

be

PAPAGAYO



FOOD, DRINKS & MORE



Preserve the environment and
enjoy our place.

be
PAPAGAYO



Gluten



Crustaceans



Egg



Fish



Peanuts



Milk



Dried fruit
and nuts



Soja



Celery



Mustard



Sesame

SO₂

Sulphites



Lupins



Molluscs

REGULATION (EU) N°1169/2011

Establishment with information available on matters of
food allergies and intolerances.
Please, request allergies menu.
Thanks.

All prices with Igc included

LET'S TAKE THE EDGE OFF THE HUNGER!

FROM INLAND

CANARIAN POTATOES "ARRUGÁS" WITH OUR MOJOS	7.00
ASSORTED "PICA PICA" Iberian ham, fresh goat cheese, anchovies and piquillo red pepper.	15.00
SCRAMBLED EGGS WITH IBERIAN HAM OR CHISTORRA	12.00
STEAK TARTAR	17.00



ANDRÉS SILVA

CHEF'S

It's a pleasure to me to present our cooking in this menu where flavours meeting in Atlantic Ocean's.



HEAVEN. GALICIAN OYSTER WITH A GLASS OF CAVA.

WE ARE COASTAL RESIDENTS

13 RUA DEL PERCEBE for two persons 23.00
Tuna tataki, our cured salmon, steak tartar, marinade sardines in citrus sauce, ceviche and toast bread.

TUNA TARTARE 18.00
Traditional cutted noble parts of tuna marinade with soja & more.

MURAY CRIPS 16.00

GARLIC PRAWNS 12.00

TINY FRIED SQUIDS 12.00

ANDALUCIAN STYLE CALAMARI 13.00

GRILLED PRAWNS 16.00



DON'T MISS CHEF'S SPECIALITIES



All prices with Igc included

YOU MUST TRY...

CEVICHE	18.00
MARINADE SARDINES IN CITRUS SAUCE	16.00
OUR CURED SALMON WITH MANGO-CHEESE MOUSSE AND A TOUCH OF CORIANDER	18.00

BEACH GARDENS

QUINOA SALAD IN BEET SAUCE WITH VEGETABLES AND A TOUCH OF PALMTREE HONEY	15.00
ROAST BEEF ON A BASE OF SWEET POTATOES AND ROCKER	15.00
CHERRY TOMATO & MOZZARELLA CHEESE SALAD WITH PESTO ICECREAM	12.00
PAPAGAYO SALAD Lettuce, smoked salmon, carrots, dates, goat cheese and dressing's.	13.50

BORN IN MEDITERRANEAN

BLACK RICE WITH ALI-OLI HOMEMADE	17.00 p/p
OUR PAELLA	16.50 p/p
CREAMY SOUP RICE WITH LOBSTER SEAFOOD	28.00 p/p
CREAMY SOUP RICE WITH RED SHRIMPS	26.00 p/p



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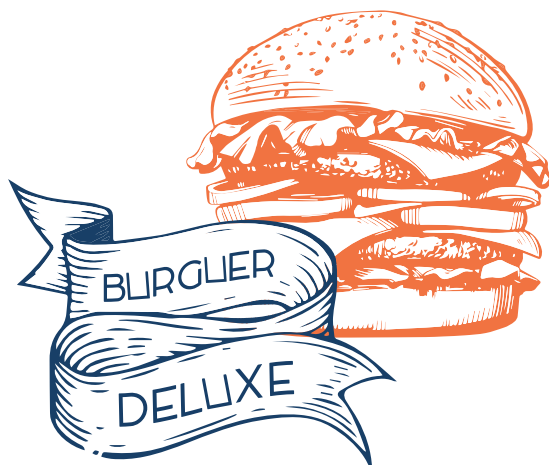
FROM THE OCEAN WITH NEPTLINO'S PERMISSIONS

MR PARADISE SARDINES Grilled sardines with canarian's watercress & quinoa salad.	14.00
GRILLED SAHARIAN SHORE CALAMARI With vegetables canarian potatoes "arrugás" and mojo sauce.	17.00
GRILLED OCTOPUS LA GOMERA La Gomera touch octopus with Smash potatoes.	17.00
TUNA TATAKI WITH SOJA & SESAME	18.50
FISH OF THE DAY	4.50 – 4.90 100gr



WE LOVE THE COAST

CRISPY CHICKEN WITH TWO TYPES OF SAUCE	16.00
BURGUER DELUXE 100% beef Burger in a focaccia Bread with Iberian ham, caramelized onions, goat cheese & fries.	16.00
ROAST RANGE CHICKEN WITH ROASTED VEGETABLES	14.00



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FINALLY, I THOUGHT IT'D NEVER COME...

