

Laguna

Pool Bar
Food & Drink



COSTA MELONERAS

RESORT, SPA & CASINO
MELONERAS - GRAN CANARIA - ESPAÑA



The sun, the trade winds and the Atlantic Ocean are the natural elements that have inspired the Lopesan Hotel Group, since its inception, to create an unbreakable connection with its surroundings.

It is precisely the essence of our Canary Islands roots that drives us to offer services of the highest quality, marked by the meticulous selection of the products that we present to our guests in every dish.

The commitment to sustainable development and the emphasis on consuming seasonal foods are central to our Lopesan For Good Km0 project, in which the Veneguera Estate plays a fundamental role, supplying more than half of the fruits and vegetables served in the company's hotels.

Lopesan Hotel Group is a guarantee of originality. For this reason, we strive to provide a small dose of local authenticity in each of the carefully crafted gastronomic creations you are about to enjoy, while also honouring the tradition of the finest flavours of our land.



LOPESAN
FOR GOOD

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Aperitif

Vegetable chips	3,50€
Olives with Canarian mojo	3,00€
Mixed gourmet roasted nuts with honey and salt	3,00€

Starters

Iberian ham Bread, grated tomato and virgin olive oil	22,00€
Prawn cocktail Avocado, nachos with "Kimchi" mayonnaise	12,50€
"Smoked fish salad" Smoked salmon, tuna and swordfish, lettuce mix, cherry tomatoes, capers, pickles, pistachios with yogurt and honey sauce	14,00€

Snacks

Ham & cheese sandwich double ham and double cheese	7,20€
"Mollete Ibérico" Iberian shoulder ham with olive oil and roasted cherry tomatoes	10,00€
Döner kebab of smoked beef	10,50€

Barbecue

Hot Dog

Smoked sausage in spongy brioche with sauces of your choice

7,20€

"Hot dog street style"

Sausage, fried bacon, cheddar cheese sauce and fried onions

8,50€

Angus Beef Burger 100%

Beef, cheddar, tomato, lettuce, fried onion and sauces

12,80€

Caprese Burger

Angus beef burger 180 gr premium quality, mozzarella, tomato and basil pesto

13,80€

Burger

with double angus premium beef 180gr

16,80€

Free range chicken breast

Grilled in barbecue sauce (or without sauce), with roasted potatoes and pineapple corn

15,50€

BBQ pork ribs (sous vide)

12,50€

Salmon in papillote

with leeks, provençal herbs and cherry tomatoes

20,00€

Salt prawns

14,50€



Desserts

Artisan gelato

per scoop 2,90€

Toppings: syrups, sprinkles, wafers

La crêperie

6,00 €

- With ice cream
- Nutella
- Strawberries & cream
- Berries
- Caramel & meringue cookies
- Banana & cookies
- Apple & cinnamon

Homemade cakes

Veniguera  Entremet
Mango, passion fruit and pistachio cake

5,50€

Carrot Cake

5,50€

Raspberry sacher cake

5,50€

Lemon-lime tartlet

5,50€

Éclair de chocolate

5,50€

Hazelnut tartlet

5,50€

Fruit salad plain, with yogurt or berry sauce

5,00€



POMADA

8,50€

Xoriguer gin, lemonade slush.

Sweet, citrusy and refreshing.

Low alcohol content

COCKTAILS



BRIGANTE

8,50€

Amaro del Capo, freshly squeezed pink grapefruit from our Veneguera farm

Sweet, citrusy and spicy.

Low alcohol content



MANGHINI

8,50€

Prosecco, mango purée from our Veneguera farm

Sweet, fruity and sparkling.

Low alcohol content

COCKTAILS



GINGERIÑA

10,00€

Cachaça Sagatiba, ginger, limoncello, vanilla sugar, lemon from our Veneguera farm.

Sweet, citrusy and spicy.

Medium alcohol content



SOLERO

12,50€

Whitley vanilla vodka, lime, mango, passion fruit, papaya and pineapple from our Veneguera farm, white chocolate syrup.

Sweet and fruity.

Medium alcohol content

COCKTAILS



CANARIAN DAIQUIRI

10,00€

Aldea white rum, banana from our Veneguera farm, La Vieja Licorería Canarian handmade banana liqueur, freshly squeezed lime juice produce from our Veneguera farm, white sugar

Sweet, citrusy and fruity.

