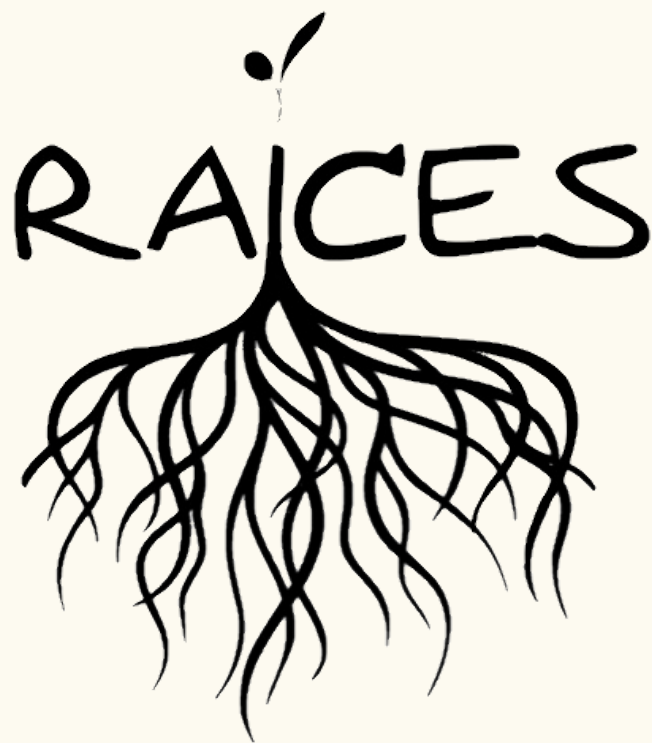




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Raíces: a story brought back to life

This place, where we are today, was once one of the first supermarkets in Fuerteventura, founded by Mónica's parents, Teresa and Juan. With effort and dedication, they turned it into a local benchmark. Decades later, that same spirit of hard work and commitment inspired the birth of Raíces, a personal project full of meaning. The strong commitment of her family and the dedication of all its members have undeniably shaped the character of its founder: from her grandparents to her aunt and her parents, all of them tireless workers.

Raíces was born out of a great passion shared by two people who saw the opportunity to make their dream come true. Above all, it became the materialisation of a profound feeling of love through gastronomy.

Today, Raíces is the personification of its founder, Mónica. Native of Gran Tarajal and raised in this very building, she built her professional career in Law for more than twenty years, both in the Canary Islands and throughout Spain. Over time, she decided to take a new direction and pursue her second passion: cooking. By combining it with her land, her home, and her roots, this dream was brought to life as a restaurant.

Because to feed is to love

To embark on this new path, Mónica trained at the Basque Culinary Center in San Sebastián, convinced that passion must be accompanied by excellence and technique. The result is a culinary proposal that blends the freshness of local products with special attention to every detail.

The name Raíces is no coincidence: it represents a return to the origin, the value of tradition, and the desire to share a piece of history with every guest. This idea is also reflected in the name of the tavern, La Abuela Victoria, visible on the exterior sign as a tribute to her grandmother, with whom she says she always feels accompanied. The décor of the space reinforces this journey into memory: from the replica of her father's barber chair to the vintage television and the traditional farming tools that evoke the lives of those who shaped this place.

Today, at Raíces we offer much more than food: we offer an experience. Spanish cuisine, based on fresh, local, and seasonal products. A warm and attentive service, where every dish tells a story and every detail has a purpose. Because at Raíces, dining also means returning to the origin. And above all, as Mónica likes to say in the words of a dear friend, "to feed is to love."



Same Beach, Different Styles
Different Roots



Our Highlights

Typical Local Octopus Stew 14.50€

Our acclaimed dish shown at regional TV show "Como en Casa"

Truly Special Raíces Dish

Fuerteventura Slow-cooked Goat Meat 19.00€

Traditional Majorero dish of Stewed Goat Meat, slow-cooked for more than four hours, served with its intense aromatic herb sauce

Fried Octopus 20€

Fried octopus plated on a base of mashed local potatoes in the Raíces style, with our homemade salad of red peppers and tomatoes

Rices and Paella

We use various types of rice, including Calasparra Rice, Sendra variety rice, to guarantee the perfect technique and an explosive flavour in our rice servings. All our rice offerings are served for a minimum of two people

Only
for the
Weekends

Paella de la Huerta 18.00€
Premium Rice with fresh seasonal vegetables per person

