



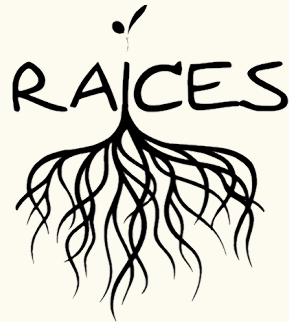
RAICES



Avenida Paco Hierro, Gran Tarajal
+34 682 76 23 22



Homemade Ali-oli &
Bread: 1,50€ per person



Starters

Spanish Iberic 100% Acorn-fed Ham - 23,00€

Garlic prawns - 10,50€

Typical spanish dish, sizzling garlic prawns.

Prawns cocktail - 14,00€

Flambeed prawns with brandy and fresh orange juice, accompanied by our
homemade pink sauce, tropical fruits and black caviar.

Homemade croquettes - 11,00€

Typical Spanish Iberic ham and/or fish handmade croquettes.

Fresh salmon carpaccio - 13,00€

Fresh marinated Salmon, served with avocado, big capers, celery, soja sauce and black caviar.

Seafood salad of shrimps and fresh local octopus - 13,00€

Journey into the world of Majorero Cheese - 12,00€

Variety of local goat cheeses from Fuerteventura.

Salads

Caesar Salad - 13,50€

Chef's Salad - 12,50€

Mixed salad with vegetables and fruits of the day.



TAX INCLUDED





Meat

Raíces-style ribeye - 45,00€

Fresh ribeye steak from Gran Canaria, served with homemade chips and baked vegetables

Raíces-style fillet steak - 22,00€

Fresh fillet steak grilled on our volcanic stone and served with potatoes and vegetables

Grilled sirloin steak - 20,00€

Fresh grilled sirloin steak cut into stripes, served with homemade fries and grilled pepper

Lamb with honey and pistachio - 22,00€

Fresh grilled Lamb finished with honey and pistachio,
served with baked potatoes and vegetables.

Fuerteventura goat - 20,00€

Braised Fuerteventura Goat, served with potatoes and vegetables

Fish

Mini-squid - 16,50€

Fried or grilled

Local fresh Tuna - 20,00€

Fried Roman Squid - 17,50€

Fresh fish of the day - price on weight

Fried, grilled, or filleted

*Accompanied with
salad and potatoes*

Desserts

Homemade Cheesecake - 6,00€

Fruit of the forest and caramel or chocolate

Grandmother's Almond Cake - 6,00€

Brownie with Vanilla Ice-Cream - 6,00€

Homemade brownie served with vanilla ice-cream

Please request the allergen menu to our staff



TAX INCLUDED

