



## Our philosophy:

Earth Restaurant is a culinary concept based on research and knowledge of the most autochthonous products of our islands with the aim of extolling the raw materials, animals, fish, etc.

With the promise to elaborate and care for these foods with the utmost respect through solid techniques and creative intuition to offer a sensory experience in a cuisine with a strong identity, different, far from labels, from the ordinary.

# EARTH

# From Vegetable Garden:

...quick cooking...

Smoked Papaya  
Gazpacho with Gofio  
biscuit

12



Aubergine cream with  
Tomato confit and  
flowing Basil

13

Fresh Vegetables of  
the day

10



Millefeuille of Crispy  
Bread, Assorted  
Lettuce, Avocado and  
Toasted Goat Cheese

16

Pearled Barley  
Risotto with Pumpkin  
in three versions and  
Lemon Thyme

18



# The Farm:

...low-temperature techniques...

Boiled Leg, Almogrote  
and Preserved  
Vegetables

14



Goat Ragù,  
Buckwheat Tagliatelle  
and Semolina with  
grated fresh cheese  
and Herbs from our  
garden

18

Breast, Ham and thigh  
of organic free-range  
chicken in its reduced  
broth and crispy skin



16



Beef black pudding  
lacquered in its  
demiglace and  
Tajinaste honey

19

Cut of black pork  
in aromatic broth  
of flowers



18

# The Ship:

...cooking and preservation at appropriate temperatures...

White Fish Tartare  
marinated in Parchita  
and Dill Juice with  
Cold Cooked Pitahaya  
Chutney



18



Whole Wheat Ravioli  
stuffed with fish with  
Cherry Tomato Sauce  
and Arugula Pesto

19

Grilled Open-fried  
Scallops with  
Crunchy Garlic and  
Citrus Alioli Foam

20



Octopus Drunk in  
Chasnero wine with  
melted cream of  
goat's cheese and  
wild fennel

22

# EARTH



Relax, Taste and Share



# Suggestions

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...cooking of the day...

## Desserts:

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...seasonal fruits and homemade desserts of the day...

Cheese and Honey 13

Seasonal Fruits 5

Desserts of the day 6

Cakes (2-4 pers.) 12

## Bakery:

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Our artisan bread with  
different types of butter 3,5

## The Winery:

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...ecological wines...

### Pink:

Light Pink Wine Dry 18  
(Lagar de Chasna - Vilaflor)

## White Wines:



|   |    |
|---|----|
| Valle Encantado - Listan White<br>(3 months in barrel - La Orotava) | 19 |
| 1242 - Listan 90%<br>(Lagar de Chasna - Vilaflor)                   | 17 |
| Ledesma 5 estrella - Listan White<br>(Lagar de Chasna - Vilaflor)   | 25 |
| 1242 - Listan Fruity White<br>(Lagar de Chasna - Vilaflor)          | 17 |

## Red Wines:

|  |    |
|--|----|
| Valle Encantado - Listan Negro<br>(6 months in barrel - La Orotava)      | 19 |
| Ledesma - Listan Negro 90%<br>(Lagar de Chasna - Vilaflor)               | 17 |
| 1242 Tinto Roble<br>(6 months in barrel -<br>Lagar de Chasna - Vilaflor) | 25 |

# Bar:

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## Beers:

- 100% Craft Beers 4,5  
\*Rubia, Tostada, Americana, Lúpulo...  
(Agüita - Santa Cruz)  
\*Seasonal flavour variations

## Soft Drinks:

- Natur frisk eco 2,5  
(Cola Cool, Lemonade, Orangeade)  
Kombucha Artesana - Kombuchacho 4,5  
(Armeñime - Adeje)

## Ecological coffee:

- Colombia Brazil 2,5  
Bolivia 4,5  
Perù 4

## Infusions:

|            |     |
|------------|-----|
| Tea        | 2,5 |
| Manzanilla | 2   |
| Menta mix  | 2   |
| Relax      | 3   |
| Digestivo  | 3   |

## Liquors:

|                    |     |
|--------------------|-----|
| Vino de postres    | 4   |
| Malvasía           | 5   |
| Licores de la casa | 4,5 |
| Parra              | 4,5 |
| Gomeron            | 4,5 |
| Parra de hierbas   | 4,5 |

## Water:

|       |   |
|-------|---|
| Water | 2 |
|-------|---|



# EARTH

RESTAURANTE ECOLÓGICO - KILÓMETRO 0



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