

# VINCCI SOMA

## Starters

-  Tuna belly and anchovy salad 15€  
with capers, fresh asparagus and  
Romesco sauce
- Mixed green salad 13€  
with crispy chicken, caramelised  
pineapple and a touch of curry
- Papaya salad 14€  
with prawns, cherry confit and  
peanut and kimchi satay
-  Sautéed cuttlefish 19€  
with shallots confit, avocado  
mousse, tomato and coriander  
juice
- Crystal bread coca 15€  
with smoked aubergine pesto,  
Mojama cured tuna, smoked cod  
and pickles
- Sea bass ceviche 20€  
on crisp pastry with touches of  
lime and almond
- Beetroot gazpacho 9€  
with homemade goat's cheese  
and basil ice cream

## To share

- Bellota ham 26€  
and toasted bread with tomato  
and olive oil
- Homemade ham croquettes 9€  
made with pistachio and goat's  
milk, prawns and kimchi
-  Our free-range eggs 14€  
with marrow, foie and gravy
- Camembert 14€  
with dried fruits and nuts,  
caramelised apple, pistachios  
and cinnamon
- Our version of Adeje chicken 14€  
with Canarian red mojo sauce  
and wrinkled potatoes
- Salmon tiradito 14€  
with crunchy corn and garlic  
sauce with a hint of chilli
- Tempura of 7 vegetables 12€  
with citrus and soya sauce

 *Gluten Free*

Prices include VAT. All raw fish products served in our premises fulfill current legislation on prevention of anisakiasis. If you suffer from any sort of allergy or food intolerance, please tell our restaurant staff.

## Vegetarian

Black focaccia 15€  
made with olives and tomato,  
with feta cheese and tahini  
herb sauce

Fresh garlic pasta 13€  
Tomato sauce with a touch of  
capers

Aubergine 'meatballs' 13€  
with cheese and homemade  
'false' tomato

 Quinoa stir-fry 13€  
with fresh mushrooms and  
parmesan squash

## Fish

Fried cod fillet 24€  
over cuttlefish noodles with  
pesto, ham and mushrooms

 Salmon 22€  
with its crispy skin, and a  
warm salad of tomatoes, basil  
and cured meat

Marinated tuna steak 23€  
with sautéed asparagus and  
teriyaki sauce

 Hake and shrimps 24€  
with yam potatoes, sautéed  
kale and sliced chilli

 *Gluten Free*

## Meat

 Iberian pork shoulder 25€  
with shiitake and onion and a  
Romesco sauce crust

Stir-fried sirloin 24€  
Peruvian-style dish with jasmine rice

Crisp lamb tagine 23€  
Plums, dried fruits and nuts and  
cauliflower couscous

 Fillet steak tataki 27€  
seasoned with sun-dried tomatoes,  
basil and parmesan

## Our hamburgers

Aberdeen-Angus burger 17€  
with pepper confit and smoked  
Trezzione cheese

Wagyu burger 16€  
with caramelised onion, sweet  
gorgonzola and arugula

The house burger 15€  
in brioche bread

## Sweets

White chocolate cookie 8€  
with raspberry and violet ice cream

Tarta de Whisky 8€  
Our own version

Chocolate mousse 8€  
Spanish 'templada' with hazelnut ice  
cream

Honeycomb 8€  
with lemon sauce and rosemary ice  
cream

Homemade waffle 8€  
made fresh with Bailey's ice cream  
and dulce de leche sauce