

**RESERVAS AL WHATSAPP / RESERVATIONS THROUGH WHATSAPP**  
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**[WWW.RAICESGRANTARAJAL.COM](http://WWW.RAICESGRANTARAJAL.COM)**



## A place to enjoy, to relax, to let time pass by...

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At Raíces, we aim to make every visit more than just a meal. Picture yourself seated by the sea in the heart of Gran Tarajal, letting time slip by at its own relaxed pace.

It all starts the moment you sit down. Enjoy our Canarian wine, a refreshing Aperol Spritz, or one of our cocktails as the waves whisper in the background.

Our menu draws from our roots, spotlighting the freshest ingredients: daily local fish, perfectly grilled meats, and shareable plates designed to be shared.

Nourish yourself with light starters, delicate carpaccios, and satiating main plates executed to perfection.

We embrace a freer, more connected, more vibrant way to eat: taste boldly, share freely, raise a glass... and savour the moment without checking the time.

Raíces is the special spot to enjoy, to relax, and to come back.

Welcome.



Same Beach, Different Styles  
**Different Roots**



## The Start of the Experience

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### OUR HOMEMADE HOUSE COCKTAILS

**Glass · ½ Litre · Litre**

Homemade Sangría 6.50 · 10.00 · 18.00€  
**Red Wine · White Wine · Cava**

Spritz 6€  
**Aperol · Limoncello**

Martini 6€  
**Red · White**

Mojito 8€  
**Classic · Strawberry · Coconut · Pineapple · Passion Fruit**

Piña Colada 8€  
**White rum, pineapple and coconut milk**

Espresso Martini 8€  
**Vodka, coffee, coffee licor and syrup**

Negroni 8€  
**Gin, Sweet Red Vermouth, and Campari**





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## Starters

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<b>Homemade Ali-oli, Extra Virgin Olive Oil, local sea salt and Bread</b>	<b>2.50€</b> per person
Journey into the world of Majorero Cheese <b>Selection of Authentic Goat Cheese from Fuerteventura</b>	13€
Croquettes <i>Available selection of the day</i>	13€
Traditional Spanish Garlic Prawns <b>Traditional Spanish dish of garlic prawns with our special touch</b>	13€
Local Octopus Carpaccio with a Canarian touch <b>Finely sliced local octopus, plated with pomegranate and capers from Fuerteventura, and homemade Almogrote</b>	16€
Raíces-Style Salmon Carpaccio <b>Fresh salmon marinated in our signature house style</b>	16€
100% Acorn-fed Iberic Ham <b>100% Acorn-fed • Protected Designation of Origin</b>	32€
Homemade Roast Beef <b>Chef-style marinated beef, oven-baked, thinly sliced, and accompanied with local arugula and capers, Parmesan flakes, and Extra Virgin Olive Oil</b>	16€
Vitello Tonato <b>Slowed-cooked beef, thinly sliced and served cold with our creamy tuna sauce made with mayo, anchovies, capers, and more</b>	16€





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Beetroot Carpaccio 13€  
**Finely sliced beetroot, fresh arugula, seasonal fruits and goat cheese**

## The Green Scene

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Caesar Salad 14€  
**Typical salad with lettuce, fried chicken, homemade Caesar dressing and parmesan cheese**

Chef's Salad 13.50€  
**Mixed salad with fresh vegetables and seasonal fruits**

Parmigiana di Melanzane 13€  
**Fried eggplant slices finished in the oven, layered with homemade tomato sauce, mozzarella and Parmesan cheese, finished with fresh basil**

## Our Pastas

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Seafood Pasta 19€  
**Fresh Italian pasta sautéed with clams, squid, prawns, and mussels in our housemade tomato sauce**

Salmon Pasta 19€  
**Fresh Italian pasta sautéed with prawns, fresh salmon, hints of cheese, and cream**





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## Meats

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*All our Meats are Grilled on our Volcanic Stone Grill*

Grilled Fillet Steak Medallions 24€  
**Grilled fillet medallions accompanied by baked vegetables and potatoes**

Raíces-style Sirloin Steak 23€  
**Grilled sirloin cut into strips, presented with arugula, Fuerteventura cherry tomatoes, balsamic cream, local goat cheese and french fries**

Grilled Lamb with Honey and Pistachio 24€  
**Grilled lamb with honey and pistachio, served with sliced baked potatoes and green salad**

Premium Iberic Pork Cut "Secreto" 23€  
**Grilled premium Iberic pork cut, served with crispy fries and seasonal vegetables**





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## Fish

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*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€

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

### Salmon with Orange Glaze

24€

**Salmon loin with a natural orange juice reduction, paired with homemade local potato purée**

### Local Octopus Stir-Fry

24€

**Fresh local octopus wok-tossed with cherry tomatoes and local potatoes**





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## Desserts

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*All our desserts are homemade and cooked during the day*

