



BOGAVANTE
RESTAURANTE

www.restaurantebogavante.es

Desserts

Gofio cream	5,90€
Chocolate mousse	5,90€
Fig mousse	5,90€
Tiramisù	6,50€
Rice pudding	5,60€
Egg custard pudding	5,80€
Homemade cake	5,80€

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RESTAURANTE

Starters

Garlic bread	2,90€
Bread and sauces With green mojo, red mojo and butter	1,80€
Canarian potatoes With green mojo and red mojo sauce	7,90€
Tomato and tuna from Lanzarote Carpaccio of tomato from Tinajo with red onion, pickled tuna and dressing	14,80€
Classic salad Lettuce, onion, tomato, pepper, asparagus, millet and tuna fish	11,80€
Carpaccio of angus sirloin steak Thin slices of parmesan cheese, balsamic vinaigrette, arugula, mustard and pickles	18,00€
Classic smoked salmon from Uga With tartar sauce with cucumber, egg, capers, onion and toasts	17,90€
Cheese plate Selection of the best local cheeses: semi-cured, paprika and cured	14,90€
Seasonal ceviche From our chef, please consult for more information	19,00€
Smoked cheese Grilled with caramelised mojo sauces	13,80€
Typical fried cheese With fig jam	12,50€
Grilled octopus With a touch of coriander mojo and bonita potatoes	18,50€
Galician-style octopus Thinly sliced octopus on creamy mashed potatoes, extra virgin olive oil, paprika and coarse salt	18,50€
Fishermen's soup With seafood and coastal fish	12,00€
Typical tuna of the house Pieces of tuna sautéed with garlic and white wine	17,00€
Garlic prawns Prawns with fried garlic, a touch of muscatel liqueur and red chilli pepper	14,50€
Fish escaldón Fish broth with kneaded gofio and coriander mojo served with red onion	9,90€
Homemade croquettes Consult with the staff	11,90€
Padron peppers With janubi salt	10,90€
Fried moray Slices of crispy moray eel with avocado mayonnaise	13,80€
Baby squid Fried and served with fresh lemon	12,80€
Fried aubergines In fine tempura and served with palm honey	11,80€

Seafood

ACCORDING TO MARKET

Grilled Limpets	13,90€
Steamed mussels	14,50€
Mussels with marinara sauce	15,50€
Grilled scallops	17,00€
Grilled razor	19,00€
Grilled King prawns	22,00€
Clams marinara	22,00€
Grilled lobster	49,00€
Mix grill seafood (Minimum 2 people)	70,00€

Rice and pasta

Rice with prawns and squid Creamy rice with coconut milk and ginger aroma	18,90€
Rice (in broth or Paella) with lobster (for 2 people) With chopped lobster and seafood stock	65,00€
Black rice (for 2 people) With shrimps and squid with seaweed aioli	39,00€
Fish and seafood paella (for 2 people) Traditional Paella	42,00€
Seafood fideuá (for 2 people) Fine noodles, seafood and deep-sea fish	45,00€
Dry rice from carabineros of La Santa (for 2 people) Paella type rice	75,00€

Fresh fish

FROM LA GRACIOSA ACCORDING TO CATCHES

Coastal fish fillets Grilled with fried garlic, a touch of paprika and Macho vinegar	21,00€
Fried grouper Fried fish strips with coleslaw	21,00€
Saharan squid Grilled or fried	18,90€
Tagliatelle and seafood Sautéed fresh pasta with garlic, prawns, mussels and clams	19,00€
Fishermen's casserole With our coastal fish, squid and seafood	23,50€
Coastal fried fish Market fish fried in gofio flour and fresh salad	23,00€
Fresh fish from lanzarote (Forkbeard, red banded seabream, rubberlip grunt, comber, red porgy, red scorpionfish, white seabream, megrim, black seabream)	23,00€
Fresh high altitude fish (Wreckfish, grouper, island grouper and hake)	25,90€
Mix Grilled fish (for 2 people)	44,00€
Grilled fish and seafood (for 2 people)	58,00€

Meat

Beef entrecôte Prepared with a mushroom and black pepper sauce	22,00€
Chateaubriand sirloin cut Grilled sliced sirloin steak cooked to perfection, meat juice and sweet red wine from La Geria	25,00€
Angus sirloin steak Grilled with Janubio salt, vegetables and potato chips	24,50€
Chicken escalopes With sliced potatoes and honey-mustard sauce	18,00€
Iberian Pork Fillet Grilled laminated with fried potatoes	19,00€
Potato chips	7,00€