



RESTAURANTE

# *El Cobijo*



Follow us on our social media and enjoy promotions and discounts.



## STARTERS

Bread with alioli or garlic bread	1,50 ud
Alioli or Canarian mojo	2,00 ud

## RECOMMENDED

Black pudding “Ferrero” with almond cream	2,00 ud.
Mushrooms stuffed with beef tenderloin and foie	2,50 ud.
Eggplant triangles with cheese and palm honey	3,00 ud.
Bao bun filled with Iberian pork cheek and fried onion	3,50 ud.

## SALADS

HALF / FULL

El Cobijo Salad		1 1,00
(Lettuce, serrano ham, prawns, pineapple, olives, Manchego cheese and yogurt-dill dressing)		
Crispy Chicken Salad	7,00	1 2,00
(Lettuce, cheese, cherry tomatoes, crispy onion, croutons and honey-mustard dressing)		
Goat Cheese Salad		1 1,00
(Lettuce, cherry tomatoes, goat cheese, nuts, fig jam and pineapple)		
Heirloom tomato, burrata and red onion		1 2,00
(Avocado extra €3 subject to availability)		

## KIDS MENU

Breaded chicken breast or escalope with fries	8,00
Chicken croquettes with fries	8,00
Burger patty with fries	8,00

## ENTRANTES

Garlic prawns	10,90
Scrambled eggs with prawns and cod	9,50
Avocado with prawns and cocktail sauce	10,90
Broken eggs with chorizo and caramelized onion	9,90
Grilled Canarian black pork sausage	6,00/ud
Wagyu black pudding	6,00/ud
Goat cheese with fig jam or sweet pepper jam	9,90
Grilled cheese with guava or blueberry jam	9,90
Padrón peppers	8,00
Piquillo pepper stuffed with cod	2,50
Homemade croquettes (chicken, tuna, spinach or Iberian ham)	1,20
Grilled vegetables (Red and green bell pepper, zucchini, onion and tomato)	12,00

## FROM THE POT

My mother's chicken soup	4,90
Chickpea stew	6,90
Escaldón (Canarian gofio with meat broth, egg and onion)	6,90

# MEATS

<b>Black Angus ribeye steak</b>	<b>55,00/Kg</b>
<b>Simmental Selection ribeye steak</b>	<b>70,00/kg</b>
<b>Certified Galician Blond ribeye steak</b>	<b>80,00/Kg</b>
<b>European Beef ribeye steak</b>	<b>48,00/Kg</b>
<b>Chateaubriand served with vegetables and sauce</b> (600g beef tenderloin, ideal for sharing)	<b>45.00</b>
<b>Low loin served with vegetables and sauce</b> (600g sirloin, ideal for sharing)	<b>34,00</b>
<b>Entrecote steak</b>	<b>18,90</b>
<b>Beef tenderloin</b>	<b>21,00</b>
<b>Black Angus Burger</b> (Go ahead and make it double for just €4 more!) (180g juicy beef, melted smoked cheese, pickle, sweet onion, dijonnaise and fries)	<b>16,90</b>

## Dry Aged Maturation

We carefully select premium cuts and allow them to rest for weeks in our controlled dry-aging chamber. Temperature, humidity and airflow slowly enhance the meat, concentrating its juices and developing deeper aromas and a more tender texture. The result is a more intense, clean and elegant flavor, impossible to achieve with fresh meat.



# MEATS

Acorn-fed Iberian pork “Secreto”	18,90
Acorn-fed Iberian pork “Pluma”	22,00
Acorn-fed Iberian pork “Presa”	24,00
Acorn-fed Iberian pork cheek with mashed potatoes	18,90
Pork tenderloin	15,00
Marinated pork sirloin (Carne Fiesta style)	14,50
Crispy chicken escalope	10,00
Half deboned grilled chicken	9,90

# FISH

Cod loin with caramelized onion	18,90
Confit cod loin with almond and saffron dressing	18,90
Grilled salmon	16,00

Cod loins are served with potatoes and sweet potatoes

# EXTRAS

Mushroom or pepper sauce	3,50
El Cobijo sauce (Mushrooms, bacon, dates, raisins and port wine)	3,50
Apple compote	3,50
Fries, Canarian wrinkled potatoes or sweet potatoes	3,50

## VEGAN & VEGETARIAN

Crispy vegetarian salad (Lettuce, cherry tomatoes, crispy onion, croutons, breaded plant-based chicken-style strips and honey-mustard dressing)	15,00
Beyond Burger with NEXT bacon, vegan mayonnaise, lettuce, tomato, crispy onion and fries	15,00
Crispy vegan burger with vegan mayonnaise, lettuce, tomato, crispy onion and fries	15,00
Vegan chicken-style escalope	15,00

### ALLERGENS

All our dishes may contain traces of celery, peanuts, gluten, crustaceans, nuts, sesame, egg, dairy, mollusks, mustard, fish, soy or sulfites. If you have any allergies or intolerances, please inform our staff. Plate decorations are edible, although some are served at cooler temperatures to maintain their shape.

