



Arrecife Gastronomic Guide

Restaurants, coffee, bars and more





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► Por Fernando Nuñez

THE EVOLUTION OF LANZAROTE'S GASTRONOMY

Lanzarote is possibly one of the islands that has best preserved the values of a centuries-old, indigenous tradition, with the advances and progress that have been made in recent years. A symbiosis that has made it worthy of a hospitable culture that is open to visitors, in line with a balanced and sustainable model. In recent decades, it has become a cradle of privileged destinations thanks to the contributions and efforts made jointly by the tourist, hotel and institutional sectors.

A quality destination that is also reflected in the diversity of offers and services of hospitality and restaurants, which, with great

professionalism, meet the strict expectations of an increasingly varied and heterogeneous demand from residents and tourists.

In recent years, Lanzarote's cuisine has reached a high level of development, thanks in part to the growth in tourism and the professionalism and specialisation of the restaurants and their dining room and kitchen teams, without this having meant the loss of traditional culinary values.

Gastronomic evolution can best be defined as a revolution. In recent years, numerous restaurants have sprung up with the same ingredient in common, enthusiasm, chefs with sufficient





firmness, constancy and self-confidence to believe in themselves.

It is perhaps the most particular and unique island in the Canary archipelago, full of contrasts. The emergence of young chefs with a solid academic preparation, new trends in modern cuisine and renewed techniques, are taking over the kitchens all over the island. They are helping to provide this new avant-garde cuisine with strong ingredients and consistency. They are also brave and entrepreneurial.

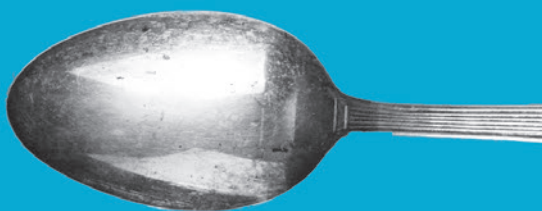
We are living in a time when local, proximity produce is being valued in our country's gastronomy. The island has advanced along with the primary sector and tourism in this sense. The technique and the avant-garde have allied with tradition and the product to offer us the best results.

The climate and geography have determined the development of a little diversified agriculture whose products, together with those from the sea, have sustained the island's cuisine. The island's gastronomy is a true reflection of the character of its inhabitants, based on making the most of what the environment has to offer. The quality of the products of the land and the sea are the essential raw material of the dishes. The chefs claim the return to the origins.

And what can we say about

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its wines? It is common to speak of heroic viticulture when referring to the cultivation of vines in Lanzarote, and this is no exaggeration. The volcanic eruptions of the 18th century buried huge extensions of fertile land, and only the ingenuity of those who had the need to make a living from the land managed to extract the grapes from the entrails of the lava, which were later transformed into wine. The varieties used to make the excellent wines produced in Lanzarote are: Listán Blanco, Moscatel, Diego, Burra Blanca, Breval, Pedro Ximénez, Listán Negra and Negramoll, with the Malvasía Volcánica being its greatest representative.





► *Por Fernando Nuñez*

THE “GOLDEN AGE”

OF THE HOSTELERY IN ARRECIFE BETWEEN 1950 AND 1990

According to history, Arrecife, the capital of Lanzarote, reached its greatest economic and demographic peak between 1950 and 1990. After the development of the salting industry first and the canning industry later, it experienced a notable boom. But, above all, it was with the arrival of tourism and its conversion into an administrative and tertiary services centre that the population increased significantly.

This period was marked by a series of works and investments on the seafront, such as the Parador de Turismo, the Hospital Insular, the opening of the Hotel Mancomunidad (later Arrecife Gran Hotel), the creation of the Lancelot and Miramar hotels, the latter in

front of the Las Bolas Bridge. The creation of the Ramírez Cerdá Park, also known as the old park, and the Islas Canarias Park or new park, located between the Club Náutico and the Arrecife Gran Hotel. The construction of flats, guesthouses, hotels, bars, restaurants. In addition to the construction of the Los Mármolleswharf and the improvements and extensions in Porto Naos. The canneries, the ice factory and the industrial refrigerators of Naos arrived. In short, this was a very fruitful period for Arrecife, with a substantial change in the labour and socio-professional structure of the population. This is when the city expanded from the coastal area inland, creating new



Photos provided by Sociedad Democracia to Memoria Digital de Lanzarote.

neighbourhoods such as Altavista, Titerroy (Santa Coloma), and making the seaside neighbourhood of Valterra grow.

All this meant that people went out at all hours and Arrecife had a lot of street life, and nightlife. The main area was Calle Real and the adjacent streets up to the four corners. The cafeteria **Brasilia**, located in Calle Real (near where the BBVA is now located), was one of the main meeting places for all those who lived in or occasionally visited the island's capital. Everyone gathered there. From morning to afternoon, from breakfast to afternoon snack, customers would come to enjoy churros with chocolate or coffee with milk. In the savoury offer, the meat *pepi-*

The cafeteria Brasilia, located in Calle Real was one of the main meeting places for all those who lived in or occasionally visited the island's capital. Everyone gathered there. From morning to afternoon

tos (meat baguettes) with vinegar flavour were very popular. Quino, brother of the owner Juan José Reyes, known as Pepe, was the one who prepared the churros and made the meat with vinegar and oregano. The smell of the griddle made you want to order a sandwich when you entered the bar.



At that time, as well as living in the street, people lived in the bars. **El Refugio**, where Doña Manuela made some of the best kidneys and fried fish around, as well as a small bar (near the current Espínola car park), run by a couple from the peninsula who made fantastic kidneys in sherry. Nearby, in Calle Ramón Manchón, was the pension and bar **La Vasca**. In the afternoons it prepared churros and tapas. It was a place where the soldiers went to change their civilian clothes. The curious thing about those days is that each of the bars and restaurants had one or more specialties that had a special effect on their premises.

Mariano Perdomo, Anastasio's cousin from the bar La Marina, was the first to have **El Parral**, where they cooked octopus with-mojo sauce, sardines, fula fish, and a very good fried moray eel, he became famous for his fried squid with flour, a specialty that kept the business always full.

In the Marina was the **Costa Brava**, one of the best restaurants of the time, specialising in fresh fish and meat. Going up Calle Real, near the four corners and Don Rogelio Tenorio's pharmacy, there was the restaurant **Los Canarios**, **El Guanche** and the bar **La Peña**, which served a varied lunchtime menu. El Guanche made delicious tripe, kidneys and grilled fish.

El Manco, in Calle León y Castillo, was famous for the Serrano hams it brought from the mainland. At the bar, as a welcome sign, there was always a long line of hams hanging on the counter. Nearby was the **Janubio** bar, very popular at the time, where the public enjoyed the musical performances. It was a very popular place for the wealthier citizens who came to have their coffee with a selection of tapas and to enjoy the show.

In the same area, on the corner of León y Castillo and Jacinto Borges, was the bar of **Elías**, well known for its fried **moray fish** and as a meeting place for workers, where they played cards. Opposite was the bar **Tisalaya**, in Pérez Galdós, which specialised in tapas and was also a guest house.

Still in Pérez Galdós, the bar **Raúl**, served by a very tall man, about 2 metres tall, from the north of the island. He served traditional grilled sea bass. The merit of this establishment was that, although he worked alone, he would say to himself: "kitchen, a tapa of sea bass, quick; he would go into the kitchen, prepare it and when he came out, he would sing... sea bass coming out". He would make it and serve it himself.