Mellow Land Rice 20.00€
Premium Rice with Iberic Meat Cut and free-range chicken per person

Mellow Sea Rice 22.00€
Premium Rice with mini-squid, prawns and local octopus per person





Same Beach, Different Styles
Different Roots



Starters

Homemade Ali-oli and Bread

1.50€ per person

Journey into the world of Majorero Cheese 13.00€
Selection of Authentic Goat Cheese from Fuerteventura, served with our Grandma's style homemade tomato jam

Local Octopus Carpaccio with a Canarian touch 14.50€
Finely sliced local octopus, plated with pomegranate and capers from Fuerteventura, and homemade Almogrote

Homemade Roast Beef 13.00€
Chef-style marinated beef, oven-baked, thinly sliced, and accompanied with local arugula and capers, Parmesan flakes, and Extra Virgin Olive Oil

Seafood Salad of Shrimps and Local Octopus 13.50€
Octopus and prawns on a bed of vegetables, emulsified in the Raíces style.

Traditional Spanish Garlic Prawns 11.50€
Traditional Spanish dish of garlic prawns with our special touch

Homemade Croquettes 11.00€
Available selection of the day





Same Beach, Different Styles
Different Roots



The Green Scene

We offer a selection of vegetarian dishes, using locally sourced products from Fuerteventura and our farm in Tuineje

Beetroot Carpaccio	13.00€
Finely sliced beetroot, fresh arugula, seasonal fruits and goat cheese	
Homemade Vegetables Croquettes	11.00€
Available selection of the day	
Caesar Salad	13.50€
Typical salad with lettuce, fried chicken, homemade Caesar dressing and parmesan cheese	
Chef's Salad	13.00€
Mixed salad with fresh vegetables and seasonal fruits	





Same Beach, Different Styles
Different Roots



Meats

All our Meats are Grilled on our Volcanic Stone Grill

Fresh 1 Kg Ribeye Steak 45€

Plated with roasted fresh vegetables and local fries

Grilled Lamb with Honey and Pistachio 22€

Grilled lamb with honey and pistachio, served with sliced baked potatoes and green salad

Grilled Fillet Steak Medallions 22€

Grilled fillet medallions accompanied by baked vegetables and potatoes

Mushroom Sauce ÷ 3.00€

Pepper Sauce ÷ 3.00€

Raíces-style Sirloin Steak 22€

Grilled sirloin cut into strips, presented with arugula, Fuerteventura cherry tomatoes, balsamic cream, local goat cheese and french fries

Fried Local-style Pork 16€

Fried pork in the traditional Fuerteventura style

Local-Style Schnitzel 18€

No comments...





Same Beach, Different Styles
Different Roots



Fish

All our fish are accompanied by local-style “wrinkled” potatoes and fresh salad, along with our homemade Mojo Picón

Fresh Local Fish of the Day

Price per Weight and Type

Local styled · Fried · Boneless

Andalusian-style Mixed Fry of Seafood

22.00€

Fried squid, mini-squid, prawns and shrimps, served with salad and homemade fries

Local Fresh Tuna

21.50€

Fresh tuna cut into strips, stir-fried Asian style with fresh vegetables and a touch of soy sauce.

Grilled Mini-Squid

16.50€

Plated with traditional canarian style potatoes from Fuerteventura, salad and *Mojo Picón*





Same Beach, Different Styles
Different Roots



Desserts

All our desserts are homemade and cooked during the day

Cheesecake 6€

Red Fruits · Caramel · Chocolate

Creamy Cheesecake with Baked Cookie Base

Polvito Uruguayo 6€

Traditional Canarian dessert layered with biscuits and meringues, with our Polvito Uruguayo cream

Grandma's Victoria Cake 6€

Raices' Most Precious Cake!

