



La Venta

WINTER 2018

COLD STARTERS

Acorn-fed Iberian cured ham Joselito Gran Reserva 24 / Tapa 12
served with rustic tomato bread

Spanish charcuterie and selection of Canarian chesses 18 / Tapa 10

Black Angus Beef tartar 22 / Tapa 12
served with green mustard emulsion and toasted bread

House made smoked salmon 14 / Tapa 8
served with sour cream, fresh chives and salmon roe

Marinated wild mushrooms salad 11 v
served with palm honey vinaigrette

Tuna belly salad with tomato and red onions 11
served with coriander and avocado dressing



HOT STARTERS

Garlic shrimps 13

Semi-liquid croquettes 13 / Tapa 7

made of cured ham, shrimps and goat cheese with caramelized Apple

Deep fried baby squid 12 / Tapa 7

served with black garlic aioli

Deep fried smoked Idiazabal cheese 14

served with green olives and bel pepper salad

V

Crispy pork belly 13

served with baby vegetables

SOUPS

Salmorejo 8

served with dried tomato, cured ham poder and boiled egg

Creamy local seafood soup 9

served with toasted garlic bread

Wild mushrooms soup 8

served with toasted bread

V

SPECIAL OF THE DAY

ASK US ABOUT SPECIALS OF THE DAY

VEGETARIAN DISH

V

BREAD PER PERSON 1.50

Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of when preparing your menu request



FROM THE SEA

Marmitako Style salmon with cider 18

Red seabream 19

served with seasoned vegetables

Grilled Mediterranean octopus 18

served with cauliflower puree and smoked paprika

Grilled yellowfin tuna 22

served with smoked red peppers vinaigrette and rustic bread

Turbot with celeriac purée 20

served with morel mushrooms and pickled vegetables

Grilled Canadian lobster 36

served with roasted fennel cream, orange zest and baby vegetables

FROM THE LAND

Free-range chicken breast 18

served with pumpkin cream and sauted champignons

Grilled rack of lamb 23

served with soute of baby pataotes, red onion and bel pepper.

Braised Iberian pork rump 21

served with wild mushroom sauté, roasted cherry tomatoes and spinach

Grilled black angus tenderloin 28

served with Canarian roasted potatoes

Slowly cooked veal cheeks 22

served with chestnuts cream and baby vegetables sauté.



SELECTION OF PAELLAS AND RICE

Seafood paella (minimum two persons) 19 p.p

Surf & Turf paella (minimum two persons) 18 p.p

Vegetables paella (minimum two persons) 15 p.p ✓

Soupy rice with lobster (minimum two persons) 22 p.p

Surtido de charcutería y quesos canarios

Spanish charcuterie and selection of Canarian chese

EXTRA SIDE DISHES 3.50

Sautéed vegetables

French fries

Mashed potatoes

Canarian potatoes



MENÚ TABLE D'HOTE

STARTERS

Spanish charcuterie and selection of Canarian cheeses

Semi-liquid croquettes

made of cured ham, shrimps and goat cheese with caramelized apple

Garlic shrimps

Salmorejo

served with dried tomato, cured ham powder and boiled egg

MAIN COURSE

Grilled Mediterranean octopus

served with cauliflower puree, smoked paprika

Red seabream

served with seasoned vegetables

Free-range chicken breast

served with pumpkin cream and sautéed champignons

Braised Iberian pork rump

served with wild mushroom sauté, roasted cherry tomato and spinach

Marinated wild mushrooms salad

served with palm honey vinaigrette



DESSERT

Catalan Cream

Rice Pudding

Coconut quenelle and creamy mango

Doughnuts with strawberry and vanilla

THREE DISHES OF CHOICE MENU 32

PRICE INCLUDES VAT (Igtc)

Sheraton®

SHERATON LA CALETA
RESORT & SPA
Calle La Enramada, 9 38670
La Caleta Adeje, Tenerife, España
T 34 922 16 20 00

Half board and full board guest:
Credit of 32 per adult and 16 per child