In the relaxed and cosy atmosphere of our Gourmet Restaurant “Mariateresa” you can enjoy an exquisite selection of dishes. Under the gastronomic guidance of renowned Chef Joachim Koerper, we offer an innovative Author´s cuisine with influences from the Mediterranean Haute Cuisine, at the same time as making the most of the local produce. All the recipes are worked out by Joachim Koerper together with our head chef José Francisco Manrique after a thorough investigation of the island´s agricultural, fishing and game produce.

The lamb, kid and rabbit from Lanzarote, fresh fish, salmon from “Uga”, fruits and vegetables from the Canary Islands, are some of the local ingredients, which in different elaborations are a constant in the menu. The last-named changes 3 times per year in order to take into consideration the best produce of each season, as the freshness and the highest quality of the raw material are the basis of all the dishes.

A culinary highlight recommended by our chef:

Kid prepared in two cookings (confit & grilled) with pumpkin risotto and polenta crispy. (Stewed over low heat, the kid confit displays all it´s aromas and flavours).

From our special menu of original, enticing desserts, we recommend:

Banana clafoutis with Canarian rum granité and passion fruit sauce:

“It consists of a delicious almond pastry with a caramelized Canarian banana. The granité of Arehucas rum provides freshness and aroma and the passion fruit a slightly acid dash.”

Also worthwhile of mentioning is the fresh home-made pasta as well as different vegetarian options.

The restaurant´s bodega comprises about 70 different wines, among them an extensive selection of the best Spanish wines and exquisitely fine D.O. wines of Lanzarote.