



**TO SHARE**

**HOMEMADE HAM CROQUETTES**  
Homemade with cured Serrano ham 6.80

**LEBANESE HUMMUS WITH TOASTS V**  
Chickpeas dip with Arabian spices served with toasts 9.80

**HOMEMADE MACERATED OLIVES V**  
Olives macerated with mixed spices 4.00

**GOLD FRIES**  
Fries with crispy onion, bacon and Cheddar cream 5.50

**FRENCH FRIES V**  
French fries cone 3.80

**CRISPY FRIED CHICKEN BUCKET**  
Served with French fries 9.00

**VEGETABLE SAMOSAS V**  
Served with a homemade yogurt sauce with mint 9.00

**DAILY SPECIALS**

**MONDAY. FRESH SALMON LOIN**  
With basmati rice, grilled courgettes and dill sauce 13.50

**TUESDAY. BARBECUE**  
3 pieces of meat with a side dish 12.50

**WEDNESDAY. BURRITO DAY**  
Special selection of burritos 8.00

**THURSDAY. PIZZADAY**  
Selection of pizzas 8.00

**FRIDAY. POKEBOWL**  
Special selection of Pokebowl 9.50

**SATURDAY. BURGER SHACK**  
Special selection of burgers 8.00

**SUNDAY. PAELLA**  
Seafood paella 12.00 / Chicken paella 10.00

**\*HOUSE'S SPECIALS\***

**FISH & CHIPS**  
Fried battered hake fillets served with French fries and garlic mayonnaise 9.50

**AMERICAN BURGER**  
180 gr Beef, bacon, Cheddar cheese, fried egg and barbecue sauce served with French fries 10.50

**CHICKEN CAESAR SALAD**  
Iceberg lettuce, chicken, bacon, croutons, Parmesan cheese and homemade Caesar sauce 10.50

**MEXICAN NACHOS V**  
Nachos served with guacamole, pico de gallo, Cheddar and sour cream dips 8.50

**CLUB SANDWICH**  
White sliced bread with bacon, York ham, cheese, chicken, lettuce, tomato, mayonnaise served with French fries 9.50

**FROM THE GARDEN**

**COBB SALAD**  
Mixed leaves salad, braised chicken, boiled egg, fresh cheese, avocado, red onion, bacon, cherrys and toast 9.90

**GOLD SALAD V**  
Lamb's lettuce, Canarian soft cheese, avocado, cherry tomatoes, grapes, walnuts, olives and balsamic dressing 9.95

**SMOKED SALMON SALAD**  
Smoked salmon, mixed leaves salad, avocado, mixed leaves salad, Canarian tomato, onion, black olives, carrot and cucumber 11.50

**NICOISE SALAD**  
Avocado, Canarian cherry tomatos, potatoes, onion, black olives, carrot, cucumber, mixed leaves salad,boiled egg and tuna 10.50

**HEALTHY CORNER**

**VEGETABLES WITH TOFU AND QUINOA V**  
(300 kcal) Protein 15gr, carbohydrates 27gr, fats 6gr, fiber 8gr. Selection of grilled vegetables, tofu and quinoa cooked with spices 9.75

**SALTEATED CHICKEN WITH BROCCOLI SWEET POTATO, SOY SAUCE AND SESAME**  
(250 kcal) Protein 25gr, carbohydrates 23gr, fats 2gr. Chicken slices with broccoli, yellow sweet potato with soy sauce and sesame 10.50

**SALMON PAPILOTE, WITH THYME, SWEET POTATO AND WALNUTS**  
(550 kcal) Protein 49gr, carbohydrates 23gr, omega -3 fatty acids 33gr. Flavoured salmon with yellow sweet potato and walnuts 14.00



## BURGERS

### CLASSIC BURGER

180gr Beef, Cheddar cheese, bacon, Canarian tomato, onion, lettuce and "Gold" sauce with French fries 9.50

### GOLD BURGER

180gr Beef, Manchego cheese, lettuce, caramelized onion, tomato and Canarian red mojo sauce served with French fries 10.00

### CHICKEN BURGER

180gr Crispy chicken, lettuce, cheese, tomato, pickled onion and "Gold" sauce with French fries 10.50

### HOMEMADE VEGAN BURGER **V**

Burger made of chickpeas and tofu with lettuce, mushrooms, black olives, guacamole, tomato served with French fries 9.50

