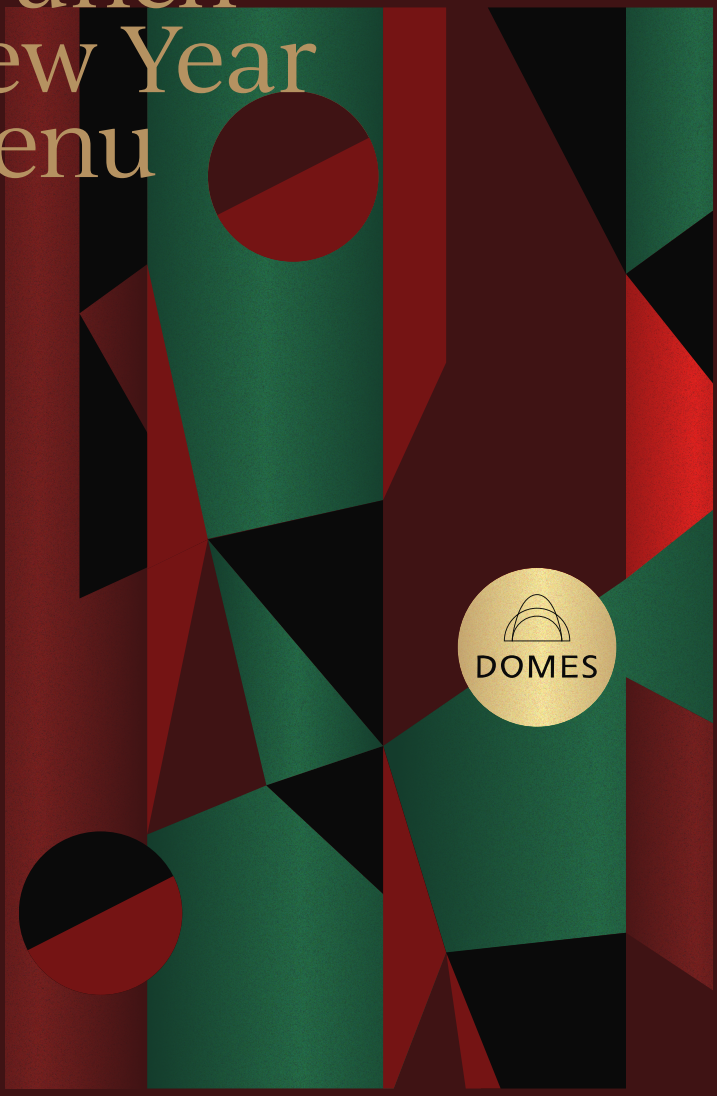
Exclusive Brunch New Year Menu

BAOBAB SUITES *****



2027

·ANTONINO'S·
PIENO DI ANIMA

Mediterranean Brunch

WELCOME TABLE

Large selection of cured meats and cheeses.

Fresh oysters.

Smoked salmon with lemon and capers.

French pastries.

Butter, jams and honey.

Selection of artisan breads.

SMALL ACCOMPANIMENTS

Cream cheese with paprika, extra virgin olive oil and herbs.

Tomato tartare with avocado and basil.

Greek yogurt with granola, honey and berries.

Tropical fruit ceviche with lime and mint.

MAIN COURSE

Toasted brioche filled with lobster meat, caviar and citrus emulsion.

DESSERT

Banoffee: banana, dulce de leche, whipped cream and crumble.

Canarian Brunch

WELCOME TABLE

Selection of artisan Canarian breads: sourdough bread and corn bread.

Local preserves: palm honey.

Mini pastries and Canarian sweets: sweet potato trucha and rosquetes.

Selection of Canarian cheeses: Majorero, Flor de Guía and Herreño cheese.

Canarian cured meats: Chorizo de Teror, morcilla and roasted pork.

Whipped butter with palm honey.

SMALL ACCOMPANIMENTS

Gofio hummus with crispy sweet potato.

Mango, papaya and pineapple with mint.

Canarian tomato salad with pickled onion.

Chilled avocado, lime and almond cream.

MAIN COURSE

Canarian Benedict: creamy sweet potato purée, slow-cooked eggs, red mojo hollandaise, grated Canarian cheese and crispy corn.

DESSERT

Gofio foam, stewed Canarian banana, vanilla ice cream and almond crumble.

Kids' Brunch

WELCOME TABLE

Mini pastries.

Mini ham and cheese sandwich.

Fresh fruit.

Yogurt with granola.

MAIN COURSE

Beef and cheese burger with potato wedges and cheese sauce.

DESSERT

Mini waffles with Nutella and vanilla ice cream.

55€ / ADULT - 27.50€ / CHILD
(DRINKS INCLUDED)

2027



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SUITES ★★★★★