TIMANFAYA'S ERUPTION 8.00
Semi cold vanilla mousse, gofio, banana sponge cake.

HILARIO'S FIG TREE 7.50
Figs in black Listán wine reduction served with cinamon icecream.

BIENMESABE SPONGE WITH MINT PANNACOTA 7.00

**AUNT'S MILDRED SON
(BROWNIE WITH ICE CREAM)** 5.70

MOUSE'S TEMPTATION 5.50

MOUSSE 5.00
Match with a glass of Muscatel.



TAKE AWAY

PAPAGAYO MENU 12.50

- Wrap: with tomato & rocker base of:
Chicken, Iberian ham or smoked salmon.
- Avocado + crips + soft drinks.

FRITES 4.50
With your choice of curry sauce, tomato, mayonnaise or barbacue.

TINY FRIED SQUIDS 7.50

SNACKS

BREAD BASKET 3.50
With olives.

GLUTEN FREE BREAD 3.00



OUR DRESSINGS AND SALICES

TOMATOES MERMELEDE VINAIGRETTE, MAYONNISE, COCKTAIL SAUCE, ALI-OLI, GREEN MOJO & RED MOJO.

Sauces recipes at your disposal.

DRINKS

MINERAL WATER 50 CL 2.60

COCA COLA, LIGHT, ZERO 23,7 CL 2.70

FANTA LEMON, ORANGE 23,7 CL 2.70

SPRITE 20 CL 2.70

AQUARIUS LEMON 30 CL 2.70

NÉSTEA PINEAPPLE & MANGO, LEMON 20 CL 3.00

SCHWEPPE'S TONIC 20 CL 2.70

APPLETISER 27,5 CL 2.70

JUICES 2.50

TOMATO

PINEAPPLE

PEACH

MANGO

ORANGE

APPLE

FRESH ORANGE JUICE 4.00

BEER BOTLED

HEINEKEN 0,0 ALCOHOL 33 CL 3.20

HEINEKEN 33 CL 3.20

CRUZCAMPO GLUTEN FREE 33 CL 3.20

TROPICAL PILSEN 33 CL 3.00

DORADA PILSEN 33 CL 3.50

CORONITA 35,5 CL 3.50

DESPERADOS 33 CL 3.30

MORT SUBITE KRIEK 25 CL 3.00

HEINEKEN 1/2 PINT 25 CL 2.60

HEINEKEN PINT 49 CL 4.00

CRUZCAMPO RADLER 1/2 PINT 25 CL 2.70

CIDER

LADRÓN DE MANZANAS 25 CL 2.80



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COCKTAILS

WHISKY DRAGO GRAIN 43º, LA PALMA 8.00
The First Premium Whiskey of the Canary Islands.

WHISKY GLENMORANGIE 10 YEARS 40º, SCOTLAND 8.00
Single Malt with citrus fragrance and ripe peaches.

WHISKY NIKKA MALT.WHITE 43º, JAPAN 9.50
Soft and fine with a perfect balance between malt, smoke and light touches of exotic flowers.

GINEBRA GIN CITADELLE RESERVE 44º, FRANCE 10.50
Unique in its class for having aged for four months in French oak barrels.

GINEBRA GIN BOTANIC PREMIUM 40º, CÁDIZ 8.00
Classic highlighting its careful selection of botanists, among which stands out the Hand of the Buddha. Its flavor is soft and balanced.

GIN DUALITY 43º, LA PALMA 8.00
Geneva with island character that will make you enjoy La Palma in each sip; cilantro and hortelana, banana, tuno, citrus and flower of salt.

GIN CARMELA 37,5%, GRAN CANARIA 7.50
No doubt our great bet and, therefore, recommendation. From exotic touches to mango and guava very versatile for non-gin drinkers.

VODKA MAMONT 40º, SIBERIA 10.50
Siberian Vodka Mamont uses water from melting ice Altai mountains, Siberian wheat, cedar nuts and is distilled Six times using silver birch charcoal from Siberia.

VODKA IGNEO VOLCANIC LANDS 44º, GRAN CANARIA 8.00
Its 0.0% certified impurities makes it vodka purest in the world.

PEAR GREY GROOSE 40º, FRANCE 10.50
Vivid aroma of fresh pears and soft flavor. Perfect to combine.



