



DRINKS MENU

www.laquisquilla.com

TO WHET YOUR APPETITE

- ◆ **Chistorra Navarra Pedro Ximenez** 12,00€ 🍷
GRILLED
- ◆ **Chicken wings** with honey mustard or
barbecue sauce. *GRILLED* 11,30€ 🍷
- ◆ **Chorizo to hell** 10,50€
- ◆ **Goat pie**, with tomato jam and red berries
coulis. 5,00€/ ud. 🍷 🍷
- ◆ **Mixed homemade croquettes** (ask for our
varieties) 12,20€ 🍷 🍷 🍷 🍷
- ◆ **Stuffed mushrooms** with bacon, dates and
cheese sauce. 13,50€ 🍷 🍷
- ◆ **Roasted Canarian cheese** (smoked Herreño) 12,50€ 🍷
- ◆ **Canarian cheese board** 12,50€ 🍷
- ◆ **Cooked Quisquillas** 16,50€ 🍷
- ◆ **Fried Calamari** 14,50€ 🍷
- ◆ **Diced Fish** with green mojo 13,50€ 🍷
- ◆ **Wrinkled potatoes** with Canarian mojos 7,50€

FROM THE ORCHARD

- ◆ **Quisquillas Russian salad**, potatoes,
prawns, mayonnaise and paprika 13,00€ 🍷 🍷
- ◆ **Burrata salad with tomatoes**, avocado
and balsamic vinegar dressing 13,50€ 🍷 🍷
- ◆ **Goat cheese salad** with papaya, nuts,
olives, and honey mustard dressing 14,00€ 🍷 🍷 🍷
- ◆ **Mackerel salad with tomatoes**, onions,
fresh cheese, olive oil and vinegar 12,50€ 🍷 🍷 🍷



Grilled

FROM THE SEA

- ◆ **Mussels**, with coriander cream **16,50€** 🍷 🍴
- ◆ **Grilled calamari**, with garlic and lime dressing **17,50€** 🍷 🍴 🍴
- ◆ **Galician clams** in green sauce 300g **21,60€** 🍷 🍴
- ◆ **Codfish**, with ratatouille and seaweed aioli gratin **17,50€** 🍷 🍴
- ◆ **Roasted king prawns**, with sea salt from Lanzarote **16,50€** 🍷 🍴



Choose your side dish: Extra **4,50€**

Pimientos de Padrón (fried baby green peppers), Fried potatoes, Wrinkled potatoes, Roasted potato, Vegetable escalivada



Our sauces: Extra **1,50€**

Red Mojo, Green mojo, Seaweed aioli, Tartar sauce

FROM THE MOUNTAIN



- ◆ **Angus Entrecote** (Argentina) **7,50€/100g.**
- ◆ **Txogitxu Sirloin steak** (País Vasco) **9,00€/100g.**
- ◆ **Txogitxu Entrecote** (País Vasco) **13,00€/100g.**
- ◆ **Txogitxu Rib Eye steak** (País Vasco) **60,00€/kg.**
- ◆ **Betanzos Sirloin steak** (Galicia) **9,50€/100g.**
- ◆ **Betanzos Entrecote** (Galicia) **13,50€/100g.**
- ◆ **Betanzos Rib Eye steak** (Galicia) **65,00€/kg.**
- ◆ **Secreto Ibérico:** pork, peppers and wrinkled potatoes **17,50€**
- ◆ **Premium Beef Sirloin steak** **22,00€**
- ◆ **Ribs:** Iberian pork with barbecue sauce or honey mustard. **21,00€** 🍷 🍴



Choose your side dish:

*Pimientos de padrón (fried baby green peppers)
Fried potatoes
Wrinkled potatoes
Roasted potato
Vegetable escalivada
Extra **4,50€***



House sauces

*Roasted garlic alioli
Mango curry sauce
Cheese sauce
Barbecue sauce
Honey mustard sauce
Extra **1,50€***

BURGER



☀ **Vegetables**
 White cabbage
 Lettuce
 Tomato
 Raw onion
 Fried onion
 Caramelized onion

☀ **Extras**
 Bacon
 Fried Egg

☀ **Cheeses**
 Got cheese
 Roasted Canarian cheese (smoked herreño)
 Cheddar cheese

☀ **Sauces**
 Roasted garlic alioli
 Mango curry sauce
 Ketchup
 Barbecue sauce
 Mustard sauce

Premium beef burger (ask for our recommendations or create your own)

16,50€ 🌱 🌳 🌴 🌵

OUR RICES

Served in individual paella dish

◆ Quisquilla rice	19,50€ 🌱 🌳 🌴 🌵
◆ Seafood rice	17,50€ 🌱 🌳 🌴 🌵
◆ Black rice with cuttlefish	16,50€ 🌱 🌳
◆ Black pork rice	16,50€ 🌱
◆ Barbecue rice	16,50€ 🌱
◆ Goat rice	16,50€ 🌱
◆ Vegetable rice	16,50€ 🌱

LA QUISQUILLA
Agate





FOR THE LITTLE ONES

Served with fried potatoes and your chosen sauce

- | | | |
|---------------------------|---------------|-----|
| ◆ Pork escalope | 11,50€ | 🍲 🍷 |
| ◆ Chicken nuggets | 11,50€ | 🍷 |
| ◆ Fish & chips | 11,50€ | 🍲 🍷 |

The final touch DESSERT

- | | | |
|--|--------------|-----|
| ♥ Cookie , with vanilla ice cream <i>Grilled</i> | 7,50€ | 🍷 🍲 |
| ♥ Banana Mouse , gofio biscuit and orange noodles | 7,00€ | 🍷 |
| ♥ Cheesecake with red berry jam | 7,00€ | 🍷 🍲 |
| ♥ Tiramisu | 6,50€ | 🍷 🍲 |
| ♥ Chocolate brownie with ice cream and toasted millet | 6,10€ | 🍷 🍲 |
| ♥ Chocolate coulant | 6,10€ | 🍷 🍲 |
| ♥ Chocolate mousse | 6,50€ | 🍷 🍷 |
| ♥ Ice cream (ask for our varieties) | 6,10€ | 🍷 🍷 |

ALLERGENS

- | | |
|-------------|-------------|
| 🍲 Shellfish | 🍷 Egg |
| 🍷 Fish | 🍷 Milk |
| 🍷 Gluten | 🍷 Sulphites |

Follow us on our Social Networks and share with us your #foodie side.
@Laquisquilladeagaete