In CienFuegos street with León y Castillo, **Juan La Vaca's bar** served *tapas de garbanzas*(chick-



Photos provided by Maxi Ferrer to Memoria Digital de Lanzarote.

pea stew) and *ropavieja* (beef stew). In Hermanos Zero Street, **Los Cuatrerros**, a tapas bar, filled its tables with people who were fond of playing cards. But, as it was located opposite the Costa Azul cinema, people would go out during the breaks to have a beer and the usual tapas: kidneys, fish, stew, garbanzas and Russian salad. **Casa Gopar**, in Portugal Street, stood out for its tapas of sama fish fillets with a spicy sauce, well accompanied by the appropriate glass of wine to quench the spiciness.

It is also important not to forget the **Rincón del Majo**. It used to make the *jareas* (small fishes dried in the sun) and the *papas arrugadas* (local potatoes), in the bar, in the lower part facing El

It is also important not to forget the **Rincón del Majo**. It used to make the *jareas* (small fishes dried in the sun) and the *papas arrugadas* (local potatoes), in the bar, in the lower part facing **El Charco**, while the discotheque operated upstairs.

Charco, while the discotheque operated upstairs. Later, with Manuel Anduesa, it became a restaurant and discotheque. Later, the latter went to Venezuela, passing in time into the hands of a Frenchman and an Englishman.



In the first hotels in Arrecife, the receptionists used to accompany the clients and guides to the restaurant. It was a very popular place at the time.

The oldest tapas bars and restaurants that are still open today

Charco Vivo, old Ginory. Norberto Ginory opened the doors of the old Ginory in 1960. On the ground floor of the house, he used to live in Puerto Naos, in Juan Quesada Street, they used to prepare *garbanzas* (chickpea stew), meat rations in sauce, *carajacas* (dish made of liver) and battered fish, for which they used seabass and squid. It was precisely these last two elements that in time became the most famous dish of the restaurant, *el matrimonio*, under the leadership of Roberto Machín, it has become a classic dish that fills all the tables of the bar-restaurant one after the other. It is a must on the island for breakfast or lunch.

El Molino. In 1965, the sea reached as far as the tables outside. Today it continues to offer a daily variety of tapas and of course the *sancocho* (potato and fish stew), which is the most popular. Luciano, the owner, offered the best seafood, the prawns from Huelva were exceptional.

El Bar Andalucía opened in

1960, as it says on its exterior sign in Calle Inspector Luis Martín. It is one of the few from those years that is still open, now run by Italians. The owner, Antonio, was Andalusian and served tapas, paella, and menus. The kitchen and the bar are small, and it cannot have a terrace because the pavement is too narrow. It still has the same bar and tables inside. It still retains the charm of those years.

Agapito, now deceased, was the owner of **Tin-Tan**. Located in Dr. Juan Negrin Street, he made *garbanzas*, (chickpea stew) and kidneys in sherry. He became famous for being the first to offer at Tin-Tan the marriage of *garbanzas* and tripe, a dish that became very fashionable and is still in great demand today.

El Parral, located in Hermanos Zero street, is still a place where you will be very well attended, very friendly and quite cheap. It has a good atmosphere and offers a variety of tapas based on the popular recipes of the island's cuisine. Its specialties are octopus, squid and roast leg.

Guanapay, situated in calle Fajardo 38, opposite the taxi rank, it is known for being the bar on the corner of the street. In those years it was very busy. When it was owned by Pedro and Ramón, it was the one that sold the most sandwiches and portions of roast leg in the whole of Arrecife, as



Photos provided by por Mario Ferrer to Memoria Digital de Lanzarote.

well as the usual tapas of paella, *sancocho* (potato and fishstew) and fried fish. Today it is run by Manolo and Benito. It is one of the few bars still open with tradition in Arrecife.

Bahía Naos in the 80's" was opened by a certain Pedro. Later, Antonio Luna's father took it over. His father had a trolley in the harbour, on the corner of the entrance, with which he also used to move around the onion dock. From the trolley, he went on to acquire a van with which he moved around the fields, to the festivities of the patron saint's fiestas and to the fiestas in every neighbourhood of the city. After a while he set up a kiosk at the entrance to Puerto Naos, at the entrance to the quay, and later he moved to where Bahía de Naos is today, run by his son Jesús Luna.

In those years the tapas were all homemade, very good and tasty, because in many bars the cooks on the ships cooked

The fried or battered squid, the marinated tuna and the fresh fish on the back must not be missed.

And finally, let's talk about the oldest of all those that remain open from that era, **Enrique's bar**. Located in Academia Street, behind the church of San Ginés, it is a small bar, which opened in the 50's, behind the Recova del Ayuntamiento, and is now run by his sons Sergio and Carlos. The staff of the Town Hall used to go there for breakfast.



Tapas and more tapas

In those years the tapas were all homemade, very good and tasty, because in many bars the cooks on the ships cooked. All the bars and restaurants had their tapas, specialising in a few things, but well done. Another curiosity is that in addition to wine and beer, people drank cognac, anisette, and whisky from the morning onwards. Rum and cuba libre were hardly consumed, there were no custom in those years.

In 1970, three boys from Tenerife came to **Los Troncos**: Paco, Eloy and Alisio, who set up a brazier grill outside, in the street, roasting meat as they did in Tenerife. It was filled with people every day. It was a boom; it had never been done before in Arrecife. They only sold grilled meat and the local potatoes, *papas arrugadas*. Montaña Clara has also worked a lot, it had its good times, it was a restaurant, on the other side of Fajardo Street, always with a lot of people and tapas of all kinds.

Further on, there was the **Bar Tinache**, in Triana Street. It was very popular because it was on the pavement in front of the bus station. All the people who worked in the fields went out on the bus early in the morning and returned in the evening. It was the place to eat tapas, a bit of everything. Although people don't believe it, at



Salt carpets on Real street. Photos provided by Félix Sanz Illescas to Memoria Digital de Lanzarote.

that time, the men from the countryside spent their money, went to the bars, drank their glasses of wine, and filled the bars.

Gregorio la Guasasa, a bar next to Los Cuatrerros was a place where the owner sold wine like everyone else, he had two sacks of dried fish and *pejines* (small fishes). They were the oil and vinegar shops. They also sold rum and whisky, in other words, a bit of everything.

Antonio el Bigotes remembers seeing the bars full of happy people in those years. "I miss those people from the countryside who could be seen in the bars with their tapa, their glass of wine and their cigarette. Then they would ride the buses full of people back to the countryside".

Antonio opened the bar in 1975, **Aquí te Espero**, in Santa Coloma. "The people from the casino were regular customers, as well as



Salinas de Arrecife and the Mill in the background. Photos provided by Félix Sanz Illescas to Memoria Digital de Lanzarote.

the workers and labourers from all the villages on the island. It was crazy crowded. In the summer the students came all the time, and I was there for three days without closing the bar. As soon as the baker arrived at 3 or 4 o'clock in the morning with a sack of bread, the grilled sea bass sandwiches with mojo sauce, the prawns with garlic and the roast leg would fly".

