

GRUPO MONKEY

XIII CULINARY JOURNEYS

The Art of
FOOD



VIERNES 9 DE MAYO

**Braulio
Simancas**

Silbo Gomero, Tenerife

Panes artesanos, mantequilla de cabra y chorizo de T eror

Artisan breads, goat butter & T eror chorizo

(Traditional Canarian chorizo from the town of T eror)

Quesos canarios artesanos

Canarian artisan cheeses

*Tartar de at n, pimienta palmera ahumada, cilantro,
lima y aguacate*

*Tuna tartare with smoked Palmera pepper, coriander,
lime & avocado*

Mojo pulpo con papitas glaseadas y escald n cl sico de pescado

Octopus mojo with glazed baby potatoes & classic fish escald n

*(Mojo: traditional Canarian sauce; escald n: a warm, savory pudding
made with fish broth and gofio)*

Cherne fresco/Cherne salado, majado de perejil y pimientos asados

Fresh or salted Cherne with parsley dressing & roasted peppers

(Cherne: a local wreckfish or grouper-like white fish)

Carne fiesta, gofio de millo gomero y lima, toque picante

Carne fiesta with Gomero corn gofio, lime & a spicy touch

(Marinated pork dish from the Canary Islands)

Quesillo y Frangollo

Quesillo & Frangollo

*(Quesillo: Canarian-style flan; Frangollo: traditional dessert
made with milk, cornmeal & dried fruits)*

Precio por persona: 70  | Opci n con maridaje: +30 

Price per person:  70 | Optional wine pairing: + 30



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