Cheesecake 7€

Red Fruits · Caramel · Chocolate

**Creamy Cheesecake with Baked Cookie Base**

Polvito Uruguayo 7€

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

## For our young guests

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Chicken fingers 12.50€

**Fresh free-range chicken, breaded and fried, served with crispy local fries**

Tomato-sauce Pasta 10€

**Fresh Italian pasta with our homemade tomato sauce**





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## White Wines

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### CANARY ISLANDS

Glass · Bottle

Mondalón 7.00 · 30€

**Gran Canaria · Albillo, Malvasía, Forastera Gomera · Dry**

Yaiza 7.50 · 32€

**Lanzarote · Malvasía Volcánica · Dry, Semisweet**

Respiro 7.50 · 32€

**Lanzarote · Malvasía Volcánica · Dry, Semisweet**

### NATIONAL - MAINLAND SPAIN

Casal de Armán 7.00 · 30€

**D.O. Ribeiro · Dry**

Pionero 6.50 · 25€

**Albariño · Dry**

Essenzia 4.5 · 18€

**Blanco Verdejo sobre Lías · Producción Especial · Dry**

Árabe Dulce 5.0 · 18.50€

**Extremadura: Sauvignon Blanc · Sweet**

Flamenco 5.0 · 18.50€

**Rueda: Sauvignon Blanc · Verdejo · Dry**

Perrito Faldero 4.0 · 16€

**Rioja · Semisweet**





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## Red Wines

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### CANARY ISLANDS

**Glass · Bottle**

Mondalón

7.00 · 30€

**Gran Canaria · Listán Negro, Tintilla**

### NATIONALS - LA RIOJA

Ramón Bilbao Crianza

6.00 · 23€

**Tempranillo**

Ramón Bilbao Limited Edition

7.00 · 30€

**Garnacha**

Bodegas de Ábalos Cosecha

4.00 · 16€

**Tempranillo, Garnacha y Mazuelo**

### NATIONALS - RIBERA DEL DUERO

Sepa Gavilán

7.00 · 30€

**Crianza**

Teófilo Reyes Tamiz Roble

6.00 · 24€

**Tempranillo**

Teófilo Reyes Crianza

7.50 · 32€

**Tempranillo**

Carmelo Roderro Roble

7.00 · 30€

**Tempranillo**

Pago de Capellanes Roble

45€

**Tempranillo**





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## Rosé, Cavas, Prosecco & Moscatel

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### RED WINES

Glass · Bottle

Mondalón 7.0 · 30€

**Gran Canaria · Tempranillo · Garnacha**

Yaiza 7.50 · 32€

**D.O. Lanzarote · Malvasía Volcánica**

Essenzia 4.5 · 18€

**Bodegas Zuazo Gastón · Tempranillo**

### CAVA BRUT & PROSECCO

Cava Casa 4.00 · 16€

Cava Blanc de Mar Blau 5.00 · 20€

**Macabeo, Xarel·lo y parellada**

Mionetto 25€

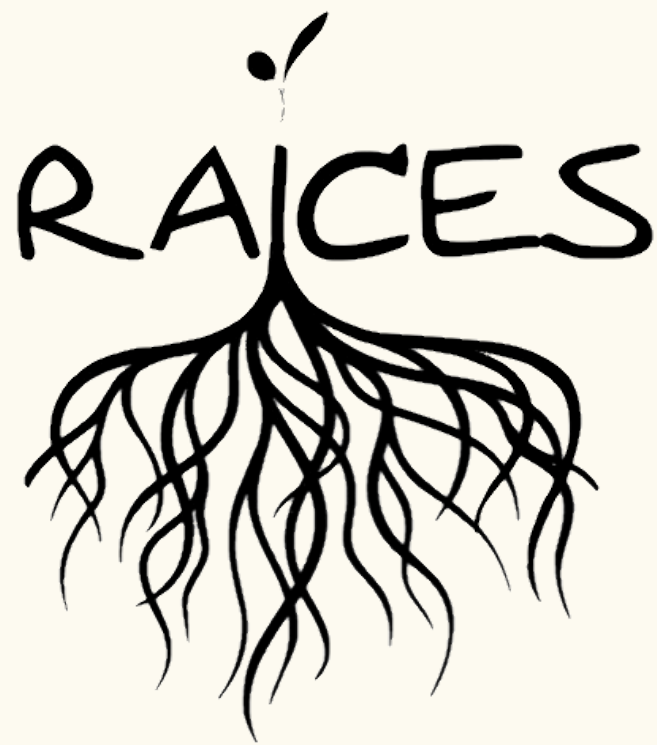
**Prosecco**

### MOSCATEL - SWEET WINE

Famara Lanzarote 7.50 · 32€

**D.O. Lanzarote**





**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**