Fluffy almond cake soaked in our secret syrup and finished with a touch of Lime

Chocolate Coulant 6€

Chocolate Lava Cake served with our Strawberry Sorbet





Same Beach, Different Styles
Different Roots



White Wines

CANARY ISLANDS

Glass · Bottle

Yaiza

6.00 · 30€

Lanzarote · Dry, Semisweet, Fruity, Rosé

Lágrima de Malvasía

6.00 · 30€

Lanzarote · Dry, Semisweet

NATIONAL - MAINLAND SPAIN

Casal de Armán

6.00 · 30€

D.O. Ribeiro · Dry

Pionero

5.50 · 25€

Albariño

Loess Dry

5.50 · 25€

Rueda: Verdejo

Árabe Sweet

4.50 · 17.50€

Extremadura: Sauvignon Blanc

Flamenco Seco

3.50 · 15€

Rueda: Sauvignon Blanc · Verdejo

Perrito Faldero

3.50 · 15€

Rioja · Fruity





Same Beach, Different Styles
Different Roots



Red Wines

NATIONALS - LA RIOJA

Glass · Bottle

Ramón Bilbao Crianza
Tempranillo

4.50 · 20€

Ramón Bilbao Limited Edition
Garnacha

5.50 · 25€

Ábalos Crianza
Tempranillo · Graciano · Garnacha

3.50 · 15€

NATIONALS - RIBERA DEL DUERO

Misiva Roble
Tempranillo

4.00 · 17.50€

Teófilo Reyes Tamiz
Tempranillo

4.50 · 20€

Teófilo Reyes Limited Edition
Tempranillo

6.50 · 32€

Carmelo Roderro Cosecha Tinto
Tempranillo

6.00 · 30€

Pago de los Capellanes
Crianza

55€





Same Beach, Different Styles
Different Roots



Rosé, Cavas & Prosecco

ROSÉ WINES

Glass • Bottle

Sierra Cantabria

5.50 • 25€

Tempranillo • Garnacha

Lágrima de Malvasía

6.00 • 30€

D.O. Lanzarote | Malvasía Volcánica

Protocolo

3.50 • 15€

Tempranillo • Bobal

CAVA BRUT

Miracle

4.50 • 20€

Valencia: Macabeo • Xarel·lo • Parellada

Provetto

3.00 • 12.50€

Castilla La Mancha: Macabeo • Xarel·lo • Parellada

PROSECCO

Lunetta

5.50 • 25€

Glera





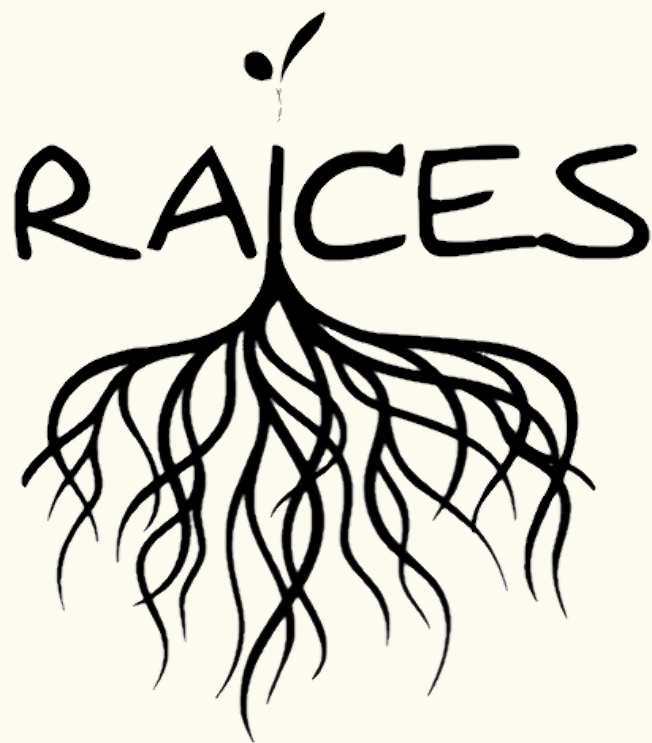
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Cocktails

Homemade Sangría	Glass • ½ Litre • Litre
Red Wine • White Wine • Cava	5.00 • 9.00 • 17.50€
Aperol Spritz	5.50€
Aperol, prosecco, sparkling water	
Mojito	8.00€
Classic • Strawberry • Coconut • Pineapple • Passion Fruit	
Piña Colada	8.00€
Margarita	8.00€
Daiquiri	8.00€
Classic • Mango • Strawberry	
Caipirinã	8.00€
Cosmopolitan	8.00€
Sex on the Beach	8.00€





**AGRADECEMOS QUE COMPARTAN VUESTRA EXPERIENCIA EN
RAÍCES DEJANDO SU VALORACIÓN EN LAS REDES SOCIALES**

WE KINDLY ASK YOU TO LEAVE A REVIEW AND SHARE YOUR
EXPERIENCE AT RAÍCES WITH OTHERS

