



BUENA ♦ SUERTE

Menú

THERE IS NOTHING THAT
CAN'T BE SOLVED WITH
GOOD FOOD AND GOOD WINE!



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@buenasuerte.fuerteventura



Buena Suerte Fuerteventura





Tapas Vegetarian

PAN TOMATE

Toasted bread served warm with
grated tomato
€ 3.5

PAN CON ALIOLI

Toasted bread served warm with
homemade alioli sauce
€ 3.5

PIMIENTOS DE PADRÓN

Padrón peppers served on a
piquillo pepper sauce
€ 8.5

TORTILLA

Spanish omelette with
potatoes and onions
€ 9.5

NUESTRA ESCALIVADA

Baked vegetable salad served cold
with Jerez vinegar, goat cheese and
anchovies
€ 9.5

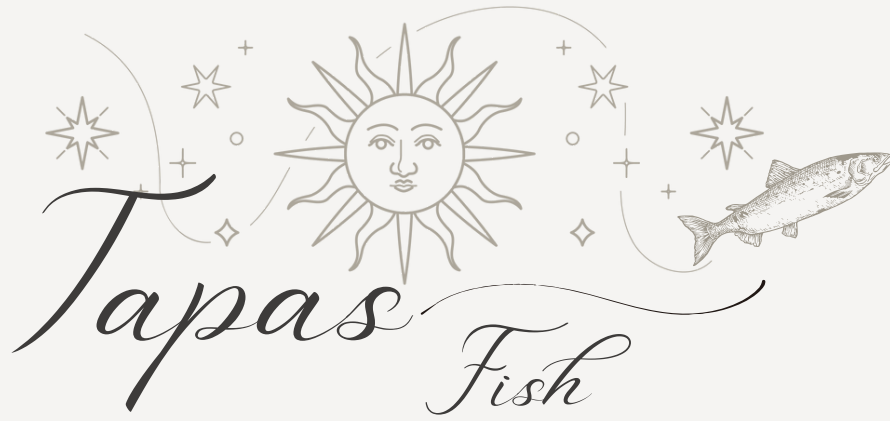
PAPAS BRAVAS BUENA SUERTE

Fried potatoes with homemade
alioli sauce and chili paprika
€ 8.5

SALMOREJO Y STRACCIATELLA

Cold soup made of raw blended
tomato, bread and garlic served
with Padrón peppers,
stracciatella on top
€ 10





GAMBAS AL AJILLO

Shrimps cooked in extra virgin
olive oil, garlic, chili and
white wine

€ 11.5

CEVICHE DE PULPO

Buena Suerte-style
marinated octopus

€ 11.5

PUNTILLAS FRITAS

Fried squid served with aioli and
homemade brava sauce

€ 10.5

NUESTRO PULPO A LA GALLEGA

Octopus and boiled potatoes, sweet
and smoked paprika de La Vera and
oil flavored with sweet and
smoked paprika

€ 11.5

PULPO FRITO

Fried octopus served with potatoes,
sweet paprika de La Vera,
stracciatella and cherry tomatoes

€ 12.5





NUESTRAS CROQUETAS

(4 units)

Patanegra and bechamel

€ 11

Codfish and potatoes with
homemade jam

€ 11

Mixed croquettes

€ 11

TARTARE DE VACA

Tartare (row beef meat),
homemade alioli sauce, lemon
zest served on corn tortilla

€ 13.5

HUEVOS ROTOS

Fried eggs with potatoes and
Patanegra ham on top

€ 10.5

ENTRECÔTE DE VACA

Beef entrecôte served with mashed
potatoes and paprika, chips and

Padrón pepper

€ 14

PATANEGRA

Iberian ham served with
toasted bread and grated
tomatoes

€ 20

LAGARTO A LA PLANCHA

Grilled pork served with smoky
eggplant purée on
corn tortilla ring and crispy leek

€ 13.5





TABLA DE QUESOS DE CABRA CANARIOS

Selection of mixed canarian goat cheeses

€ 12.5

TABLA DE EMBUTIDOS IBERICOS

Selection of Iberian cured meat platter

€ 12.5

TABLA MIXTA

Mixed platter of canarian goat
cheeses and iberian cured meat
with homemade jam and honey
(for two people)

€ 23





FRESH PASTA

RICE *waiting for 18-20 minutes

CASERA

Zucchini cream
and crispy guanciale (pork)

€ 15.5

€ 16.5

VEGGY

Zucchini cream
and stracciatella

€ 15

€ 16

ITALIA

Tomato sauce, stracciatella,
toasted pistachios and basil cream

€ 15.5

€ 16.5

CARBONARA

Traditional carbonara with eggs, pecorino
cheese and guanciale (pork)