Medium alcohol content



VENEGUERITA

11,00€

Espolón white tequila, mango from our Veneguera farm, freshly squeezed lime juice produce from our Veneguera farm, agave syrup.

Sweet, citrusy and fruity.

Medium alcohol content

COCKTAILS



MOSCOW MULE

10,00€

Zubrowka vodka, Thomas Henry ginger beer, freshly squeezed lime juice produce from our Veneguera farm.

Sweet, citrusy and spicy.

Medium alcohol content



VENEGUERA SUNRISE

12,50€

Tequila Espolón reposado, orange, mango and passion fruit from our Veneguera farm, agave syrup, Canarian red prickly pear grenadine.

Sweet and fruity.

Medium alcohol content

COCKTAILS



SPICED DARK AND STORMY

10,00€

Dead Man's Fingers spiced rum, Thomas Henry ginger beer, freshly squeezed lime juice from our Veneguera farm.

Sweet, citrusy and spicy.

Medium alcohol content



PALOMA

10,00€

Espolón white tequila, freshly squeezed lime and pink grapefruit juice from our Veneguera farm, agave syrup, Thomas Henry pink grapefruit soda

Sweet, citrusy and refreshing

Medium alcohol content

COCKTAILS



VENEGUERA COLADA

12,00€

Havana 3 rum, tropical pineapple from our Veneguera farm, milk, coconut, cinnamon, vanilla, white sugar.

Sweet and fruity.

Medium alcohol content



WATERLOO 2.0

10,00€

Xoriguer gin, watermelon, Aperol, freshly squeezed lemon juice from our Veneguera farm, white sugar

Fresh, fruity and aperitif

Medium alcohol content

COCKTAILS



FROZEN PORN STAR MARTINI

12,50€

Whitley vanilla vodka, La Vieja Licorería homemade passion fruit liqueur, vanilla sugar, passion fruit, freshly squeezed lime juice from our Veneguera farm, served with a shot of Cinzano To-Spritz Prosecco.

Sweet and fruity.

Medium alcohol content



CLASSIC COCKTAILS

From - 8,50€

Classic off-menu cocktails available

Spritzeria

Aperol Spritz 8,50€

Aperol, Cinzano To-Spritz
Prosecco, soda.

Campari Spritz 9,50€

Campari, Cinzano To-Spritz
Prosecco, soda.

Lillet Wild Berry 8,50€

Lillet (to choose between Blanc
and Rosè), Wild Berry Soda.

Ramazzotti Rosato Spritz 8,50€

Ramazzotti Rosato, Cinzano To-
Spritz Prosecco, Thomas Henry pink
grapefruit soda.

Limoncello Spritz 8,50€

Limoncello, Cinzano To-Spritz
Prosecco, soda.

Paloma Spritz 10,00€

Espolón white tequila, Aperol,
agave syrup, Cinzano To-Spritz
Prosecco, Thomas Henry
pink grapefruit soda.

Saint Germain Spritz 12,50€

Saint Germain elderflower liqueur,
Cinzano To-Spritz Prosecco, soda.

Chandon Garden Spritz 12,00€

Virgin Cocktails

San Francisco 6,50€

(Orange juice from our Veneguera farm,
pineapple juice, grenadine)

Virgin Mojito 6,50€

(Lime juice from our Veneguera farm,
white sugar, peppermint, ginger ale)

Virgin sunset 7,00€

(Mango from our Veneguera farm,
locally produced strawberries, pineapple
juice, white chocolate syrup)

Tuno Tiki 7,00€

(Freshly squeezed orange juice from
our Veneguera farm, Canarian red
prickly pear juice, orgeat syrup)

Pink Lemonade 7,50€

(Freshly squeezed pink grapefruit
juice from our Veneguera farm , agave
syrup, Crodino)

Virgin Sunrise 7,50€

(Orange, mango and passion fruit from
our Veneguera farm, agave syrup,
Canarian red prickly pear grenadine)

Virgin Veneguera colada 8,00€

(Tropical pineapple from our Veneguera
farm, milk, coconut, cinnamon, vanilla,
white sugar)