From the end of the 90's until today, Arrecife has gone from being an industrial city, where the canneries generated most of the employment, to a post-industrial city in which the tertiary and service sector, associated with the exploitation of leisure areas, dominates the social, economic, and urban-port panorama of the city. In the year 2000 (1st February) the PUPA, *Plan de Utilización del Puerto de Arrecife* (Plan of Utilization of the Port of Arrecife) was approved, which later gave rise to the PEPA, *Plan Especial del*

Puerto de Arrecife (Special Plan for the Port of Arrecife). This is a fundamental fact for the future of the port and the city of Arrecife, perhaps, together with the General Plan, the two most important urban development documents for the urban development of the capital of Lanzarote and its port.

The arrival of the euro in 2001 had a great influence on family spending and on spending on social relations. The whole atmosphere of consumption, nightlife and economic joy in the streets was greatly reduced. Some of the typical bars of those years still remain, but others, most of them, have fallen by the wayside. Today Arrecife must bring back that atmosphere in the streets, in the bars, cafés, restaurants and shops. It would certainly help a lot to extend the pedestrian area around the area of El Reducto, Calle Real, Plaza de Las Palmas and El Charco, together with the Marina.



► *Por Arminda Arteta*

ARRECIFE IN TIME

*First port and then city
(from its origins up to the 18th century)*

The municipality of Arrecife is made up of a large plain located on the southeast coast of Lanzarote, bordered by the Atlantic Ocean to the south, by the mountains of Zonzamas, Maneje and Mina to the north, and by a lava river from the 18th century eruptions of Timanfaya to the east. It has a coastline made up of islets, shallows and beaches that form a beautiful bay protected from the winds, historically considered to be one of the best natural harbours in the Canary Islands.

Archaeological studies have confirmed the existence of some Majo settlements - an indigenous insular population - in its terri-



Map of Arrecife according to the military engineer Leonardo Torriani in 1591

tory, favoured by the presence of water, agricultural plains, and a peaceful coastline for fishing and shell fishing, known at the time as *Elguinaguaria*. After the conquest of the island in 1402 by the Normans Bethencourt and La Salle,

*Charco de San Ginés at
the beginning of the 20th
century. Postcard by Joa-
quín González Espinosa.
Archive of historical pho-
tography of the Canary
Islands. Cabildo of Gran
Canaria. Fedac*





and the subsequent arrival of the Herrera family, the island's capital was installed inland, in Tegui, in an attempt to achieve greater protection against the constant pirate attacks it suffered. Arrecife was limited to being the island's main port, through which products such as orchil and cereals were exported. It should be remembered that Lanzarote was considered, like Fuerteventura, "the granary of the Canary Islands", as it supplied cereals - mainly wheat and barley - to the rest of the islands. This raw material, and later also millet, was used to make gofio, the basis of the island's diet.

Under the protection of these commercial activities, a small population grew in the surroundings of the Charco de San Ginés, dedicated to transport and storage tasks, which complemented its economy with fishing. Arrecife was then a small hamlet of irregular alleys and very humble dwellings arranged around the old chapel of San Ginés.

Charco de San Ginés at the beginning of the 20th century. Postcard by Joaquín González Espinosa. Archive of historical photography of the Canary Islands. Cabildo of Gran Canaria. Fedac

The birth of a city (19th-20th centuries)

In the last decades of the 18th century, the export of two new



Barrilla (Mesembryanthemum crystallinum)

«Arrecife, with a background of curiously coloured hills, offers a pleasant picture and is a place where one could live without haste, spend one's days dreaming»

(Olivia Stone: Tenerife and its six satellites, 1887).

products boosted the development of Arrecife: on the one hand, aguardiente, which began to be produced after the eruptions of Timanfaya, and on the other hand, barrilla a plant that, once burnt, was used to make soap. The trade in both products was so lucrative that it attracted the arrival of bourgeoisie from different parts of the Canary Islands and Europe. The need for a nearby port to control their business led them to settle in Arrecife, a much-safer place at that time, after the decline of international piracy.



Camels loaded with barrels of water on Calle Real, 1928. Photograph by Teodoro Maisch. Archive of historical photography of the Canary Islands. Council of Gran Canaria. Fedacc



Los Mármoles salt flats. Photograph by Günter Kunkel in 1965. Archive of historical photography of the Canary Islands. Cabildo de Gran Canaria. Fedac



Peasants and artisans from the interior of Lanzarote also arrived in search of better living conditions.

Arrecife thus experienced an unprecedented demographic and economic growth, which translated into a greater political and administrative prominence. As a result, in 1852 it was named capital of the island, to the detriment of Teguise. This new reality brought with it a radical change in its physiognomy and customs, acquiring a cosmopolitan tone. The wealthiest families built their large two-storey houses, warehouses, and shops in the two main arteries - Calle Real and La Marina - while the working classes settled in modest dwellings around Charco de San Ginés and the outskirts of the town.

Despite this prosperity, the truth is that throughout the 19th century there was a succession of economic cycles that combined moments of wealth with deep crises that generated misery and emigration. Thus, the *aguardientes* and *barrilla* were followed by cochineal and, later, onions, chickpeas, and tobacco.

Maritime Arrecife (1900-1970)

The 20th century began with the same problems as the previous one: economic crisis due to the loss of the Cuban market in 1898, strong and prolonged periods of drought and the inevitable emigration. The situation took



a radical turn with the emergence of the fishing industry.

At the beginning of the century, fishing was promoted on the Canary-Saharan bank, and a large sailing fleet was developed for this purpose. Salting factories sprang up and, at the same time, saltworks proliferated all over the island, until there were twenty of them.

Aware of the dramatic power of architecture, the façades of the bourgeois houses of the first decades of the 20th century were adorned with ornamental elements typical of the styles in

Old Dock of the onions, today disappeared, at the beginning of the 20th century. Postcard of Joaquín González Espinosa. Archive of historical photography of the Canary Islands. Council of Gran Canaria. Fedac.



Calle Real at the beginning of the 20th century. Postcard of Joaquín González Espinosa. Archive of historical photography of the Canary Islands. Council of Gran Canaria. Fedac





vogue, capable of expressing the economic power of their owners and thus contributing to projecting the image of economic and cultural progress to which Arrecife aspired.

From 1950 onwards, mechanical traction boats appeared, which favoured the creation of numerous canning industries that replaced the salting industry, and Arrecife came to have one of the most important sardine fleets in Spain. For every job at sea, five jobs were created on land, which produced an important rural exodus and an influx of foreign population, which led to the expansion of the city, with new neighbourhoods appearing on the outskirts, such as Titerroy and Valterra. For decades, Arrecife had an unmistakable sea faring flavour.

Capital of a tourist island (1970-present)

In the 1970s, the decolonisation of the Sahara and the fishing agreements with Morocco led to the decline of this primary sector, which gradually lost importance until it became a minor sub-sector in an island economy centred on tourism and construction.

From then on, great economic progress was made, accompanied by improvements in transport, health, and education. A key factor in this was the commissioning in 1965 of a water treatment

► *Workers at the Garavilla fish factory. 1980s. Image provided by EDITORIAL LANCELOT to www.memoriadelanzarote.com*

plant - the first in Europe - which put an end to the island's historic problem of water shortages. This attracted an abundant foreign labour force that made the city grow considerably.

This economic prosperity was reflected in the opening of numerous bars, cafes, and restaurants around Calle Real (León y Castillo), Cuatro Esquinas and its surroundings, mainly. Here you could enjoy a wide and varied gastronomic offer, with tapas made with fish, seafood and other typical products of the island being very popular. Another deep-rooted custom that continues to this day is the breakfast with churros, especially demanded by families at weekends.