€ 15.5

x

SPAGHETTI ALLO SCOGLIO

Fresh pasta spaghetti with seafood,
garlic oil, white wine and parsley

€ 16.5

x

SPAGHETTI ALLE VONGOLE

Fresh pasta spaghetti with clams,
garlic oil, white wine and parsley

€ 16

x



Homemade Desserts

CHEESECAKE

Cheese cream, cookies and homemade jam

€ 6.5

TIRAMISÚ

Classic Italian-style tiramisú

€6.5

CAPRICO DE CHOCOLATE

Chocolate cake served with pistachio cream

€ 6.5

COFFEE AND TEA

Espresso € 1.4

Cortado € 1.6

Cappuccino € 2.2

Hot Tea · Infusion € 2





Soft drinks and more

WATER

½L	1L
€ 2	€ 3

HOMEMADE SANGRIA

Glass	½L	1L
€ 4.5	€ 10	€ 18

SOFT DRINKS

Coca Cola · Coca Cola Zero ·
Sprite · Fanta · Tonic ·
Ginger Beer · Lemon Tea · Apple
Juice
€ 3.5

ICCONIC HOMEMADE CAVA SANGRIA

Glass	½L	1L
€ 5.5	€ 11	€ 20

ALHAMBRA SPECIAL BEER

Small € 3
Medium € 4

BOTTLED BEER

· Alhambra Reserva 1925 Green ·
· Alhambra Reserva 1925 Red ·
· Radler ·
· Alcohol Free ·
· Ipa
€ 4

HOMEMADE TINTO DE VERANO

Glass	½L	1L
€ 4	€ 6	€ 11

COCKTAILS

Iconic Cava Spritz · Negroni
€ 8.5

Moscow Mule · Mojito
€ 9

Gin and Tonic
Nordes · Gin Mare · Gin 72
€ 10

Vermouth
€ 4.5

Liqueurs
€ 3.5

Chupito
€ 1.5





A bottle of wine contains more philosophy and wisdom
than all the books in the world.

ICCONIC

Iconic Gòtic 1887 is an exclusive collection of organic wines and cavas D.O. Catalunya. It is born and occurs in the region of Bages, a privileged area of Barcelona, in the middle of mythical mountain formations such as Montserrat and the Sierra de Castelltallat and near the natural park of Sant Llorenç del Munt and the Obac and Montcau.

The territory gives the wine personal expression and distinctive character.

Iconic is the certainty of always betting on a quality product: fresh, innovative, and environmentally friendly.

CASA ROJO

At Casa Rojo, wine is the expression of a family, a land, a climate,
and ultimately, an origin.

The historical vocation of the different Spanish wine-growing regions is a legacy passed down from generation to generation.

The great diversity of Mediterranean territories and climates provides a series of local grapes that remain faithful to each type of terroir.

Grapes that have existed since ancient times and have survived passing fads. This is the winemaking heritage that Casa Rojo wishes to celebrate in its fullest expression with its wines.





PRIMUS

Tempranillo and Merlot · Catalunya

Glass	Bottle
€5	€ 25

SELECTUM

Crianza · Tempranillo, Merlot, Syrah and Cabernet Sauvignon · Catalunya

Bottle · € 29.5

CLON 98

Tinta Fina · D.O. Ribera del Duero

Bottle · € 33.5

ENEMIGO MIO

Garnacha · I.G.P. Tierra de Murcia

Bottle · € 30

MACHOMAN

Monastrell · I.G.P. Tierra de Murcia

Bottle · € 42.5

TOKYO GÓMEZ ROJO CUVÉE MINAMI II

Monastrell and Garnacha · I.G.P. Tierra de Murcia

Bottle · € 50



MAGNUS

Sauvignon Blanc and Picapoll · D.O. Catalunya

Glass	Bottle
€ 5	€ 26.5

LA GABACHA

Sauvignon Blanc · D.O. Rueda

Bottle · € 26

EL GORDO DEL CIRCO

Verdejo · D.O. Rueda

Bottle · € 34.5

THE ORANGE REPUBLIC

Godello D.O. · Valdeorras

Bottle · € 30

LA MALPAGADA

Albillo Mayor · D.O. Ribera Del Duero

Bottle · € 45





NERVO

Merlot · D.O. Catalunya

Glass

€ 5

Bottle

€ 26.5

HARU

Monastrell and Garnacha · I.G.P. Tierra De Murcia

Bottle

€ 33

Cava

GOTIC AVRUM

Macabeo, Xarelo and Parellada · Catalunya D.O. Cava

Glass

€ 5

Bottle

€ 28.5





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Enjoy your meal!