# DESSERTS

**Tiramisú**



**Ladyfinger sponge soaked in coffee, mascarpone and cocoa, assembled to order for a creamy and authentic texture.**

**7€**

**POLVITO**



**Layers of biscuit, dulce de leche, whipped cream and meringue.**

**5€**

**Oreo cookie brownie**



**Fluffy chocolate brownie with cookie pieces and vanilla ice cream.**

**Served hot!**

**6€**

**QUESILLO**



**Traditional creamy flan made with milk, egg, lemon and caramel.**

**5€**

**Servicios por tarta del exterior 1€ por comensal.**

# DESSERTS

**Caramelized brioche French toast**



**Juicy brioche soaked in milk and cinnamon, topped with sugar and pastry cream.**

**Served hot!**

**6€**

**Chocolate croquettes**



**Chocolate croquettes with vanilla ice cream.**

**Served hot!**

**7€**

**Servicio por tarta del exterior 1€ por comensal.**

# WINES

## RED WINES

### Canarian

1 Litro de la casa	12,00
1/2 Litro de la casa	6,50
1/4 de la casa	3,50

Pre. ocampo maceración carbónica	19,00
Chiquita Locura	19,00
Pre. Ocampo Vendimia seleccionada	22,00

### Rioja

Marqués de Tomares J3	16,00
Proelio crianza	18,00
Saiaz crianza	20,00
Landua	40,00

### Jumilla

Juan Gil Plata	25,00
----------------	-------

### Ribera del Duero

Copa de Celeste roble	5,00
Nuestro 8 meses roble	18,00
Balbás barrica 5 meses	18,00
Torrederos roble	18,00
Carramimbre roble	18,00
Trus roble	18,00
Celeste roble	18,00
Loess Inspiration	20,00
Protos ecológico 9 meses	21,00
Pagos de Balbás	23,00
Trus crianza	25,00
Protos crianza	30,00
Protos 27	35,00
Pago de Carraovejas	55,00
Hacienda Monasterio	55,00
Milsetentayseis	80,00

# WINES

## WHITES & ROSÉ

### Whites

### Rosé

#### Dry or fruity of house

		Reverón afrutado	18,00
1 Litro de la casa	12,00	Presas ocampo seco	18,00
1/2 litro de la casa	6,50	Rodrigues & sanzo	35,00
1/4 litro de la casa	3,50		

### Cava

#### Canary whites

		Cava Extrem bonaval	16,00
Reverón Ecológico seco	18,00	Cava Extrem Rosé	16,00
Yaiza Malvasía	28,00	Cava Clos de Lom	27,00
		Benjamin de cava	4,00

#### White wines Spain

O Do Avó Marcelo Albariño	20,00
Nuestro verdejo	18,00
Sanzo verdejo ecológico	15,00
La casona de la vid viognier	34,00
Obar Rioja viura	20,00

#### Sweet wine

Reverón afrutado	18,00
Lágrima de vitalis	19,00

## DRINKS

Coca cola	2,50
Fanta naranja o limon	2,50
Nestea limón o Mango piña	2,50
7UP, Clipper	2,50
Aquarius naranja o limon	2,50
Agua 1L	2,00
Agua con gas 0,5L	1,50
Zumos	1,50
Tónica	2,00
Red bull	3,00
Appleteiser	2,00
Dorada Especial caña	2,00
Dorada Especial jarra	3,00
1906 Reserva Especial	2,50
Dorada pilsen	2,00
Dorada sin o sin con limon	2,00
Sidra Exner	5,00
Sangria de vino 1L	12,00

## COFFEE

Cafe expresso	1,20
Cortado natural	1,50
Cortado leche y leche	1,50
Cortado condensada	1,50
Desc. de sobre	1,50
Cafe americano	2,00
Cafe con leche	2,00
Carajillo	2,50
Barraquito	4,00
Irish coffe	5,00
Infusión	1,50

# DRINKS

## LIQUEURS

Limoncello	5,00
Licor de hiervas	5,00
Licor de crema	5,00
Jagermaifter	5,00
Amaretto	5,00
Frangelico	6,00
Bayleis	5,00
Tía maria	7,00
Vodka pomelo	5,00
Vodka caramelo	5,00
Sin alcohol	2,00
Chupito	2,00

## GINs

Gordon's	6,00
Beefeater	6,00
Puerto de indias	6,50
Bombay	7,00
Citadelle	7,00
Tanqueray	7,00
Hendrick's	8,00
Brockman's	9,00
Gin mare	10,00

Tónicas incluida

## RUM

Arehucas	6,00
Barceló añejo	7,00
Matusalem 7 años	7,00
Havana 7 años	7,00
Zacapa 23 8cl	12,00
Zacapa XO 8cl	22,00

## WHISKEY

J&B	5,00
Red Label	5,00
Black label	7,00
Chivas 12 años	8,00
Jack Daniel's	9,00

**SOFT DRINK OR WATER  
INCLUDED**