



Dinner Menu

STARTERS

Gazpacho (12)	10.50€
Fish cream with saffron toast (1,3,4,9,12)	12.50€
Iberian ham (100g.) (1)	15.50€
Canarian cheese platter (1,7)	12.00€
Mixed seafood croquettes with dried tomato aioli (1,2,3,4,7,13)	12.50€
Home marinated salmon with fine herbs mezclum and cauliflowers couscous (4,10)	15.00€
Andalusian squid (3,10,11)	13.00€
Caesar salad (vegetarian with heura) (1,3,6,7,10)	12.50€
Russian salad Blue Oasis with sweet potato chips (2,3,4,6,10,11)	12.50€
Black rice salad with red onion and avocado (10)	12.00€

MAIN DISHES

From Italy with love

Margherita pizza (1,7) 11.50€

Cheese, tomato

Neapolitan pizza (1,4,7) 12.00€

Cheese, tomato, anchovies, olives

Pizza Villa María (1,7) 12.50€

Cheese, mushrooms and tartufata

Neapolitan macarroni (1,9,12) 10.50€

Carbonara macarroni (1,3,7) 12.00€

Bolognese spaghetti (vegan Bolognese option) (1,6,9,12) 12.00€

Fetuccini with concassé tomato and seafood (1,2,4,13) 15.50€

Orecchiette with broccoli and anchovies (1,4,12) 12.50€

Viva España

Rice mixed fish and meat (2,4,12,13) 19.50€

Rice with pork and chicken (12) 16.50€

Rice with fish and sea food (2,4,12,13) 18.50€

Rice with vegetables (9,12) 14.00€

We prepare your rice as you wish: dry, creamy or soupy - Price per person, min. 2 people.

Josper oven and sea world

Fresh fish of the day (4)	21.50€
Octopus limbs (13)	18.00€
Salmon (4)	20.00€
Chicken breast	14.50€
Sirloin steak	24.50€
Beef loin	19.00€
Beef ribeye	35€/kg.
<i>Half Board supplement: 10€/kg</i>	
Iberian pork filet (secreto ibérico)	19.00€

Choose one side dish:

Mashed potatoes (7)

Mashed sweet potato (7)

Canarian wrinkled potatoes

Seasonal sautéed vegetables

Green salad (10)

Choose one sauce:

Green and red mojo (12)

Chimichurri (12)

Pedro Ximénez (1,7,12)

Bearnaise (3,7,12)

Mushrooms sauce (1,7,12)

Green pepper sauce (1,7,12)

Roquefort (7)

Villa María Special:

Mixed grill

17.00€

Chicken breast, Iberian pork filet, beef loin, sausage, bacon

Price per person, min. 2 people

Allergens:

1. Gluten, 2. Crustaceans, 3. Egg, 4. Fish, 5. Peanut, 6. Soy, 7. Dairy, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame, 12. So₂-Sulfites, 13. Molluscs, 14. Lupin.

**Bread service 1.50€*

**Please inform the restaurant team upon any food intolerances or allergies.*



Dessert Menu

Banoffee (vegan)	5.50€
Authentic "Tres leches" with passion fruit (3,7)	5.50€
Apple pie (3,7,8)	5.50€
Carrot pie (3,7,8)	5.50€
Fruit salad	6.50€
Chocolate mousse with raspberry filled heart (3,7,8)	7.50€

Allergens:

1. Gluten, 2. Crustaceans, 3. Egg, 4. Fish, 5. Peanut, 6. Soy, 7. Dairy, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame, 12. So₂-Sulfites, 13. Molluscs, 14. Lupin.

**Please inform the restaurant team of any food intolerances or allergies.*