Nowadays, Arrecife is a multi-cultural city made up of a more homogeneous central nucleus and a group of suburbs with a population of 65,000 inhabitants. Although it is particularly focused on its commercial and administrative functions, it also has an outstanding cultural activity and areas of great heritage interest around the Charco de San Ginés and its fantastic marina, which makes it always an attractive place to visit.



Marina de Arrecife, with the Castillo de San Gabriel in the background



ROUTE OF PATRIMONIAL INTEREST AROUND ARRECIFE



1 Castillo de San José (Puerto Naos Avenue)

The castle was commissioned by Charles III in 1779 to defend Puerto Naos. The use of abundant labour force at a time of economic shortage earned it the nickname of *Fortaleza del Hambre* (Fortress of Hunger). In 1976, César Manrique turned it into the International Museum of Contemporary Art, incorporating a restaurant with impressive sea views where you can enjoy local products in dishes that combine tradition with innovation.



2 Salinas de los Mármoles

This salt complex was built around 1930 to supply salt to the incipient fishing fleet and the salting industry. Although abandoned in the 1970s, the fascinating geometry of its layout can still be seen.



3 Hospital Insular (Juan de Quesada Street)

The hospital's construction was made possible thanks to the efforts of Dr. José Molina Orosa, who dedicated his entire life to improving the deplorable state of health care on the island. Financed by the Economic Command, it was inaugurated in 1950 by Franco, during his only visit to the island.



4 Charco de San Ginés

Defined by some as the *Venice of the Atlantic*, it is the heart of the city. Around its shore the fishermen of the first Arrecife built their humble huts, while its bay served as a refuge for boats during storms. Nowadays it is home to the highest concentration of bars and restaurants in the city, where you can enjoy everything from traditional dishes to the most varied international cuisine.

5 La Puntilla

This is the birthplace of the Port of Arrecife on the outskirts of the primitive hermitage. If we walk through its old streets, we can still see some of its simple houses, with windows with a curved moulding known as the *pecho de paloma* (pigeon breast), considered to be unique of Lanzarote.



6 Callejón del Aguaresío (San Juan St.)

This alleyway is one of the most picturesque and authentic corners of that first Arrecife with its labyrinthine layout and humble houses near the church. Its name is dedicated to Luis Hernández Fuentes, nicknamed *El Aguaresío*, a much-loved sailor in the city.



7 Iglesia de San Ginés (Las Palmas Square nº 1)

The church was built as a modest hermitage around 1574, destroyed in 1586 by the pirate Morato Arráez and rebuilt in the 17th century, although it took more than a century to complete. Its interior is notable for works such as the sculpture of Faith by Luján Pérez and the painting of souls by Luis de la Cruz y Ríos.



8 Plaza de Las Palmas

The city's main square was given its name in 1901, in gratitude to the capital of Gran Canaria for having brought water to the island at a time of dramatic drought. In 1950, César Manrique created the design we see today. For some years now, this space has been hosting a market every Saturday where you can find local products from the island.



9 Casa de Segundo Perdomo

(León y Castillo Street nº 4)

This Neo-Canarian style building was once home to the Bar Janubio, a reference point for society on the island in the mid-20th century. The splendid balconies stand out, unusual elements in Lanzarote due to the scarcity of wood.



10 La Casa Amarilla

(León y Castillo Street nº 6)

This eclectic building with striking yellow and green tiles was built in 1928 as the first headquarters of the Island Council. It currently houses the *La Casa Amarilla* exhibition space.



11 El Mercadillo

(León y Castillo Street nº 14)

This tall 19th century house was the headquarters, until 1967 of the *Sociedad Democracia*, a recreational and cultural institution of great



importance for Arrecife. Although it has undergone a lot of work, the beauty of its interior courtyard with galleries can still be seen.



12 Former tobacco factory La Defensa

(León y Castillo Street nº 23)

A very outstanding example of bourgeois architecture from the beginning of the 20th century, with abundant decorative elements. Owned by Rafael Cabrera Martín, from 1932 onwards, *La Defensa*, the only ever tobacco factory to ever exist in Lanzarote, was installed here.



13 Pensión de don Claudio

(León y Castillo Street nº 37)

High house of the commercial bourgeoisie of the 19th century,

which was converted into a pension by don Claudio Toledo and remained in use until the 1960s. In room number 5 Agustín Espinosa wrote his famous book *Lancelot 28º 7º*.



14 Casa grande de Fermín Rodríguez Bethencourt

(Fajardo Street nº 5)

This eclectic *big house* was built in 1923. The recessed façade and its multiple ornamental elements give it a great effect that reflects the economic and social status of its owners, who also own the bodega El Grifo, the oldest in the Canary Islands.

15 Casa chica de Fermín Rodríguez Bethencourt

(Fajardo Street nº 6)

The *small house* built in 1909, was the first residence of Dr. Fermín Rodríguez. It has one of the most interesting façades in Arrecife,



with windows in the modernist style and neo-Arabic elements, such as the poly-lobed iron balconies and the Sevillian tiles.



16 Casa López Socas

(La Constitución Square nº 14)

This house, built in the neo-Canarian style by Fermín Suárez Valido in 1942, was one of the first houses designed by a qual-

ified architect in Arrecife. It is located in *La Plazuela*, one of the most traditional urban spaces in the city, where there are numerous cafés, especially frequented in the mornings.



17 Casa de Fernando Pereyra

(La Marina Avenue, 14)

Built in 1917, this is a very outstanding example of bourgeois architecture from the beginning of the 20th century, with abundant decorative elements on its façade that give it great effect. Its balcony-viewpoint is the only example in Arrecife.



18 Casa de la Cultura Agustín de la Hoz

(La Marina Avenue nº 7)

This enormous 19th century building was the home of the Lieutenant Colonel and Governor of the island, Agustín González Feo. It later became the home of the Casino, then the Town Hall and finally the House of Culture.



20 Antiguo Parador de Turismo

(Blas Cabrera Street nº 4)

Inaugurated in 1950, this was the first building constructed for tourist purposes in Lanzarote. Its architect, the Tenerife-born Marroero Regalado, created a design with references to the island's architecture. César Manrique painted the magnificent murals in the dining room.

19 Muelle de la Pescadería

A small pier paid for by the residents of Arrecife in 1834. It is a regular fishing spot where it is possible to get fresh fish. In front of it we can see the *Islote de Fermina*, where César Manrique designed a recreational area called *El Islote del Amor* (The Islet of Love).



21 Castillo de San Gabriel

The capture of slaves by the island's lords in Africa and Lanzarote's strategic geographical location led to a wave of pirate attacks that required the construction of the castle in 1572. Since 2014 it has housed the Arrecife History Museum.

