

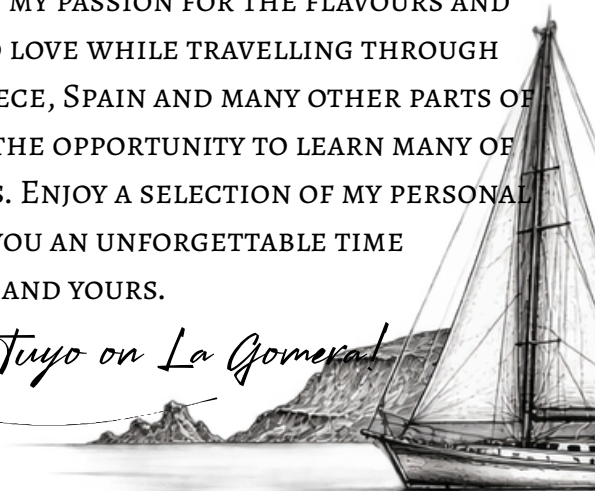


TUYO

restaurant

FOR 20 YEARS, I HAVE BEEN SHARING MY PASSION FOR THE FLAVOURS AND DISHES I DISCOVERED AND CAME TO LOVE WHILE TRAVELLING THROUGH SOUTHEAST ASIA, INDIA, AFRICA, GREECE, SPAIN AND MANY OTHER PARTS OF THE WORLD. ALONG THE WAY, I HAD THE OPPORTUNITY TO LEARN MANY OF THEM FIRST-HAND IN LOCAL KITCHENS. ENJOY A SELECTION OF MY PERSONAL FAVOURITE DISHES – I WISH YOU AN UNFORGETTABLE TIME IN MY TUYO AND YOURS.

A warm welcome to Tuyo on La Gomera!



STARTERS

Feta Griega 12,00

Grilled sheep's milk cheese in olive oil with tomatoes, onions, bell peppers, olives, garlic, chilli peppers and oregano

Champiñones al Ajillo 9,50

Mushrooms sautéed in olive oil with garlic, bell peppers, onions, parsley, chilli and sherry

Mar y Tierra 14,50

Prawns, mushrooms and Serrano ham tossed in herb and garlic butter, finished with parsley and sherry

Gambas al Ajillo Tuyo 13,00

Prawns in olive oil with garlic, bell peppers, onions, parsley, chilli and sherry

Tom Kha Soup 9,00

Thai coconut milk soup with mushrooms, bell peppers, onions and Thai herbs
with chicken + 2,00 with prawns or tofu + 3,00

Masoor Dal 8,50

Red lentil soup with coconut milk, tomatoes, onions, fresh coriander and yoghurt

Gyozas 10,50

Crispy fried dumplings filled with vegetables, served with a soy, rice vinegar and chilli dipping sauce

Horiatiki Greek Salad 13,00

Tomatoes, cucumber, red onion, bell peppers, garlic, chilli peppers, black olives, oregano, feta cheese, olive oil and lemon juice

Small Tuyo Salad 8,00

Small mixed leaf salad with tomatoes, cucumber, onions, apple, walnuts, raspberry dressing and Parmesan

MAIN COURSES

SOUTH ASISA - INDIA

Butter Chicken 17,50

Pan-fried chicken fillet strips in a mild, creamy tomato sauce with fresh coriander, mixed salad and basmati rice

Chicken Tikka Masala 17,00

Chicken curry in a tomato and onion sauce with fresh spinach, coriander, yoghurt and basmati rice (vegetarian option available)

Chana Dal 14,00

Spiced chickpea curry with tomatoes, onions, spinach and yoghurt, served with basmati rice

Chicken Korma 17,00

Mild and creamy almond curry with cauliflower, carrots, bell peppers, onions, basmati rice (vegetarian option available)

SOUTHEAST ASIA - VIETNAM / THAILAND / INDONESIA

Wok Hoisin 14,50

Stir-fried vegetables with peanuts, hoisin sauce, fresh coriander and basmati rice

with chicken + 3,00

with prawns or tofu + 4,00

Beef Indochine 21,00

Quick-seared beef fillet strips with ginger, chilli, coriander and peanuts, served on a fresh salad with lime dressing and basmati rice

Tahu Gado Gado 18,00

Crispy tofu slices in a panko-almond crust with peanut-chilli sauce, stir-fried vegetables and basmati rice

Nasi Kuning 13,50

Indonesian rice dish with bell peppers, onions, courgette and mushrooms

with chicken + 3,00

with prawns or tofu + 4,00

Pad Thai 14,00

Stir-fried rice noodles with vegetables, peanuts, fresh coriander, cucumber, tamarind sauce, spring onions and lime

with chicken + 3,00

with prawns or tofu + 4,00

Gaeng Keow 15,00

Green Thai curry with coconut milk, bell peppers, green beans, aubergine, mushrooms, onions, fresh coriander, lemongrass and Thai basil, served with basmati rice

with chicken + 3,00

with prawns or tofu + 4,00

Pla Kapong Nam Prik

Whole grilled fresh sea bream served with a sweet and spicy Thai basil sauce, mixed salad and basmati rice

21,00

EAST ASIA - JAPAN / KOREA

Tuna Teriyaki 21,00

Grilled fresh tuna fillet with teriyaki, orange and ginger sauce, stir-fried vegetables and basmati rice

Tuna Tataki 20,00

also available as a starter 15,00

Lightly seared tuna fillet with a togarashi-sesame crust, served with cucumber and wakame seaweed salad, vegetable tempura and basmati rice

Bulgoggi Barbecue Beef 22,00

Thinly sliced beef fillet served on stir-fried vegetables with a spicy Korean barbecue sauce and basmati rice



DESSERTS

Homemade Mousse au Chocolat et Menthe 7,50

Dark chocolate mousse with a hint of mint chocolate

Crema Catalana 6,00

With ginger and orange zest, topped with a crisp caramelised sugar crust

Greek Yoghurt 7,00

With honey, cinnamon and walnuts

Gâteau au Chocolat 7,50

Warm chocolate cake with a molten centre, served with vanilla-amaretto sauce and toasted almonds

Mango - Passion Fruit - Mascarpone Cream 7,50

*A light and fruity cream of mango and passion fruit,
vanilla mascarpone and creamy Greek yoghurt*

