



maresía
atlantic bar

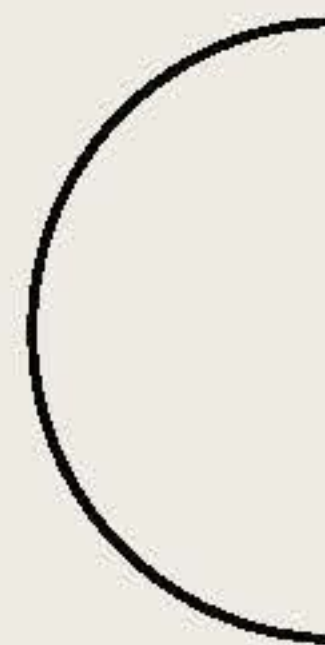
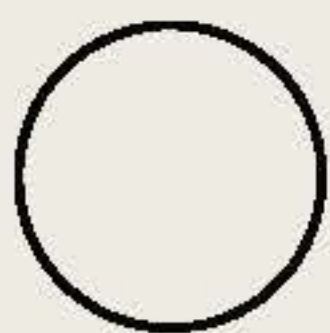
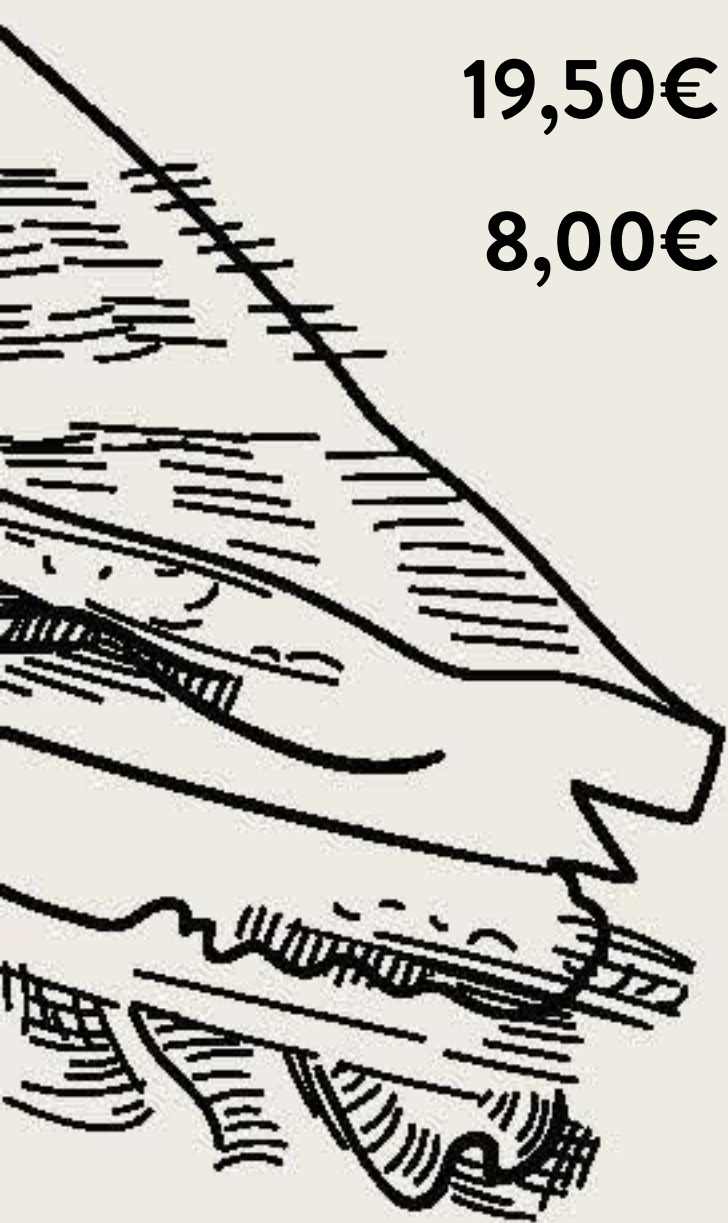
Snack Maresia