22 Puente de las Bolas

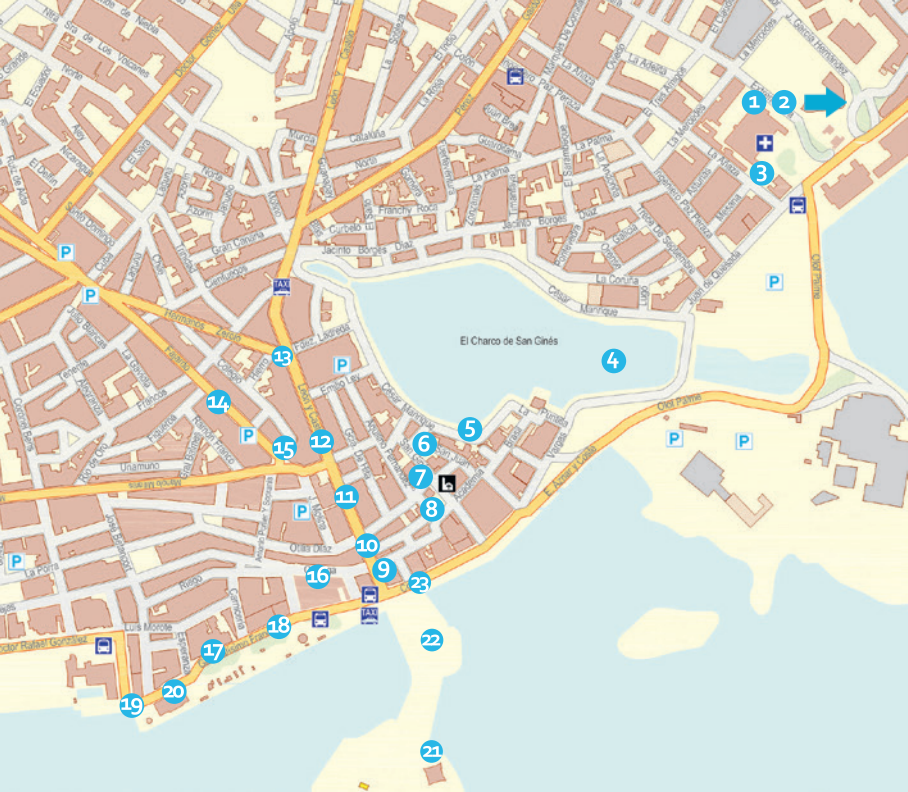
The bridge's current design is the result of a renovation carried out between 1775-1779 on an old bridge that was in poor condition. Today it constitutes, together with the Castle of San Gabriel, one of the main icons of Arrecife.



23 Casa de Armas-Arroyo

(Coll Avenue nº 3)

This stately Andalusian-Portuguese style house was built in the 18th century by the island's Governor of Arms, Manuel de Armas Scorcio-Caldas y Bethencourth. Illustrious personalities such as the scientists Webb, Berthelot and Von Buch stayed here.



- | | | | |
|----|--|----|--|
| 1 | Castillo de San José | 14 | <i>Casa grande</i> de Fermín Rodríguez Bethencourt |
| 2 | Salinas de los Mármoles | 15 | <i>Casa chica</i> de Fermín Rodríguez Bethencourt |
| 3 | Hospital Insular | 16 | Casa López Socas |
| 4 | Charco de San Ginés | 17 | Casa de Fernando Pereyra |
| 5 | La Puntilla | 18 | Casa de la Cultura Agustín de la Hoz |
| 6 | Callejón del <i>Aguaresío</i> | 19 | Muelle de la Pescadería |
| 7 | Iglesia de San Ginés | 20 | Parador de Turismo |
| 8 | Plaza de Las Palmas | 21 | Castillo de San Gabriel |
| 9 | Casa de Segundo Perdomo | 22 | Puente de las Bolas |
| 10 | La Casa Amarilla | 23 | Casa de Armas-Arroyo |
| 11 | El Mercadillo | | |
| 12 | Antigua fábrica de tabacos <i>La Defensa</i> | | |
| 13 | Pensión de don Claudio | | |



Where to eat

Restaurants, coffee, bars
and more in Arrecife





TRATTORIA IL NONNO

1

The taste of the most authentic Italy now in Arrecife. Chef Luis León arrives at Marina Lanzarote with his new venture. A trattoria that goes beyond pasta and pizza, where the renowned chef reflects his 8 and a half years of experience in Italian gastronomy.



- Avenue Olof Palme**
35500 Arrecife
- 928 227 839**
- www.trattoriailnonno.com

CARBÓN CARBON 2 BY LUIS LEÓN

Carbón Carbón is brought to Marina Lanzarote by **Chef Luis León** to offer a gastronomic proposal that perfectly combines dishes with an avant-garde touch, together with a selection of the best fresh and matured meats, prepared on the grill.

- Local B33 – Marina Lanzarote**
Avenue Olof Palme, Sn.
35500 Arrecife
- 928490 427**
- www.carboncarbon.com





RESTAURANTE ASIÁTICO MARINA

3

In the Marina Asian Restaurant, oriental food is expressed through an extensive offer of different Asian and Oriental cuisines, making a gastronomic journey through different cultures. Japanese, Vietnamese, Thai and Chinese food all together in one place. Chef with experience in China and Vietnam.

📍 **Marina Lanzarote**
Avenue Olof Palme. S/N, local B38,
35500 Arrecife

☎ 928 663 279

🌐 www.asiaticomarina.es

LILIUM

4

Local and creative market cuisine in a well thought-out space with pleasant décor. Impeccable service. Lilium offers modern cuisine based on tradition. The menu, always evolving, reflects the continuous experimentation around the kitchen. It successfully reinterprets Canarian recipes. **Chef Orlando Ortega.**

📍 **Comercial Centre Marina Lanzarote**
Avenue Olof Palme, s/n.
35500 Arrecife

☎ 928 52 49 78

🌐 www.restaurantelilium.com






LA VELA

5




This place, located in Marina Lanzarote, offers healthy and artisan pastries, ice creams and Gourmet corner. The smell of the workshop is appreciated before entering the premises. Delicious sweets, very good coffee and excellent service. Wonderful desserts and the maritime atmosphere that it gives off. A safe bet. Totally recommended.

 **Comercial Centre**
Marina Lanzarote
35500-Arrecife

EL CAMAROTE CERVEZA NAO

6

Located in a former fishing net workshop from the end of the 19th century in Arrecife, you can find a Canarian craft brewery, free, independent and oriented to brew special beers, rooted to the territory. They are made using a traditional brewing process. They are accompanied by a variety of tapas.

 **Foque street, 5,**
35500 Arrecife
 **928 84 93 16**
 **<https://naobeer.com>**





CASTILLO DE SAN JOSÉ

7

Restaurant located in the Castillo de San José, facing the bay of Arrecife. Designed by the artist César Manrique in conjunction with the International Museum of Contemporary Art. Having lunch or dinner on the spectacular glass terrace overlooking the bay of Arrecife is a real luxury. The new menu emphasizes the quality of local products, innovation, creativity and attentive service. **Chef Pedro Luis García.**



📍 **Avenue Naos, s/n, 35500 Arrecife**
 ☎ **901 20 03 00**
 🌐 **www.cactlanzarote.com**

NIÑO SALVAJE

8

Nomad food. Wild cocktails. Modern cuisine, full of influences from other cultures and intense flavours. An informal and casual restaurant that surprises in all its aspects. A journey through many countries and continents, such as Latin America, the Mediterranean and the Atlantic, but always using Canarian products. **Rubén y Sergio Morales.**

📍 **Avenue de la Mancomunidad, 3.**
35500 Arrecife
 ☎ **828 738 997**
 🌐 **www.ninosalvaje.com**





ALARZ

9

Alarz Bahía Club is a restaurant located in the bay of Arrecife, under the "Arrecife Gran Hotel & Spa". Its gastronomic proposal maintains a sophisticated balance between tradition and innovation with the product as protagonist. Its cocktail offer is a bridge between the tropical "tiki" style and the classic menu with signature details. **Its head chef, Paco Medina**, has been named "Best Revelation Chef of the Canary Islands 2022".