Virgin Solero 9,00€

(Orange, lime, mango, passion fruit, papaya
and pineapple from our Veneguera farm,
white chocolate syrup)



Smoothies

Berries Paradise

6,50€

(Strawberry, blueberry, cherry, mango and pineapple juice)

Green Power

6,50€

(Pineapple, spinach, cucumber, kale and pineapple juice)

Jungle Colada

6,50€

(Banana, pineapple, coconut and pineapple juice)

Delightful

6,50€

(Açaí, mango, banana, blueberry and pineapple juice)

Vitality

6,50€

(Banana, strawberry and pineapple juice)

Aguacate Mix

6,50€

(Avocado, kale, banana, lemon zest and pineapple juice)

Squeeze Nature

6,50€

(Passion fruit, pineapple, carrot, mango and pineapple juice)

Milkshakes & Frappés

Your Shake 6,00€

(Homemade ice cream, milk, syrup and whipped cream. Flavour choice of strawberry, chocolate, oreo and vanilla)

Irish Dream 7,00€

(Homemade stracciatella ice cream, Baileys, milk, biscuits, caramel syrup, whipped cream)

Eis Chocolate 5,50€

(Homemade vanilla ice cream, chocolate milkshake, whipped cream)

Eis Café 5,50€

(Homemade vanilla ice cream, coffee, whipped cream)

Vodka

Koskenkorva Climate Action (Finland) 8,50 €

Whitley vainilla (England) 9,00€

Zubrowka (Poland) 9,00€

Belvedere (Poland) 11,50€

Gin

Xoriguer (Menorca, Spain) 8,50€

Gin Mare (Barcelona, Spain) 12,50€

Gin 72 (Fuerteventura, Spain) 12,50€

Beefeater (England) 8,50€

Whitley Neill Blood Orange (England) 9,00€

Whitley Neill Raspberry (England) 9,00€

Bombay sapphire (England) 9,50€

Martin Miller's (England) 10,50€

Gin Gunpowder (Ireland) 11,00€

Hendrick's (Scotland) 11,00€

Distillates measure: 50 ml. Soft drink included. Premium soft drink supplement €2.50 (Thomas Henry, Fever tree, Ginger beer)



RUM

Aldea blanco (La Palma, Spain)	8,50€
Bacardi (Puerto Rico)	8,50€
Havana 3 (Cuba)	8,50€
Aldea dorado (La Palma, Spain)	8,50€
Dead Man 's finger spiced (England)	9,00€
Dead Man 's finger coconut (England)	9,00€
Arehucas 7 (Gran Canaria, Spain)	9,00€
Havana 7 (Cuba)	9,50€
Arehucas 12 (Gran Canaria, Spain)	10,50€
Ron Matusalem 15 (Dominican Republic)	11,00€

Whisky & Whiskey

Johnnie walker red label (Scotland)	8,50€
Johnnie walker black label (Scotland)	9,00€
Buffalo trace (USA)	9,50€
Jack Daniels (USA)	8,50€
Jameson (Ireland)	8,50€

Brandy & Cognac

Torres 5 (Spain)	8,50€
Carlos I (Spain)	9,50€
Cardenal Mendoza (Spain)	10,00€
Hennessy VS (France)	12,00€

Tequila & Mezcal

Espolón blanco (Jalisco, México)	8,50€
Espolón reposado (Jalisco, México)	9,00€

Aperitifs

Crodino (Italy, non-alcoholic aperitif)	5,00€
Vermouth Cinzano rosso (Italy)	6,00€
Vermouth Cinzano bianco (Italy)	6,00€
Vermouth Cinzano 1757 rosso (Italy)	6,50€
Vermouth Cinzano 1757 dry (Italy)	6,50€
Vermouth Dolin Dry (France)	7,00€
Lillet blanc (France)	6,50€
Lillet rosè (France)	6,50€
Ramazzotti Rosato (Italy)	6,50€
Ricard (France)	6,50€
Pernod (France)	6,50€
Campari (Italy)	7,00€
Campari soda	7,50€
Campari naranja	8,50€
Fino en rama Don Zoilo (Spain)	6,00€