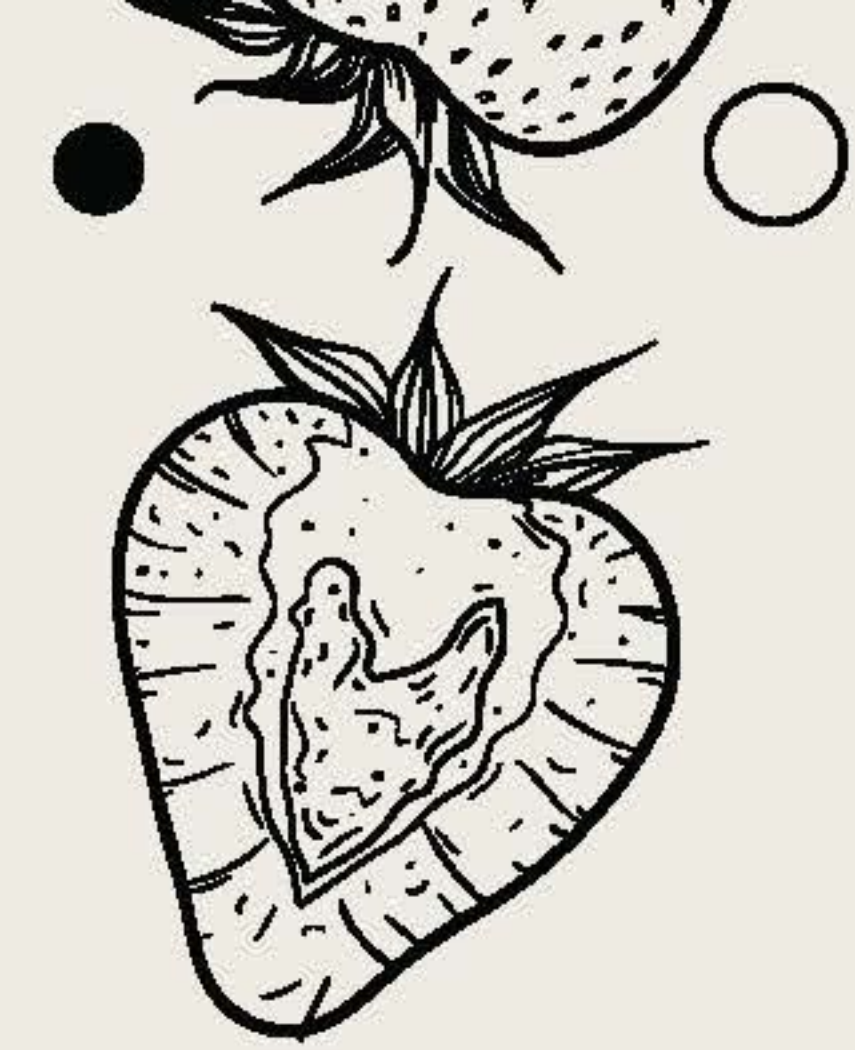
Aperitivos

33,50€ Acorn-fed Iberian cured ham

19,50€ Canary Islands cheese platter

8,00€ Selection of olives with sourdough nibbles





Water selection

Solán de cabras	2,95 / 5,00€
Perrier sparkling	4,00 / 5,00€
San Pellegrino	5,65€

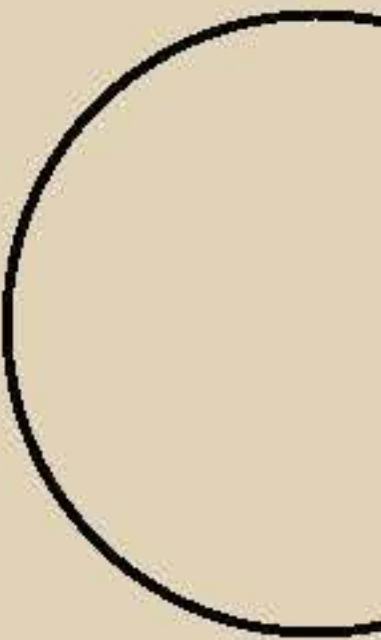
Soft drinks & Juice

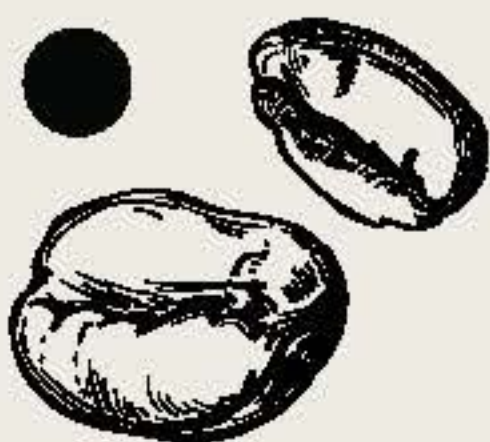
