon,
prawns and our sauce)
Grilled fresh vegetables (vegetarian cooking)
Seafood soup
Asparagus from Navarra, two sauces
(D.O. Navarra)
Smoked salmon of Uga (Lanzarote)

Rices (min 2 people)

Fish and seafood paella
Mixed paella
Rabbit and vegetables paella
Noodles paella
Vegetable paella (vegetarian cooking)
Rice with thick lobster broth

Fish dishes

Fresh fish suggestions
“Zarzuela” (seafood and fish
with onions and tomatoes)
Grilled fish fillet
Grilled sole
Sole Meunière
Sole “Michel Menot”
Moules marinières
Steamed mussels
Grilled king prawns
King prawns in champagne aroma
Grilled squid
Squid roman style
Mixed shellfish grill (min 2 people)

Meat dishes

Suckling lamb cutlets
Rabbit in the old Lanzarote style
Sirloin brochette
“Añojo” Grilled veal sirloin steak
“Salmarina” sirloin

Desserts

Natural fruit
Chocolate mousse
Fig mousse
“Gofio” (toasted cornmeal) mousse
Crème caramelle
Cheesecake
Choice of ice cream
Strawberries flambeé

Peace and quiet, the
sea, and of course,
the taste.