Digestive

Vecchio Amaro del capo (Italy)	6,50€
Amaro Ramazzotti (Italy)	6,50€
Fernet branca (Italy)	7,00€
Caffè Borghetti (Italy)	6,00€
Tia Maria (Jamaica)	6,50€
Amaretto Disaronno (Italy)	6,50€

Frangelico (Italy)	6,00€
Baileys (Ireland)	6,50€
Sambuca (Italy)	6,50€
Limoncello Santa Maria al Monte (Italy)	6,00€
Ron miel Aldea (La Palma, Spain)	6,00€
Grappa Nonino bianca (Italy, 50 ml)	7,50€
Pedro Ximenez en rama Don Zoilo (Spain)	6,50€
Porto Tawny (Portugal)	6,00€

Beers & Cider

Heineken Draught beer	3,50€ (25 cl) / 5,00€ (40 cl)
Heineken	4,00€
Águila unfiltered	4,00€
Tropical 1924	4,00€
Lagunitas IPA	5,00€
Corona	5,00€
Paulaner	5,50€
Radler	4,00€
Heineken 0,0	4,00€
Ladrón de manzanas	4,00€



Wines

Sparkling wines



37cl.

75cl.

Baron Fuenté (Champagne)	10,00€	--	58,00€
Raventos De Nit rosé (Penedés)	8,00€	--	38,00€
Paisaje de las Islas (Islas Canarias)	7,00€	--	37,00€
Prosecco Ornella Molon (Treviso)	8,00€	--	35,00€
Moët & Chandon Imperial (Champagne)	--	50,00€	--
Moët & Chandon ice Imperial	--	--	85,00€
Moët & Chandon ice Imperial Rosé	--	--	90,00€

White Wines



37cl.

75cl.

Viñestral (Rioja)	6,00€	10,70€	18,50€
Paisaje de las Islas (Islas Canarias)	6,50€	--	37,00€
Chivite Las Fincas (Vino de la Tierra 3 Riberas)	7,00€	--	35,30€
Martivilli Sauvignon (Rueda)	--	--	24,80€
Pazo Baión (Rias Baixas)	--	--	35,00€
El Sitio de Yanes (Islas Canarias)	--	--	34,60€

Rosé Wine



37cl.

75cl.

Viñestral (Rioja)	6,00€	10,70€	18,50€
Tajinaste (Valle de la Orotava)	6,00€	--	30,75€
Roselito (Ribera del Duero)	6,50€	--	32,00€
Murviedro Coleccion (Valencia)	--	--	18,70€
Rosa Can Sumoi (Conca del Riu Anoia)	--	--	33,00€
Miraval (Francia)	--	--	39,00€

Red Wine



37cl.

75cl.

Marqués de Reinosa Crianza (Rioja)	6,00€	11,20€	19,25€
Mondalón (Gran Canaria)	6,50€	--	33,80€
Marqués de Murrieta Reserva (Rioja)	8,00€	--	43,00€
Senda del Oro Roble (Ribera del Duero)	--	19,50€	26,50€
Almirez (Toro)	--	--	44,70€

Sangria



1.L

Sangria	glass	7,50€	30,00€
<i>(Young red wine, Torres 5 Brandy, Cointreau, Cinzano Rosso Vermouth, freshly squeezed orange juice from our Veneguera farm, sugar, Sprite, fresh seasonal fruit)</i>			

Cava Sangria	glass	8,50€	35,00€
<i>(Cava, Torres 5 brandy, Cointreau, Cinzano Rosso Vermouth, cranberry juice, sugar, Sprite, fresh seasonal fruit)</i>			



Water, Juice & Soft Drinks

Glass bottle of sparkling/non sparkling water (50cl) <i>(for table use only)</i>	2,80€
Brick of non sparkling water (50cl) <i>(use allowed in pool areas)</i>	3,00€
Canned sparkling water (33cl) <i>(use allowed in pool areas)</i>	3,00€
Soft drinks (25cl)	3,50€
Soft drinks (40cl)	5,00€
Natural orange juice	5,00€
Juice bottle	3,50€





Coffees & Teas

Coffees	3,00€
Teas & herbal teas	3,00€
Chocolate	4,00€

Allergen information is available.
Please ask our staff for more information

IGIC TAX INCLUDED