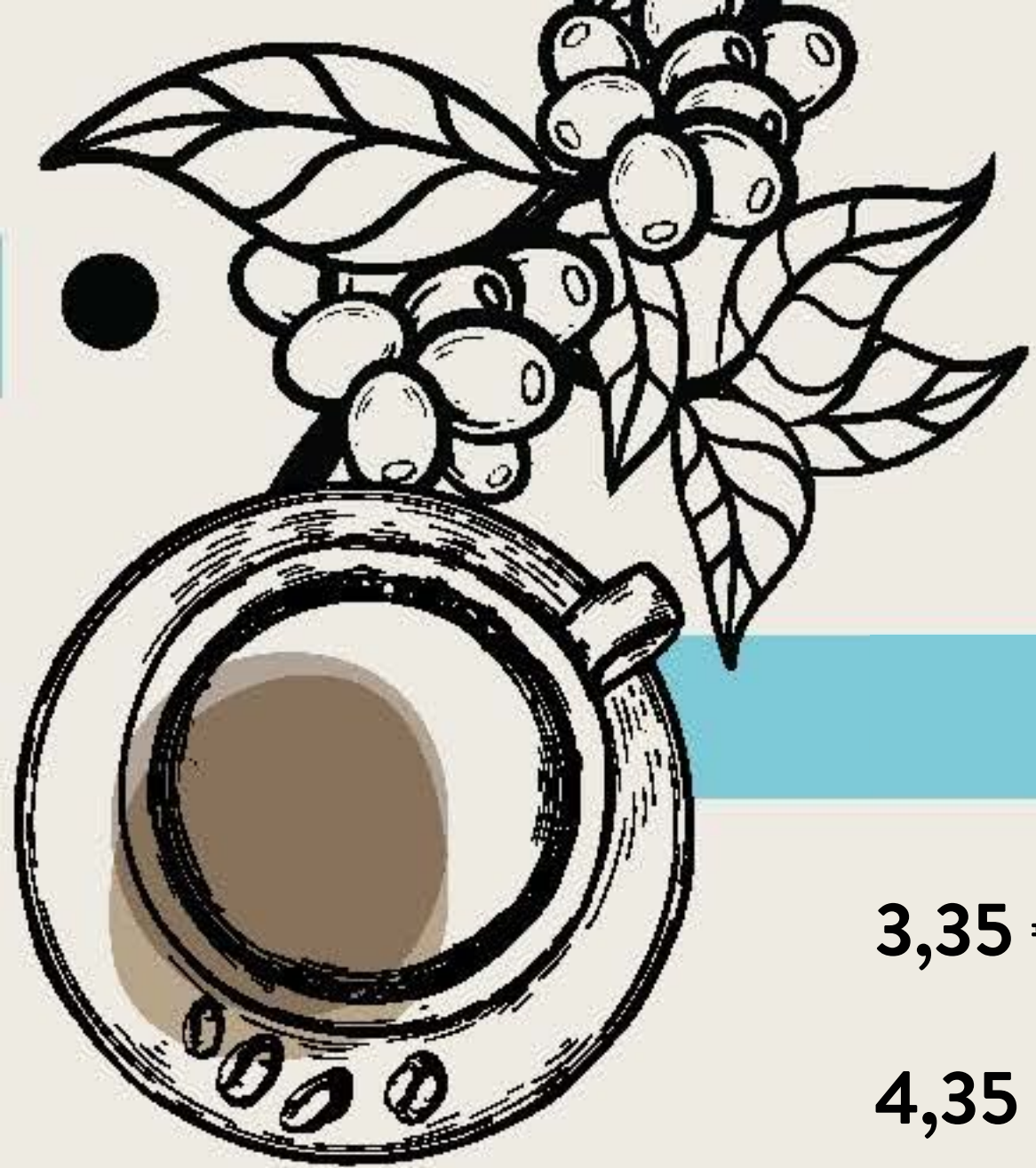
Cocacola Sprite Fanta	4,50 €
Tonic Schweppes Soda Schweppes	4,50 €
Tonic Premium Ginger Ale Ginger beer Aquarius lemon	4,95 €
Nestea lemon Appleteiser Red Bull	4,95 €
Natural juices (peach, pineapple, tomato, apple)	4,50 €
Tuti fruti Energy detox Summer fresh	13,00€
Seasonal organic Kombucha	7,50€