## BETWEEN BREADS

### MIXED SANDWICH

Toasted white sliced bread with ham and cheese served with potato crisps 7.00

### VEGETARIAN SANDWICH **V**

Polar bread with avocado, tomato, pickled onion, Iceberg lettuce, cucumber and mayonnaise, served with potato crisps 9.00

### TUNA SANDWICH

Polar bread with tuna, lettuce, pickled onion, canarian tomato and mayonnaise served with potato crisps 9.80

### CHICKEN BURRITO

Corn tortilla with braised chicken, pickled onion, Mozzarella, jalapeños, coriander and guacamole served with nachos and pico de gallo dip 9.65

## PASTAS

### SPAGHETTI CARBONARA

Pasta served with our homemade Carbonara sauce 9.50

### SPAGHETTI BOLOGNESE

Pasta with our homemade Bolognese sauce 10.00

### TRADITIONAL PESTO SPAGHETTIV **V**

Pasta with basil, pine nuts, garlic, Parmesan cheese and extra virgin olive oil 11.00

## ASIAN CORNER

### THAI CHICKEN CURRY

Diced chicken legs with coconut milk, green or red curry with vegetables, served with rice 10.50

### POKE CHICKEN BOWL

Braised chicken with rice, avocado, Wakame seaweed, sesame seeds, cucumber, chive, red radish, green beans, mayonnaise, Parmesan cheese and spiced croutons 13.00

### HAWAIIAN POKE BOWL

Diced tuna steak with rice, avocado, Wakame seaweed, sesame seeds, cucumber, chive, red radish and spicy Sriracha sauce 13.50

### MINI DUCK ROLLS

Crispy duck rolls served with soy sauce 8.00

### THAI PRAWNS

Deep fried breaded prawns served with hot chili sauce 10.75

## PIZZAS

### PROSCIUTTO & FUNGHI

Tomato sauce, Mozzarella, ham and mushrooms 9.00

### PEPPERONI

Tomato sauce, Mozzarella and salami 9.25

### MARGHERITA **V**

Tomato sauce, Mozzarella and fresh basil 8.50

### BARBECUE

Tomato sauce, Mozzarella, braised chicken and barbecue sauce 9.50

### FRUTTI DI MARE

Tomato sauce, Mozzarella, tuna, prawns and mussels 10.25

Please, inform your server of any special dietary requirements that we should be made aware of when preparing your menu request. All our products and plates are elaborated in our central kitchen. Due to this, we cannot guarantee that they are completely free of traces of allergens. All prices are inclusive of vat at the current prevailing rate.



### **ICE CREAM & SORBETS**

Ferrero, chocolate, vanilla, stracciatella, cream, strawberry, amarena, mango, lemon  
1.75 1 scoop / 3.00 2 scoops / 4.75 3 scoops

