



Las Villas | THE TAIS

Half Board: 1 Starter + 1 Main Course + 1 Dessert

Starters

	€	HB
Green salad with cucumber, avocado, pine nut and cheese crumbs 1.2.4.5.6.13.14	15,75	incl.
Hummus with rocket salad and crudittes 1.2.4.5.6.13.14	13,45	incl.
Confitted artichokes citrus, almonds, tomato 1.2.4.5.6.13.14	18,90	incl.
Iberian ham and tomato bruschetta 1.2.3.4.5.6.8.13.14	17,10	incl.
Scallop, trout roe and yuzu mayonnaise 3.4.5.9.10.11	21,75	4,60

Flambéed red tuna, rocoto (hot pepper from Peru), lime 3.4.5.9	27,50	7,00
“Rubia gallega” beef carpaccio, piparra pepper, taggiasca olive 4	27,20	6,70
Hollandaise frisona beef tartare 1.2.3.4.5.6.9.14	30,65	7,70
Black potato cream with poached egg and iberian ham 2.3.4	14,10	incl.
Green asparagus with iberian pork belly and pickled shallot 3.4.5	18,00	incl.
Iberian ham croquettes 1.2.3.4.5.6.13.14	14,30	incl.

Fish

	€	HB
Sea bass, with canarian potatoes and mojo 4.9	29,15	6,20
Roasted turbot with risotto and lemon thyme 2.4.9	30,95	7,00
Monkfish with black potato purée and tomato vinaigrette 2.4.5.9.14	30,95	incl.

Pasta & Ricew

€ HB

Tagliatelle (straw and hay)
with beef tenderloin tips
and black garlic

19,00 incl.

1.2.3.4.5

Homemade pasta with ricotta
cream and aubergine

16,10 incl.

1.2.3.4.5

Sorrentino gnocchi (tomato,
basil, buffala mozzarella)

15,50 incl.

1.2.3.4.5

Risotto with boletus and
black truffle

18,20 incl.

2

Classic Pasta

Spaghetti • Rigatoni • Tagliatelle

14,60 incl.

1.2.3.4.5.6.7.8.9.10.11.12.13

+ Napolitana • Pesto • Arrabiata • Bolognesa

Spaghetti carbonara with
guanciale and parmesan

19,10 incl.

1.2.3.4.5.14

Side dishes

	€	HB
Jasmine rice	4,50	incl.
French fries	5,00	incl.
(consult allergens with our staff)		
Mashed potatoes	5,00	incl.
2.5.14		
Grilled vegetables	6,00	incl.
Canarian potatoes	6,00	incl.
4		

Meats

	€	HB
Sauted chicken with teriyaki, honey and lemon	21,10	incl.
1.4.5.9.11.13.14		
Duck confit, carrot, honey & orange	27,30	5,40
1.2.4		
Beef wok with vegetables and sweet chili sauce	26,10	incl.
4.5.12.14		
100% Black angus burger	24,10	incl.
1.2.3.4.5.6.7.11.13.14		
Ribeye, rocket salad, parmesan	33,60	13,10
4.5		

Desserts

	€	HB
Pannacotta, citrus gel, red fruits 1.2.3.4.5.6.7.8.13.14	8,95	incl.
65% Chocolate coulan 1.2.3.4.5.6.7.8.13.14	8,50	incl.
Cheesecake with raspberry coulis 1.2.3.4.5.6.7.8.13.14	8,50	incl.
Homemade ice cream (per scoop) (consult allergens with our staff)	2,95	incl

Taxes are included

* We would like to inform you that we offer a specially designed menu for vegans. Please ask our restaurant staff for more details.

* We only collaborate with suppliers who have the certification of traditional and sustainable fishing.

* The oils used are olive, sunflower and 100% vegetable fat.

* If you have any questions, please contact our staff.

* At Bahía del Duque, we serve certified organic coffee.

According to the European Regulation EC 1169-2011 on the proper labelling of food allergens, we offer you in this menu a guide in order to inform you in a simple way about the different icons for each allergy.

Our establishment cannot guarantee the total absence of any allergen traces not described as ingredients of our dishes. Therefore, if you are allergic or intolerant to any ingredient, please be so kind to contact our restaurant staff for more detailed information.

Thank you.



1. Gluten



2. Milk



3. Eggs



4. Sulphite and sulfur dioxide



5. Soybeans



6. Tree nuts



7. Peanuts



8. Lupins



9. Fish



10. Crustaceans



11. Mollusks



12. Celery



13. Sesame seeds



14. Mustard

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THE TAIS

thetaishotels.com/villas