Beer selection

4,90 €	Small draft
7,80 €	Pint
4,70 €	Alcohol free/Gluten free
4,70 €	Heineken Dorada Especial
5,20 €	Unfiltered Águila
5,20 €	Sol Estrella Galicia 1906
5,20 €	Canarian craft beer TACOA
7,80 €	Kopperberg cider Canarian cider Posma
6,80 €	Canarian craft black beer Agüita





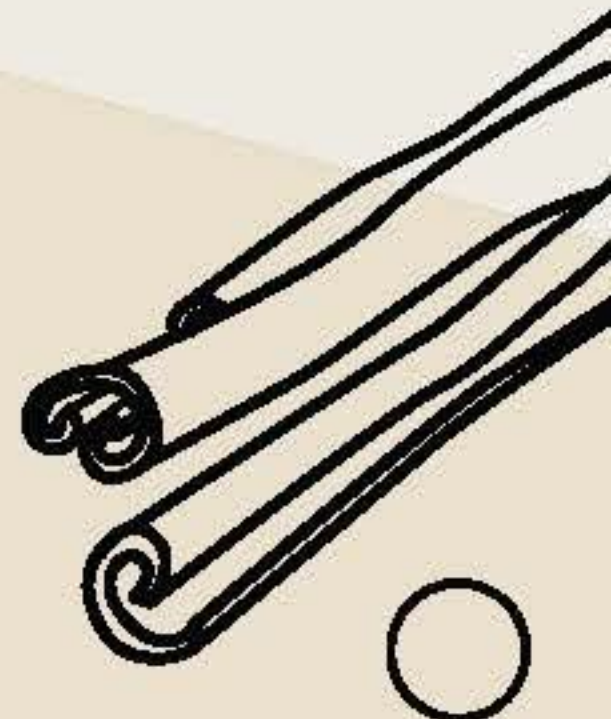
Coffee selection

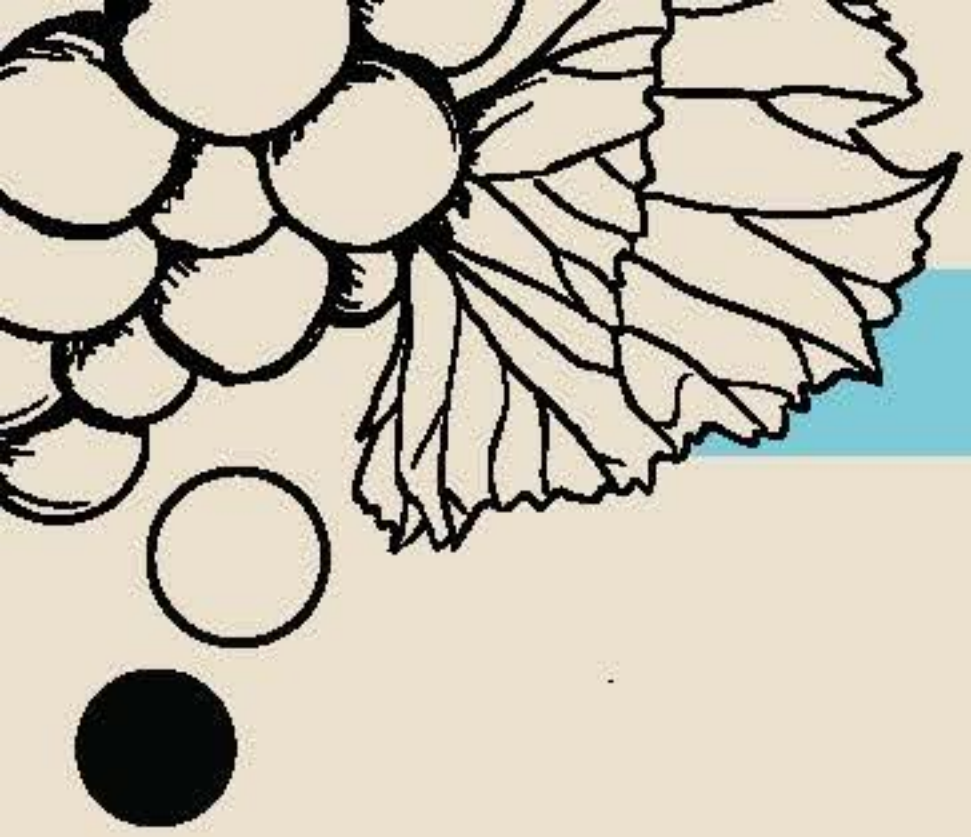
- 3,35 € Espresso | Decaf | Americano
- 4,35 € Double Espresso | Coffee with milk
- 4,80 € Cappuccino | Latte | Hot chocolate
- 5,50 € Mocha coffee | Viennese coffee
- 5,50 € Coffee Coal | Oleato Latte
- 7,00 € Barraquito
- 9,00 € Irish coffee | Lumumba

Tea selection

Earl grey, green tea, jasmin, verbena,
white tea, red fruits, puh ehr, hibiscus,
pennyroyal, lime flower, rooibos, english
breakfast, camomile

4,80 €





Wines, Cavas & Champagnes



Cava by the glass from 12,00 €

Champagne by the glass from 21,00 €

Gramona La Cuvee (Xarel-lo Macabeo) 56,00 €

Raventós I Blanc de la Finca 56,00 €
(Xarel-lo, Parellada, Pinot Noir, Chardonnay)

Raventós de nit Rose 53,00 €

Ruinart Brut 122,00 €
(Chardonnay, Pinot Noir, Pinot Meunier)

Taittinger Brut Reserve 123,00 €
(Chardonnay, Pinot Noir, Pinot Meunier)

Taittinger Prestige Rose 148,00 €
(Chardonnay, Pinot Noir, Pinot Meunier)

Ruinart Blanc de Blancs 187,00 €
(Chardonnay)