 **Park Islas Canarias, s/n.**
35500 Arrecife
 **928 80 12 98**
 **www.restaurantealarz.com**

BLUE 17 ROOFTOP

Located on the 17th floor of the Arrecife Gran Hotel & Spa, it offers a young and relaxed café bistro atmosphere, where you can enjoy delicious and healthy dishes. At Blue 17, breakfast, lunch or dinner means enjoying a pleasant moment with the best views of Lanzarote.

 **Park Islas Canarias, s/n.**
35500 Arrecife,
 **928 800 000**
 **www.aghotelspa.com**





CAFETERÍA LA PLAZUELA

11

Since 2001, this famous cafeteria in the heart of the capital offers its customers a fast, professional, friendly and familiar service. In the morning you can enjoy baguettes, sandwiches, tortillas, *pulguitas* (small baguettes), milkshakes, juices, coffees and much more. Every day different tapas are prepared.

📍 *Square de la Constitución, 14*
35500 Arrecife,
☎ 677 877 429



LA LUNA

12

Located in the central and well-known neighbourhood of La Destila, its owner, Toño Luna, serves his numerous customers in a friendly and personal way. Every day he offers traditional dishes made with local products from Lanzarote, fish and good tapas.

📍 *Pedro Barba St, 14*
35500 Arrecife
☎ 620 091 501





KOKOXILI SUSHI 13

It is the perfect place in Arrecife if you want to taste high quality Asian cuisine. It offers a wide selection of tasty dishes that the chef can season according to the particular tastes of the customers.



- 📍 *Rambla Medular, 75, local 13, 35500 Arrecife*
- ☎ *928 81 71 35*
- 🌐 *www.grupokokoxili.com*

SAKURA V

14

This restaurant offers authentic Asian food, with more than 150 dishes at a single price. In the buffet you can enjoy a wide variety of dishes with excellent quality products, fish, seafood, meat, vegetables, and rice dishes.

- 📍 *Comercial Centre Buganvillas, Manolo Millares St, 106 35500 Arrecife,*
- ☎ *928 597638*
- 🌐 *www.sakurav.es*





ER CUCHITRI DE JOSÉ LUIS

15

It is a tapas bar with a cosy interior courtyard in the centre of Arrecife. One of its specialities is fresh Galician seafood, which he receives every Thursday or Friday of the week. Traditional cuisine with very well prepared dishes with a lot of taste and flavour.

📍 **Argentina Street, 32**
35500 Arrecife
☎ **659 886 138**



EL NIDO

16

Ernesto Cusi, provides his customers with fresh quality island products at a very reasonable price. They have an à la carte menu and daily specials off the menu. The vegetable timbale, and the dessert "el suspiro del chef" (the chef's whisper) are proof of their good work. The service is very attentive, pleasant and fast.

📍 **Manolo Millares Street, 103**
35500 Arrecife
☎ **928 114 406**





LA LUPE CANTINA 17 MEXICANA

Located in a very central and emblematic place in the capital of Lanzarote, it serves contemporary Mexican and fusion cuisine. Las Margaritas, one of the restaurant's specialities. Also first class tequilas and mezcals. Good atmosphere and friendly service.

- 📍 **Coronel Bens Street, 9**
35500 Arrecife,
- ☎ **828 086120**
- 🌐 **www.lalupecantina.com**

THE V FACTOR 18

100% vegan food restaurant. Wide range of fresh, natural fruit and vegetable juices. It offers a daily three-course menu with coffee or tea, which changes every day. It also has a menu with salads, burgers and wraps.

- 📍 **La Porra Street, 52**
35500 Arrecife
- ☎ **828 040 503**





BAR PICASSO

19

Located in the CIC El Almacén, it was conceived by the artist César Manrique as a meeting point for artists, painters, writers, politicians, businessmen and society in general. Eating here not only means being part of a charismatic enclave in the cultural history of the island, but also allows us to get closer to the gastronomic heritage of the Lanzarote people.

- 📍 José Betancort Street, 33
35500 Arrecife
- ☎ 901 20 03 00
- 🌐 www.cactlanzarote.com

LA RÚSTICA PIZZERIA Y PASTA

20

With a long history behind them, they are renowned for their reputation. The pizzas are varied to suit all tastes and preferences of customers, and even give them the option to choose the ingredients they want. They also have restaurants in Playa Blanca, Pto. Del Carmen and Playa Honda.

- 📍 Blas Cabrera Felipe Street, 4
35500 Arrecife
- ☎ 928 349 390.
- 🌐 www.restaurantelarustica.com





PIZZERIA LA SONRISA

21

It makes authentic Neapolitan pizza with a delicious taste and good products. The establishment is a family business entirely from Naples. It also makes seafood risottos, lasagne, gnocchi, all kinds of pasta, meat and fish dishes. Homemade desserts and tiramisu and limoncello are always available.

- 📍 **Avenue de la Mancomunidad, 1**
35500 Arrecife
- ☎ **928 11 08 73.**
- 🌐 **<https://pizzeria-la-sonrisa.negocio.site>**

BAR ASTURIAS

22

Bar Asturias, run by **Iliana Rivero** in the kitchen and **Ángel Rodríguez Gancedo**, in the dining room, Asturian and Venezuelan, who live in Lanzarote, have decided to combine the best of Asturian and *Conejera* (from Lanzarote) gastronomy. Just 25 metres from Del Reducto beach, it offers a wide variety of tapas, selected meats and fresh fish from the island, with the best wines, including Asturian cider, on its pleasant terrace.

- 📍 **Avenue de la Mancomunidad, 5**
- ☎ **928 58 98 83.**
- 🌐 **www.barasturiasarrecife.com**





EL RINCÓN GRANAINO

23

El Rincón Granaino continues with the Granada tradition of putting a drink and accompanying it with a tasting tapa. It also serves portions, half portions, fried fish, meat in sauce and a long list of other tapas.

- 📍 Manolo Millares Street, 92
35500 Arrecife
- ☎ 928 39 24 96

PASTELERÍA LA MONTAGNE

24

Ludovic Lamontagne, pastry chef, baker, chocolatier and cook, is first and foremost an artist. He is assisted by Yolanda Verona, a graduate in Fine Arts. Tea, coffee and sweets are key elements in this place. Zapatero, Aznar, Cameron, Almodóvar, are some of the people who have already enjoyed his pastries and cakes. Art and gastronomy.

- 📍 Manolo Millares Street, 80
- ☎ 928 80 11 30
- 🌐 www.pastelerialamontagne.com





CHARCO VIVO

25

Antiguo Casa Ginory.
Roberto Machín Barrio.
Enyesque: **Breaded seabass and Matrimonio**

- 📍 Juan de Quesada Street, 7
35500 Arrecife
☎ 928 80 42 03



ANDALUCÍA 1960 26

It is one of the oldest bars in Arrecife. Maido and Chari, prepare **tapas and traditional home-made dishes.**

- 📍 Inspector Luis Martín Street,
35500 Arrecife
☎ 656625851





EL PARRAL

27

Julián Luzardo de León.
Enyesque: **Tollos en Mojo Rojo** (tollos fish in red mojo)

- 📍 **Hermanos Zerolo Street, 77**
35500 Arrecife
- ☎ 928 81 38 82

BAR TINTAN

28

Juan Gutiérrez Hernández.
Enyesque: **Garbanzas compuestas.** (chickpeastew)

- 📍 **Doctor Juan Negrín Street, 72**
35500 Arrecife
- ☎ 928 81 0510.



