



# marino

COCINA DEL MAR

*Ember Lovers.*

## TO START ON BOARD

White fish ceviche.	<b>18.00€</b>
Wild shrimp salad.	<b>20.00€</b>
Seaweeds smoked salad, salmon and pineapple with honey and lime vinaigrette.	<b>20.00€</b>
Cockles salad with avocado, apple and lime.	<b>22.00€</b>
Cured anchovies, goat canarian cheese and bread.	6und.   <b>22.00€</b>
Fresh Oysters (natural or with avocado, lime and coriander).	4und.   <b>24.00€</b>
Shrimps carpaccio with avocado, pepper and coriander emulsión.	<b>24.00€</b>
Red tuna tartare (Thunnus Thynnus), egg and truffle.	<b>26.00€</b>
Lobster Spanish potatoes salad.	<b>32.00€</b>

## GREEN MARINO

Canarian potatoes with "mojo" sauce.	<b>10.00€</b>
Smashed avocado with coriander, lime and fresh pepper.	<b>14.00€</b>
Green salad, AVOE and canarian vinegar dressing.	<b>14.00€</b>
Grilled vegetables with dry tomatoes dressing.	<b>14.00€</b>
Grilled mushrooms with low temperature egg and Seaweeds pesto.	<b>16.00€</b>

## FROM THE LAND

Classic steak tartare.	<b>24.00€</b>
Grilled sirloin steak. <i>Chateaubriand.</i>	Per person.   <b>24.00€</b>

## LOW HEAT

Garlic prawn croquettes with garlic mayonese.	<b>16.00€</b>
Bite of local prawn with roasted American sauce.	<b>18.00€</b>
Glazed and spiced two styles moray with pineapple.	<b>22.00€</b>
Sea bass in salt. <i>Minimun 2 persons.</i>	Per person.   <b>29.00€</b>
Creamy rice with red prawns. <i>Minimun 2 persons.</i>	Per person.   <b>30.00€</b>
Creamy rice with lobste seaweed and saffron. <i>Minimun 2 persons.</i>	Per person.    <b>32.00€</b>

## FINISHED ON THE GRILL

Grilled baby squids with tomato and basil jam.	<b>20.00€</b>
Grilled octopus with Canarian "mojo" sauce.	<b>22.00€</b>
Grilled white prawns.	<b>24.00€</b>
Grilled seasonal fish.	Kg.   <b>44.00€</b>
Grilled blue lobster.	Kg.   <b>160.00€</b>
Grilled seasonal seafood.	According to market./€

## THE SWEET MOMENT

Cheese creamy pudding with passion fruit toffee.	<b>7.00€</b>
70% Organic chocolate Mousse.	<b>8.00€</b>
Apple textures.	<b>8.00€</b>
Caramelised mille feuille, vanilla and pistachios cream.	<b>8.00€</b>
Local cheese platter. <i>For 2 person.</i>	<b>16.00€</b>

V.A.T. included.



Regulation 1169/2011 on food information provided to the consumer.