Sherry & Port

Solear manzanilla, Fino Tio Pepe, 6,80 €
Oporto, Pedro Ximenez

Sangrias by author

Deluxe Sangria glass/l. 17,00 € / 37,00 €

Rum, dry vermouth, lemon, ginger, basil, red fruits, cava

Sangria Fragrance glass/l. 13,00€ / 32,00€

Gin, Triple Sec, white vermouth, rosemary,
lime, apple, white wine, citric soda

Native Sangría glass/l. 13,00€ / 32,00€

Brandy, Triple Sec, banana liqueur, cinnamon, red wine, citric soda



Appetizers

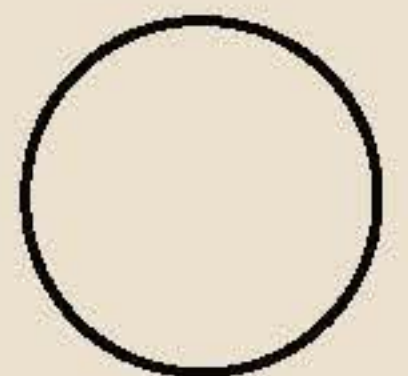
7,00 €	Vermouth Dolin blanco, Dry, Rosso (France)
7,00 €	Vermouth Primo blanco y rojo (Canary Islands)
7,00 €	Aperol
7,50 €	Ramazzotti
8,00 €	Campari
10,00 €	Antica Formula
17,00 €	Aperol Spritz, Campari Spritz, Amaro Spritz
17,00 €	Italicus Spritz

Liquors

6,50 €	Malibú, Licor 43, Limoncello, Pacharán, Orujo Hierbas
7,50 €	Amaretto, Grappa, Khalua, Frangelico Baileys, Jägermaeister, Sambuca
8,00 €	Cointreau, Fernet Branca
9,00 €	Benedictine, Drambuie

Tequila, Mezcal, Pisco

Jimador Silver	9,00 €
Jimador Silver Reposado	10,00 €
Don Julio Reposado	16,00 €
Don Julio Blanco	12,00 €
Pisco Demonio de Los Andes	10,00 €
Pisco El Gobernador	10,00 €
Mezcal Alipus (Mexico)	13,00 €
Mezcal Montelobos	12,50 €





Vodkas

- 10,00 € **Koskenkorva** (Finland)
11,00 € **Absolut Blue** (Sweden)
14,50 € **Tito's** (USA), **Blat** (Canary Islands)
15,50 € **Beluga** (Russia), **Grey Goose** (France)
16,00 € **Belvedere** (Poland)

Gins

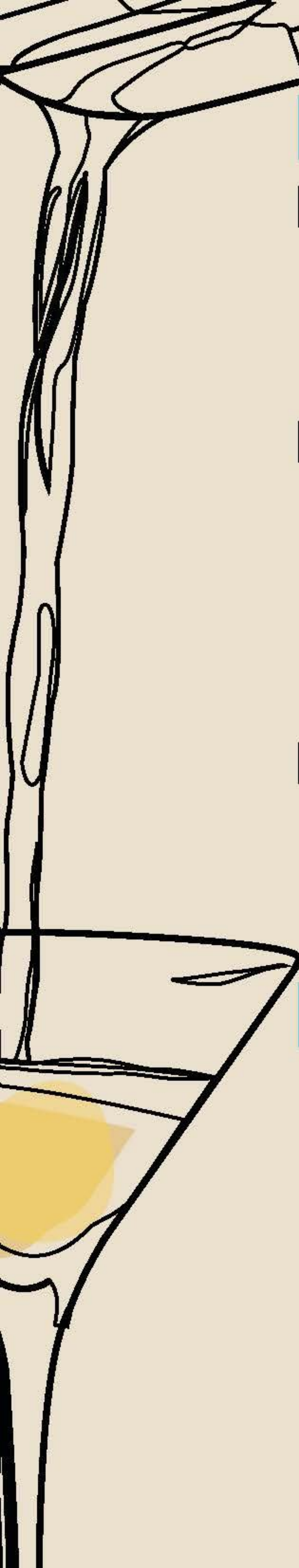
- 11,00 € **Bombay Sapphire** (England), **Macaronesian** (Canaries)
11,00 € **Seagram's** (USA), **Puerto de Indias** (Spain)
12,00 € **Nordes Galician Gin** (Spain), **Aviation** (USA), **Duality** (Canaries),
Beefeater 24 (England), **Gin Roku** (Japan), **Obsidian** (Canaries)
14,00 € **Hendrick's** (Scotland), **Tanqueray 10** (England)
14,50 € **Brockmans** (England)
17,00 € **Monkey 47** (Germany)
16,00 € **Gin 72** (Canaries)

