Please let us know about any food allergies or intolerances.

We're here to help!

SMOKEDROOM
COAL

Menu
/EN

STARTERS

Raw for sure
Our tasty steak tartare, made from domestic beef sirloin, seasoned with egg, mustard and capers, and served with toasted bread and potatoes.

Public Price 20€ | **HB** 14€ | **AI** Incl.

Garlic bread
Bread dripping with garlic, parsley and extra virgin olive oil.

Public Price 5€ | **HB** 3,5€ | **AI** Incl.

Charcoal-grilled caesar salad
Grilled Tudela lettuce hearts, grilled chicken breast and parmesan shavings, served with our Caesar sauce.

Public Price 16€ | **HB** Incl. | **AI** Incl.

Hot greens
Vegetable cream with courgette, leek, lettuce, shallot and rocket.

Public Price 9€ | **HB** Incl. | **AI** Incl.

Pork and bacon rillette
Creamy, well-spiced and seasoned homemade meat pate, served chilled with toasted ciabatta.

Public Price 12€ | **HB** Incl. | **AI** Incl.

The Half Board Menu (with voucher) includes 3 courses from our menu: a Starter, a Main Act course and a Grand Finale dessert, marked as "HB INCL".

The All Inclusive Menu (with voucher) includes 3 courses from our menu: a Starter, a Main Act course and a Grand Finale dessert, marked as "AI INCL". Guests on an AI package receive a 50% discount off the Public Price of all charcoal grill dishes.

MAIN ACT

Simple is best
Bratwurst sausage served with mashed potatoes, dried figs and gravy: a real delicacy.

Public Price 14€ | **HB** Incl. | **AI** Incl.

Homemade meat pie
Puff pastry with a flavourful vegetable and beef filling.

Public Price 10€ | **HB** Incl. | **AI** Incl.

Charcoal-grilled chicken
Well-seasoned chicken breast slow-cooked on our charcoal grill.

Public Price 18€ | **HB** Incl. | **AI** Incl.

The 180 gram giant
Grilled beef burger with a combination of sliced cheeses and our special Pedro Ximénez sauce.

Public Price 18€ | **HB** Incl. | **AI** Incl.

Spiced fish
Spiced fish with vegetables, cooked perfectly en papillote over our charcoal grill.

Public Price 21€ | **HB** Incl. | **AI** Incl.

Vegetables for life
Seasonal vegetables cooked over a slow charcoal fire, finished with virgin olive oil.

Public Price 18€ | **HB** Incl. | **AI** Incl.

Sunday roast
Roast beef served with Yorkshire pudding, gravy, mashed potatoes and steamed vegetables: a real classic.

Public Price 20€ | **HB** Incl. | **AI** Incl.

IGIC INCLUDED

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FROM THE CHARCOAL GRILL

Our meats are served with demi-glace sauce and steak house fries (extra garnishes and sauces are available from the menu).

Aged veal cutlet (750 g.)
Veal cutlet aged a the perfect temperature and humidity, cooked on our slow-fire grill.

Public Price 33€ | **HB** 23,10€ | **AI** 16,50€

Beef strip steak (400 g.)
An impressive cut of well-marbled and juicy sirloin. The best tasting part of the cow.

Public Price 30€ | **HB** 21€ | **AI** 15€

Beef tenderloin (250 g.)
Domestic beef tenderloin. The most tender and juicy part of the cow.

Public Price 28€ | **HB** 19,60€| **AI** 14€

Beef loin (400 g.)
Beef entrecôte steak aged wih the perfect level of humidity in our dry-aging chamber, ready to be cooked over charcoal.

Public Price 26€ | **HB** 18,20€ | **AI** 13€

The 360 gram giant
Grilled double beef burger with a combination of sliced cheeses and our special Pedro Ximénez sauce.

Public Price 22€ | **HB** 15,40€ | **AI** 11€.

Side dishes
Public Price 6€ | **HB** 4,20€ | **AI** 3€

Mashed potatoes
Tasty mashed potatoes finished with a touch of butter and parmesan.

Baked potato
Potato cooked en papillote over charcoal to create the perfect accompaniment for meat.

Game chips
Fresh potatoes cut into lattice shapes and deep-fried, ready to eat.

Creamed spinach
Fresh, well-seasoned spinach cooked with dairy cream.

Lettuce and onion salad
Oh, how I love the green! Good lettuce and red onion seasoned with oil and sherry vinegar. The perfect accompaniment.

Our sauces

Gravy sauce
Rich sauce made from meat juices and vegetables cooked over a low heat.

Public Price4€ | **HB** 2,80€ | **AI** 2€

Pepper sauce
Mouth-watering sauce made with black pepper and meat juices, with a gentle heat.

Public Price 4€ | **HB** 2,80€ | **AI** 2€

Bearnaise sauce
Butter, egg and fresh tarragon.

Public Price 4€ | **HB** 2,80€ | **AI** 2€

Garlic butter
Butter flavoured with fresh garlic.

Public Price 3€ | **HB** 2,10€ | **AI** 2€

Portion of bread and butter

Public Price 3€ | **HB** Incl. | **AI** Incl.

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GRAND FINALE

Majestic Teide
Molten chocolate lava cake with creamy yoghurt ice cream.

Public Price 9€ | **HB** Incl. | **AI** Incl.

Crème brûlée
Silky vanilla cream with a thin layer of crisp caramel.

Public Price 8€ | **HB** Incl. | **AI** Incl.

Apple crumble
The perfect combination of baked apple and cookies with vanilla ice cream.

Public Price 9€ | **HB** Incl. | **AI** Incl.

Banoffee pie
Delicious dessert of banana, toffee, cookies and cream.

Public Price 9€ | **HB** Incl. | **AI** Incl.

Fruit salad
Selection of our best ready-to-eat seasonal fruits.

Public Price 9€ | **HB** Incl. | **AI** Incl.

AI guests who decide to return will benefit from a **50% discount off** the public price of the menu, including AI drinks. Other drinks at public price without discount.

Half Board guests who decide to return will benefit from a **30% discount off** the public price of the menu, and can choose to take advantage of their board package at The Pier lunch buffet. Does not include discounts on drinks.

IGIC INCLUDED