### **DAME BLANCHE**

Vanilla ice cream with whipped cream and chocolate sauce 6.00

### **ROSSINI**

Strawberry ice cream with fresh strawberries and whipped cream 5.75

### **BOUNTY**

Coconut and chocolate ice cream with chocolate chips and coconut powder 6.00

### **CHOCOLATE COULANT**

With vanilla ice cream 6.50

### **CAKE OF THE DAY**

Ask for our daily selection of cakes 5.00

### **FRESH SLICED FRUITS**

Seasonal fruit selection 6.00



## WATER

**SPARKLING / STILL 2.25**

## SMOOTHIES

### GOLD & COOL

Melon, mango, kiwi, coconut cream, fresh mint 5.25

### ENERGY

Strawberry, banana, papaya, strawberry 5.25

### WELLNESS

Raspberries, blueberries, banana 5.25

### PARADISE

Mango, passion fruit, pineapple, lemon 5.25

## VEGGIE-SMOOTHIES

### BEET-OX

Beetroot, mango, raspberries, apple, ginger, lemon 5.50

### VITAMIN BOOST

Broccoli, spinach, celery, mango, pineapple, banana, lemon 5.50

## JUICES

### APPLE / PINEAPPLE /

GRAPEFRUIT / CRANBERRY 3.00

### FRESHLY SQUEEZED

ORANGE JUICE 3.75

**MILKSHAKES 5.50**

## SOFT DRINKS

**SOFT DRINKS 35CL 3.50**

**GINGER ALE 20CL 3.00**

**SODA WATER 20CL 2.75**

**NESTEA LEMON / PEACH 33CL 3.50**

**APPLETISER 27.5CL 3.25**

**RED BULL 25CL 4.00**

## COFFEES & INFUSIONS

**ESPRESSO 1.75**

**DOUBLE ESPRESSO 2.00**

**AMERICAN COFFEE 2.00**

**CORTADO 2.00**

**COFFEE WITH MILK 2.50**

**CAPPUCCINO 2.75**

**LATTE MACCHIATO 2.75**

**CARAJILLO 3.75**

**MOCHACCINO FRAPPÉ 5.50**

**IRISH COFFEE 6.00**

**TEAS AND INFUSIONS 2.00**

## JUICES & COFFEES



## COCKTAILS

### WORLD FAMOUS

#### HUGO

Sparkling wine, elderflower syrup, fresh mint, lemon 6.75

#### MOJITO

Rum, lime juice, fresh mint, sugar 7.50

#### CAIPIRINHA

Cachaça, fresh lime, sugar 7.50

#### APEROL SPRITZ

Aperol, sparkling wine, soda water 7.00

#### MARGARITA

Tequila, triple sec, lime juice, fruit puree 8.00

#### DAIQUIRI

Rum, lime juice, sugar, fruit puree 8.00

#### PIÑA COLADA

Rum, pineapple and orange juice, coconut cream 8.00

#### KOOLAID

Vodka, Amaretto, melon liqueur, lime juice, orange and cranberry juice 8.00

### GOLD'S SPECIALS

#### MANGO COLLINS

Gin, mango puree, lime juice, soda water 8.00

#### STRAWBERRY PUNCH

Rum, strawberry puree, lime juice, sugar 8.00

#### BANANAS & CREAM

Amaretto, Bailey's, banana liqueur, fresh banana, milk 8.25

#### SGROPPINO

Vodka, Limoncello, sparkling wine, lemon sorbet 8.25

#### MUDSLIDE

Vodka, Bailey's, Tía María, milk, vanilla ice cream 8.25

#### GOLDLOVER FIZZ

Gin, melon liqueur, fresh mint, fresh cucumber, lime juice, soda water 8.25

#### ROYAL BERRY COOLER

Rum, berries puree, lime juice, sparkling wine 8.25

#### SANGRÍA GOLD

Homemade Sangría with red wine or Cava  
Glass 6.75 / 1L 18.00



## WHITE WINES



### HOUSE WINE

(Viura) D.O. Rioja 4.00 16.00

### CANARY ISLANDS

#### EL GRIFO DRY

(Malvasía) El Grifo D.O. Lanzarote 26.00

#### TAJINASTE (SEMI DRY)

(Listán Blanco, Moscatel) Viñedos y Bodegas Tajinaste D.O. Canary Islands 22.00

#### TAJINASTE DRY

(Listán Blanco, Albillo) Viñedos y Bodegas Tajinaste D.O. Canary Islands 22.00

### SPAIN

#### GLÁRIMA

(Chardonnay, Gewürztraminer) Sommos D.O. Somontano 4.50 18.00

#### ATINO

(Verdejo) Herrero Bodega D.O. Rueda 20.00

#### BALANCINES

(Sauvignon Blanc, Viura) Pago de Los Balancines D.O. Ribera del Guadina 20.00

#### PULPO

(Albariño) Pagos del Rey D.O. Rías Baixas 24.00

### REST OF THE WORLD

#### WHITE RABBIT

(Riesling) Balthasar Röss Rheingau, Germany 22.00

#### LE PETIT COURSELLE

(Sauvignon Blanc, Semillon, Chardonnay) Les Copines A.O.C. Bordeaux, France 24.00

## ROSE WINES

### HOUSE WINE

(Tempranillo) D.O. Rioja 4.00 16.00

### CANARY ISLANDS

#### TAJINASTE

(Listán Negro) Viñedos y Bodegas Tajinaste D.O. Valle de la Orotava, Tenerife 22.00

### SPAIN

#### GLÁRIMA

(Syrah) Sommos D.O. Somontano 4.50 18.00

#### SONROJO

(Garnacha) La Calandria D.O. Navarra 22.00

## RED WINES



### HOUSE WINE

(Tempranillo) D.O. Rioja 4.00 16.00

### CANARY ISLANDS

#### TAJINASTE

(Listán Negro) Viñedos y Bodegas Tajinaste D.O. Valle de la Orotava, Tenerife 22.00

