



KAR BON

COCINA DE MERCADO





Why Kar Bon?

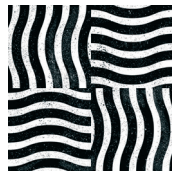
Because it is culturally necessary to regain the connection with the past by respecting the local product for its essence and strength.

This is the most primitive cuisine, simple grilling. We hope this is the beginning of the memories that will endure far beyond this moment.

Chef's Words

"It hasn't been easy to reach the contrary; every obstacle has meant a lesson learned, a step closer to understand that the path emerges every day, and one cannot rest on the recognition or awards. One is born and made, and grows by rooting oneself in respect for the craft."

Early on, Maximo discovers his vocation and turns it into a way of life, where he learns step by step the art of good eating. His mother inspires and helps him enter the culinary world. He possesses an innate will to overcome problems and dilemmas. The dishes, their preparation, and presentation become more intricate, yet he doesn't forget his roots, the place, and the flavors of everyday, popular cuisine. He knows that cooking for others, at its purest essence, is about caring for others and ensuring that gathering around a table remains a human and everyday experience beyond all sophistication; where family and friendly bonds are nurtured.



Light Starters

Roasted potatoes with marinated sardines
and tomato vinaigrette

12.00€

Seafood cocktail with chargrilled oil

20.00€

Seasonal tomatoes with sea salt,
basil shoots and EVOO

12.00€

Seasonal tuna tartare with
pureed mango and tomato

20.00€

Traditional white fish
ceviche with cassava

18.00€

“Kar Bon” salad:
the best of the sea and the vegetable garden

20.00€



Warm Starters

Octopus croquettes
with caramelized onion

14.00€

Grilled cheese
with pumpkin jam and cilantro

14.00€

Battered squid strips
with black ali oli

16.00€

Tuna pie
with boiled garlic sauce

14.00€

Lentil stew
with squid and herbs

10.50€

From land to grill

Roasted beets,
yogurt and basil
12.00€

Roasted bell pepper
with herbs and EVOO
6.50€

Roasted eggplant
with glazed vegetables
10.50€

Grilled onion with
cream cheese and rye bread
10.00€



From sea to grill

Josper grilled cockles
with roasted lime
28.00€

Grilled razor clams
with a light chilli pil-pil
28.00€

Grilled European lobster
with tarragon butter
62.00€

Grilled lobster with
spiced mayonnaise
80.00€

Grilled fish of the day
with sea chimichurri sauce
(price per kilo)
44.00€

Fillet of market fish
with hot sauce
24.00€



Our specialties on skewers

*prices and references
dependent on market

Sardines with a
leafy green salad
16.00€

Octopus with mixed
spices and honey
24.00€

Chopped oily fish
in a hot seaweed sauce
22.00€

Chopped white fish
in a hot seaweed sauce
(price per kilo)
44.00€



Rice finished over the grill

*rice for two people.
consult other options

Rice with vegetables
and a rosemary emulsion
(two persons)
38.00€

Rice with red shrimps
and seafood
(two persons)
54.00€

Black rice with squid
and clams
(two persons)
52.00€

Rice with European lobster
and squid
(two persons)
68.00€

Meats: a sea of delight

Chicken wings
in a spicy marinade
14.00€

Black pork ribs glazed
with honey and peanuts
22.00€

Beef cheeks
finished on the grill
24.00€

Angus sirloin
32.00€

Angus tenderloin
26.00€



Sides

Green salad
4.50€

Grilled vegetables
6.50€

Wrinkled colored potatoes
9.00€

Roasted potatoes
with garlic and rosemary
6.00€

Fries
5.00€

Sweet and savoury

Cheese selection
(two persons)
12.00€

Roasted apple, vanilla ice cream,
toffee and cinnamon crumble
7.00€

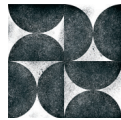
Grilled flan with
lemon peel ice cream
6.00€

Banana fritter, coconut cream
and passion fruit caramel
6.00€

Malvasia zabaglione
with papaya and orange
7.00€



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KARBON KIDS

Traditional salad
with boiled ham and cherry tomatoes
7.00€

Lentil stew
with boiled eggs
6.50€

Ham and cheese
omelette
7.00€

Our wood-fired
margherita pizza
8.50€

Iberian ham
croquettes
8.00€

Fried calamari
strips
8.00€

Grilled
fish fillet
12.00€

Grilled
chicken wings
8.00€

Aberdeen Angus sirloin steak
finished on the grill
12.00€



KARBON KIDS

Sides

*order your favorite side
to accompany your dish

Green salad

3.00€

Traditional Canarian boiled,
colored potatoes

4.50€

Fries

5.00€



Dessert

Baked apple, vanilla ice cream,
toffee and cinammon crumble

7.00€

Flan with lemon
zest ice cream

6.00€

Crispy fried banana, coconut
and passion fruit caramel mousse

6.00€

Artisan ice creams

4.50€



MANIFEST

Exploring our most primitive essence and our origins, the concept of Kar Bon arises, taking grilled cuisine to an unparalleled level.

At Kar Bon, we celebrate the authenticity of grilled cuisine and we explore the distinction of each flavor. It is a tribute to the courage of being oneself and the passion for excellence in every detail.

In this corner of culinary authenticity, we invite everyone to be part of an experience that challenges the conventional and endures in the hearts of those who visit us.

Each dish is crafted with a burning passion, enhancing the natural flavors and authentic essence of the ingredients. We take pride in challenging the culinary norm, creating a truly unique gastronomic experience that is based on fresh and local produce.



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