Rums

- 10,00 € **Aldea Añejo** (Canaries), **Aldea Ron Miel**
(Canaries), **Havana Club 3** (Cuba)
12,00 € **Bacardi Carta Blanca** (Cuba), **Ron Blanco Arena Negra**
(Canaries)
13,00 € **Appleton Estate Signature Blend** (Jamaica), **Havana Club 7** (Cuba)
Aldea Tradicion (Canaries),
14,00 € **Arehucas 18 años** (Canaries), **Barcelo Imperial** (Dominican Rep.),
Ron Diplomatico (Venezuela)
16,00 € **Zacapa Gran Reserva 23** (Guatemala), **Matusalen 23**
34,00€ **Capitan Kidd 30 años** (Canaries)
36,00 € **Zacapa XO** (Guatemala)

3,20 € Refreshment Supplement



A stylized line drawing of a tree trunk on the left side of the page, extending from the top to the bottom. At the bottom left, there is a partial illustration of a glass filled with a yellow liquid, likely whisky.

Whisky

Blended

- 11,00 € **El Drago** (Canarias)
- 16,00 € **Nikka From The Barrel** (Japan)
- 13,00 € **Johnnie Walker Black Label** (Scotland)
- 38,00 € **Johnnie Walker Blue Label** (Scotland)

Single Malt

- 16,00 € **Glenfiddich 12** (Scotland), **Glenmorangie Original** (Scotland)
- 21,00 € **Lagavulin 16** (Scotland)
- 18,00 € **Macallan 12** (Scotland)
- 18,00 € **Whisky Tullibardine 20 years** (Scotland)
- 26,00 € **Dalmore 15** (Scotland)

Bourbon & Whiskeys

- 11,00 € **Jack Daniels** (USA)
- 14,00 € **Maker's Mark** (USA)
- 14,00 € **Bulliet Rye Whiskey** (USA)

Brandy, Cognac, Armagnac

- 9,00 € **Carlos III**
- 12,50 € **Carlos I Gran Reserva, Cardenal Mendoza**
- 15,00 € **Gran Duque de Alba**
- 18,00 € **Hennessy Vsop**
- 19,00 € **Remy Martin Vsop**
- 48,00 € **Remy Martin XO**

Classic Cocktails with Canary Essence



Almendrito Sour 15,00 €

Bitter almond liqueur, El Drago whisky, lemon, sugar, orange bitter

Elegant Fizz 14,50 €

Duality gin, cucumber, roses, lemon, soda

Aged Negroni 15,00 €

Gin 72, Campari, macerated vermouth

El Chido 14,50 €

Montelobos mezcal, roasted orange, agave, lemon, hot pepper sauce

Canary Mai Tai 14,00 €

Aldea white rum, Aldea aged rum, roasted orange, almond, lemon

Canary Porn Star Martini 15,00 €

Vodka, vanilla, passion fruit, lime, sparkling wine

Canarian Non-Alcoholic Cocktails

Virgin Elegant Fizz 13,50 €

Cucumber, roses, lemon, soda

Virgin Bienmesabe 14,00 €

Bienmesabe, clarified meringue milk, spices, citrus foam, meringue

Bloody Bea Zero 13,50 €

Cherry tomato water, Perrins sauce (Km 0), salt, pepper, spicy pepper-infused oil

Beneharo Zero 14,00 €

Roasted pineapple shrub, spices, lime, pineapple, mint

Barratini Zero 14,50 €

Roasted orange, coffee, sugar, served with barraquito sponge cake