### SPAIN

#### GLÁRIMA

(Cabernet Sauvignon, Merlot, Tempranillo) Sommos D.O. Somontano 4.50 18.00

#### CIENTRUENOS

(Garnacha) La Calandria D.O. Navarra 22.00

#### LA BICICLETA VOLADORA

(Tempranillo, Viura) Germán R. Blanco D.O. Ca. Rioja 20.00

#### LA COMETA

(Tempranillo) Quinta Milú D.O. Ribera del Duero 28.00

## CAVAS & CHAMPAGNES

### HOUSE CAVA BRUT

(Xarel-lo, Parellada, Macabeo) D.O. Cava, Spain 4.50 17.00

### HOUSE CAVA ROSE

(Tempranillo, Bobal, Garnacha) D.O. Cava, Spain 5.00 19.00

### GRAMONA LA CUVÉE BRUT RESERVA

(Xarel-lo, Parellada, Macabeo) D.O. Cava, Spain 25.00

### GRAMONA ROSÉ BRUT RESERVA

(Pinot Noir) D.O. Cava, Spain 28.00

### G.H. MUMM CORDON ROUGE

(Chardonnay, Pinot Meunier, Pinot Noir) A.O.C. Champagne, France 50.00



## BEERS & CIDERS

DORADA, DRAFT 30CL 3.00  
DORADA, DRAFT 50CL 4.50  
TROPICAL 25CL 3.25  
PERONI 33CL 4.25  
CORONITA 33CL 4.50  
PAULANER HEFE WEISSBIER 50CL 5.75  
DORADA ALCOHOL FREE 33CL 3.50  
MAGNER'S CIDER 33CL 4.75  
KOPPARBERG CIDER 50CL 5.25  
**BEER BUCKET:**  
WITH 5 HEINEKEN 33CL 13.00

## APERITIFS, DIGESTIVES, LIQUEURS

PIMM'S 5.50  
MARTINI BIANCO, ROSSO, DRY 5.25  
APEROL 5.25  
CAMPARI 5.75  
LIMONCELLO 4.75  
JÄGERMEISTER 5.00  
RAMAZZOTTI 5.25  
FERNET BRANCA 5.25  
SAMBUCA 5.25  
HONEY RUM 4.25  
MALIBÚ 5.00  
LICOR 43 5.50  
AMARETTO DISARONNO 5.50  
TIA MARIA 5.50  
COINTREAU 6.00  
BAILEY'S 5.50  
FRANGELICO 5.50

## VODKAS

MOSKOVSKAYA 6.50  
SMIRNOFF RED 6.50  
ABSOLUT BLUE 7.50  
BELVEDERE 9.00  
CAVALLI 10.00  
BLAT VODKA (GRAN CANARIA) 10.00

## RUMS

AREHUCAS WHITE 6.50  
AREHUCAS GOLD 6.50  
HAVANA 3 YEARS 7.00  
HAVANA 7 YEARS 7.50  
BACARDÍ WHITE 7.00  
BRUGAL AÑEJO 7.00  
ALDEA RESERVA 7.50  
CAPIROTE SPICED 8.00  
BISABUELO CAÑA PURA 8.50  
ZACAPA 23 YEARS 10.00

## WHISKIES

J&B 7.00  
JOHNNIE WALKER RED LABEL 7.25  
JAMESON 7.25  
JACK DANIEL'S 7.50  
JOHNNIE WALKER BLACK LABEL 8.00  
CHIVAS REGAL 12 YEARS 9.00  
CARDHU 12 YEARS SINGLE MALT 9.50

## GINS

BEEFEATER 7.00  
TANQUERAY 7.00  
BOMBAY SAPPHIRE 7.50  
GIN MARE 8.50  
LONDON N° 3 9.00  
HENDRICK'S 9.25  
G'VINE FLORAISSON 9.25  
G'VINE NOUAISSON 9.25  
OBSIDIAN (CANARY ISLANDS) 9.25

## BRANDYS & COGNAC

MAGNO 5.50  
CARLOS I 7.25  
HENNESSY V.S. 8.75  
REMY MARTIN V.S.O.P. 9.25

## DRINKS