BAHÍA DE NAOS

29

Enyesque: **Marinated Tuna.**

- 📍 **Avenue de Naos**
35500 Arrecife



EL MOLINO

30

Enyesque: **Sancocho Canario.**
(salted fish and potato dish).

📍 *Avenue de Naos*
35500 Arrecife



BAR COFRADÍA DE PESCADORES SAN GINÉS

31

Enyesque: **Grilled Octopus.**

📍 *Avenue de Naos, 21,*
35500 Arrecife
☎ 608 22 33 34



BAR GUANAPAY 32

Pedro y Ramón. Enyesque: **tapas**
de paella, sancocho

📍 *Fajardo Street, 38*
35500 Arrecife
☎ 928 80 44 85



BAR DE ENRIQUE 33

The oldest of all those that
remain open from that time.
Breakfast and Snacks.

📍 *Academia Street*
35500 Arrecife





STRAVA

34

It is a small but beautiful place converted into a restaurant and tapas bar in the centre of Arrecife. At Strava, they fuse tradition and creativity with a discreet menu, but with dishes full of flavour and, above all, passion for their work. Good atmosphere, flavours, laughs, music, empathy... Marius ClaudioBóck.

- Ginés de Castro y Álvarez St, 9, B,**
35500 Arrecife
- 928 02 15 63**
- www.barstrava.es**

LA RECOVA

35

A pleasant place to go for a coffee, a beer with a sandwich (ask for the *Pepito Chacón*), tapas or the daily set menu. Homemade food. Very good service and friendliness from all the staff. The place has a special decoration. Good fish soup, meatballs and squid. Also the octopus and sea bass. Rafael, Arráez Curbelo.

- Ginés de Castro y Álvarez St, 6,**
35500 Arrecife
- 928 81 27 50**
- dtaviosaavedra@hotmail.com**





BARBACANA BAR & GRILL

36

Grill restaurant, specialising in grilled meats. Angus hamburgers, beef tenderloin, grilled meats and quality meats. You must try the black paella. The desserts are homemade, especially “el polvito uruguayo”. It also offers tapas of *Conejeros* cheeses (from Lanza-rote) and wines from the island.

📍 *Ginés de Castro y Álvarez St, 10.*
35500 Arrecife

☎ 667 98 33 10



LA TENTACIÓN 37

A very popular place for breakfast and lunch. Popularly known as *Los Cubanos* (the Cubans), it serves a cuisine that fuses Canarian and Cuban cuisine, such as yucca with mojo, larded meat or picado habanero. Don't miss the tapas, the Russian salad, the potato omelette, the meatballs or the octopus among many others. Speciality in Mojitos and Gin Tonic.

📍 *Ginés de Castro y Álvarez St, 14*
35500 Arrecife

☎ 928 96 01 81





EL NOTARIO GASTROBAR

38

Homemade food and tapas menu. The wreckfish croquettes and the croquette mix are a hit. A small place with a good terrace, which has been serving customers in the centre of Arrecife for years, especially at breakfast and lunch times. It also offers good pasta, Italian specialities and a delicious tiramisu.

- 📍 *Ginés de Castro y Álvarez St, 6*
35500 Arrecife
- ☎ *603 59 89 96*





LA BOTICA

39

With a magnificent terrace in front of the Playa del Reducto with sea views, Nico Ramos Padrón offers a varied menu with special recommendations and a daily set menu for lunch with good prices. In the evenings there is a good atmosphere, offering drinks, gin and tonics, cocktails and mixed drinks.

📍 Avenue Fred Olsen, 9
35509 Arrecife
☎ 928 81 21 15

CERVECERÍA GAMBRINUS

40

Cervecería Gambrinus in Arrecife is one of those traditional places where you can have one of the best beers in town (Cruzcampo) and homemade tapas at a reasonable price. It offers a wide variety of salads and grilled vegetables, meats and traditional dishes to suit all tastes.

📍 Avenue Fred Olsen, 5,
35500 Arrecife
☎ 928 81 79 22
🌐 <https://www.gambrinus.es/content/cervecer%C3%ADa-gambrinus-arrecife>





LA PUNTILLA 41

Located in the central Charco de San Ginés, José Rodríguez, Chef-owner, together with his team, are committed to introducing local zero-kilometre products, as well as the constant innovation and creation of new dishes that manage to maintain their high quality. He achieves new flavours from traditional recipes.

- Avenue César Manrique, 51**
35500 Arrecife
- 928 81 60 42**
- www.lapuntillacomidas.es**

TANDOORI PALACE 42 INDIAN RESTAURANT

If you like Indian food, this specialised restaurant will surprise you. With a very chromatic décor and a pleasant aroma of curry and spices. The prawns with curry, the lamb, the chicken with coconut, the coconut and sultana bread and the Jeera rice will not leave you indifferent. Very authentic food.

- Avenue César Manrique, 51**
35500 Arrecife
- 601 05 60 80**





CHACHO FRESH BURGER ARRECIFE

Yeray and Zuzanna, a Polish-Canarian couple, opened Chacho Fresh Burger in September 2014. A new burger image, always fresh and with surprising ingredients. San Miguel Tap Station. Prague, Berlin, Chicago, Amsterdam and London are the names of beers on tap inspired by various cities around the world.






 **Av. César Manrique, 39 , Arrecife**
 **623 28 72 07**
 **www.chachofreshburger.com**

NAIA

Mikel Otaegui's time at the Luis Irizar school has taught him values such as sacrifice and perseverance, which are so necessary in his profession. Recognised as "Revelation Chef 2014", he believes in a sincere cuisine, based on flavour and made with care, maintaining the essence of his childhood memories. His main ingredient, honesty.



 **Avenue César Manrique, 33**
35500 Arrecife
 **928 80 57 97**
 **www.restaurantenaialanzarote.com**





GASTROPUB MOET

45

Lounge Bar. MOET is different, an ideal place to enjoy creative cocktails, drinks, shishas, good music and a good atmosphere on the terrace of the Charco de San Ginés. Also varied salads, tapas, beef burger, chicken burger and the famous mini burger.

- 📍 Avenue César Manrique, 33
35500 Arrecife
- ☎ 660 62 04 36
- 🌐 www.moet-coctail-bar.negocio.site

LA MIÑOCA

46

It is a perfect terrace to watch the sunset outlined by the ancient houses of the old town, crowned in the distance by the tower of the church of San Ginés. A wide variety of beers and all kinds of tapas, raciones, sandwiches, arepas and hamburgers complete the offer of one of the favourite corners of the *Conejeros*, as the inhabitants of Lanzarote are known.

- 📍 Avenue César Manrique nº22
35500 Arrecife
- ☎ 650 23 11 57
- 🌐 www.laminoca.es





TASCA LA RASPA 47

Tapas and wines chosen with love, a place for everyone, welcoming and charming, where you can have a glass of wine or enjoy traditional "tasca" cuisine, under the palm trees and just a few metres from the sea. A new addition to the menu is "cheeks with port sauce" and a classic "pumpkin cream with mascarpone and truffled oil".



