

TASTING MENU



We invite you to start with a glass of Cava and a few appetizers before moving on to our tasting menu prepared with the best seasonal products

Oyster with corn juice

Scarlet shrimp
with roasted onion and carrots

Marinated Red tuna
with pine nuts and leek confit

Grilled foie gras
with pears, coffee and Pedro Ximénez

Wreckfish with watercress

Suckling pig with pineapple

Manga, goats cheese and basil

Petit fours

74€

WINE PAIRING (optional)

Five glasses of wine

30€

CLASSIC TASTING MENU



We invite you to start with a glass of Cava and a few appetizers before moving on to our tasting menu prepared with the best seasonal products

Oyster with corn juice

Scarlet shrimp
with roasted onion and carrots.

Marinated red tuna
with pine nuts and leek confit

Grilled foie gras
with pears, coffee and Pedro Ximénez

Wreckfish with watercress

Goat cannelloni
with chanterelle mushrooms

Suckling pig with pineapple

Tahiti Vanilla cream with citrus fruits

Manga, goats cheese and basil

Petit fours

80€

WINE PAIRING (optional)

Six glasses of wine

36€

GREAT TASTING MENU



We invite you to start with a glass of Cava and a few appetizers before moving on to our tasting menu prepared with the best seasonal products

Oyster with corn juice

Scarlet shrimp
with roasted onion and carrots

Marinated red tuna
with pine nuts and leek confit

Squid in its juice

Grilled foie gras
with pears, coffee and Pedro Ximénez

Red seabream with wall-rocket

Goat cannelloni with chanterelle mushrooms

Roasted pigeon with gnocchis and pumpkin

Tahiti Vanilla cream with citrus fruits

Manga, goats cheese and basil.

Pistachios, red prickly pears and Rosemary

Petit fours

90€

WINE PAIRING (optional)

Seven glasses of wine

42€

A WARM WELCOME TO LOS GUAYRES!

I AM PROUD TO INTRODUCE MY SPECIALLY DESIGNED MENU FOR THIS SEASON. THIS MENU PRESENTS AN ARRAY OF FRESH DISHES WHICH ARE MADE ALMOST ENTIRELY FROM LOCAL INGREDIENTS. MY FIRST WISH IS TO INTRODUCE TO YOU THE VARIETY OF PRODUCTS THAT OUR WONDERFUL ISLANDS AND THE ATLANTIC HAVE TO OFFER. EVERYTHING IS OF THE HIGHEST QUALITY.

FOR MANY YEARS, I HAVE TRAVELLED THROUGHOUT SPAIN AND HAVE GAINED EXPERIENCE IN THE MOST FAMOUS KITCHENS IN OUR COUNTRY. AMONGST OTHERS, I HAVE WORKED FOR SUCH RENOWNED CHEFS AS JUAN MARI ARZAK AND PEDRO SUBIJANA, AND FOR THE INCOMPARABLE FERRAN ADRIÀ. BECAUSE OF THEIR TRAINING, I AM PASSIONATE ABOUT ABSOLUTE PROFESSIONALISM. THIS IS THE PHILOSOPHY BY WHICH MY TEAM AND I WORK TO BRING YOU FOOD OF THE HIGHEST QUALITY EVERY EVENING.

IT IS MY PERSONAL WISH TO BLEND MY INTERNATIONAL EXPERIENCE WITH TRADITIONAL CANARIAN CUISINE. MY AIM IS TO CREATE A FUSION OF THE BEST COOKING STANDARDS THROUGHOUT THE WORLD WITH RECIPES AND DISHES WHICH WE HAVE KNOWN AND VALUED HERE FOR GENERATIONS. LET ME TAKE YOU WITH ME ON THIS CULINARY JOURNEY.

I HOPE YOU WILL HAVE A WONDERFUL EVENING HERE WITH US IN LOS GUAYRES.

YOURS
ALEXIS ÁLVAREZ



Los Guayres
Restaurante

becordial.com