TO ADD 2.50 € / 3.00 € IN CONCEPT OF REFRESHES TO COMBINE.
All prices with Igc included

WINES

RED

SEÑORÍO DE HUEDA JOVEN / 750 ml.

SEÑORÍO DE HUEDA CRIANZA / 750 ml.

17.00

19.00

ROSE

BERMEJO / 750 ml.

20.00



WHITE

DRY

BERMEJO MALVASÍA

/ 750 ml.

20.00

YAIZA MALVASÍA

/ 750 ml.

21.00

TIERRA DE VOLCANES MALVASÍA

/ 750 ml.

20.00

EL GRIFO MALVASÍA COLECCIÓN BARRICA

/ 750 ml.

27.00

EL GRIFO MALVASÍA COLECCIÓN

/ 750 ml.

21.00

SEÑORÍO DE HUEDA SAUVIGNON BLANC

/ 750 ml.

17.00

MEDIUM DRY

BERMEJO

/ 750 ml.

20.00

YAIZA

/ 750 ml.

21.00

MUSCATEL

BERMEJO

/ 500 ml.

21.00

CAVA & CHAMPAGNE

CHAMPAGNE MUMM

/ 750 ml.

55.00

BERMEJO CAVA BRUT

/ 750 ml.

35.00

BERMEJO CAVA BRUT ROSE

/ 750 ml.

35.00

ANNA CODORNIU

/ 750 ml.

30.00

MOET CHANDON

/ 750 ml.

70.00

SANGRÍA

LITRE

/ 1 l.

15.00

1/2 LITRE

/ 0,5 l.

9.00

CAVA LITRE

/ 1 l.

16.00

IN A GLASS

HOUSE WINE

3.70

Rioja Crianza or Sauvignon blanc or rose (Malvasía).

LANZAROTE DRY, MEDIUM DRY

4.10

SANGRÍA

4.00

TINTO DE VERANO

3.40

CAVA

3.20

MUSCATEL

5.70

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SMOTHIES

PAPAGAYO

Coconut, banana pineapple, star dust & macadamia nuts.

SUMMER DREAM

Red fruits, strawberries, almond & vanilla milk.



8.00

6.50

COCKTAILS

PERA COLADA

9.00

THAI MARTINI

9.00

MELON & BASIL SMASH

9.00

G-TEA

9.00

Creamy sensation for your senses.

MOJITOS

CÁCTUS

8.50

MORADO

8.00

HILARIO

8.00

CLASSIC

7.50

RED FRUITS

8.00

SPICED (With spices)

8.00

DAIQUIRIS

RASPBERRY

7.50

TRADITIONAL

7.50

MANDARINE

7.50

PINEAPPLE

7.50

MANGO

7.50

BLACK CURRANT

7.50

COCONUT

7.50

APPLE & GRAPE

7.50

ASK FOR YOUR FAVOURITE INTERNATIONAL NEGRONI, COSMOPOLITAN, CAIPIRINHA, PIÑA COLADA KIR ROYALE, BLACK RUSSIAN, ...

HOMEMADE LEMONADE

RED FRUITS LEMONADE

3.50

TRADITIONAL LEMONADE

3.50



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COFFEE & TÉ

COFFEE



RISTRETTO	1.90
ESPRESSO	1.90
LARGE	2.20
ESPRESSO WITH SWEETENED CONDENSED MILK	2.20
DOUBLE ESPRESSO	3.00
DECAFFEINATED COFFEE	2.20
ESPRESSO WITH A DASH OF MILK	1.90
ESPRESSO WITH MILK	2.20
WHITE COFFEE	2.20
MILK & MILK	2.50
MILK & MILK LARGE	2.70
"BARRAQUITO" COFFEE	4.00
EXPRESSO WITH ADDED LIQUOR	3.00
CAPUCCINO	3.00
LATE MACCHIATO	4.00
IRISH COFFEE	5.00
ICED COFFEE	5.00
VIENNESE COFFE	3.00
VIENNESE CHOCOLATE	3.00
HOT CHOCOLATE	3.00
GLASS OF MILK	1.80

TEA

GREEN, RED, BLACK, ROOIBOS	2.20
LIME BLOSSOM TEA, HERBAL TEA	2.20

All our coffees also available in decaffeinated.
Check milk availability without lactose, soja or almonds
to our staff.

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el Chiringuito | FOOD, DRINKS & MORE |

Playa de Papagayo, Lanzarote