📍 Avenue César Manrique, 20
35500 Arrecife
☎ 928 80 84 05

LA CASA DEL MIEDO 48

It was inaugurated in 1987, by César Manrique and Agustín de la Hoz, as a Society for Culture, Sport and Recreation. It was mainly used for sailing, card games, and dominoes championships. It has a bar and tables where you can have tapas and a glass of wine or a beer. An authentic place to enjoy local food.



📍 Avenue César Manrique
35500 Arrecife
☎ 683 12 26 77



PERLA NEGRA 49

It has a good atmosphere and a nice terrace with splendid views of the Charco de San Ginés. Cuisine with Canarian, Spanish, Italian and South Sea influences, guaranteeing tasteful combinations. Fresh products and quality ingredients. Cocktail, wine and mixed drinks menu.

- 📍 **Avenue César Manrique, 8**
35500 Arrecife
- ☎ **722 81 92 32**
- 🌐 **www.perla-negra.es**

MALECÓN, 50 RESTAURANTE & COPAS

It is located in the lively area of Charco de San Ginés, where tradition, leisure and gastronomy are combined. Canarian cuisine, seafood and fresh fish, rice dishes and a variety of tapas with local produce. Cocktails with the best gins, daiquiris, special mojitos. A pleasant and fun place.



- 📍 **Avenue César Manrique, 6**
35500 Arrecife
- ☎ **928 81 35 62**



ESTRELLA DEL CHARCO

51

They offer a wide range of salads, tapas and dishes to share. It is worth trying the daily-changing suggestions on the blackboard, with fresh fish and seafood, such as hake from La Graciosa, mussels, razor clams, prawns and carabineros from La Santa, rice dishes and hamburgers. Very good location and views due to its location in the centre of Charco de San Ginés.

- 📍 **Avenue César Manrique, 9**
35500 Arrecife
- ☎ **635 85 89 24**
- 🌐 **<https://g.co/kgs/hH7Snn>**

KENewa

52

Japanese-Peruvian tavern. A fusion of food with Japanese and Peruvian tendencies, but the important thing is that almost everything is made with local produce. Dishes such as the olive octopus with crispy cherry and black olive powder reveal finesse and technique. Delicious. Very pleasant décor and setting. **Chef Jon Pérez.**

- 📍 **Avenue César Manrique, 15**
35500 Arrecife
- ☎ **609 15 66 06**
- 🌐 **<https://kenewa.negocio.site>**





CALA BY LUIS LEÓN

53

Top quality local produce is the hallmark of Cala. Traditional cuisine brought up to date, with a variety of gastronomic offerings to suit all tastes. Delicious fish, rice dishes, meats and home-made desserts. They take care of every detail. A beautiful, magical place to enjoy a spectacular meal.

- 📍 **Avenue César Manrique, 18**
35500 Arrecife
- ☎ **928 39 96 87**

DIVINA ITALIA 54

It presents a modern and global concept of high quality Italian cuisine. The restaurant's carefully chosen décor transports its visitors to the essence of Italian culture, encompassing gastronomy from north to south, but without forgetting the traditions and typicalities of the Emilia Romagna region. Its own identity.

- 📍 **Avenue César Manrique, 16**
35500 Arrecife
- ☎ **928 83 93 59**
- 🌐 <https://divinaitalia.com.es>





EL LEITO DE PROA 55

A place for tapas in Arrecife. They serve seafood, raciones and fried food. The good location of its terrace, at the entrance of the Charco de San Ginés, invites you to sit and enjoy the views. Local cheese, limpets, wrinkled potatoes, octopus and moray eel chips are some of the dishes on offer.

📍 *Ribera del Charco St, 2*
35500 Arrecife
☎ 928 80 20 66

EL PUERTO

56

A different place where you can eat tapas and *enyesques* (local tapas). It is reminiscent of the bars of the north and the Basque Country. The pincho bar invites you to eat one of each. Honest market cuisine. On the upper floor they offer drinks and cocktails. On Thursdays, all day long, they offer a pintxo + beer or wine for 2,50 €.

📍 *Juan de Quesada St, 23*
35500 Arrecife
☎ 682 377513





HELADERÍA ANTIUXIXONA

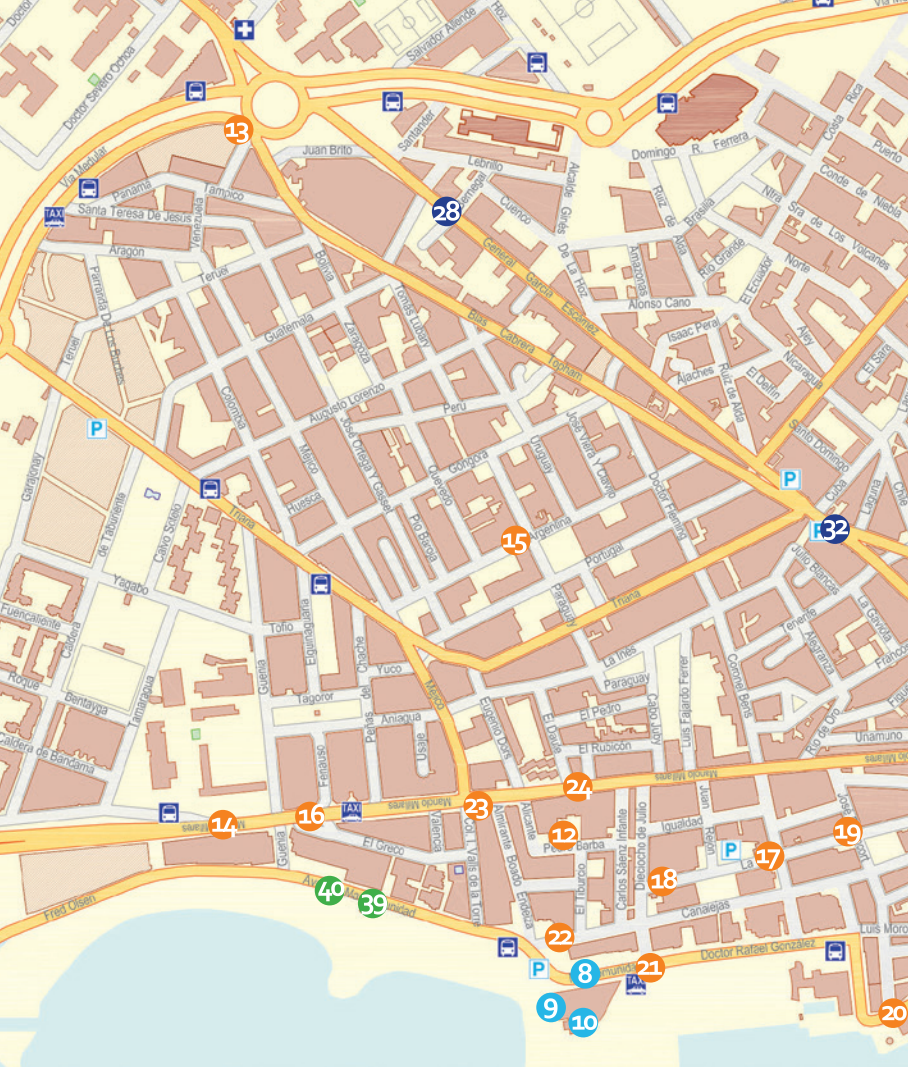


Artisan ice cream, with more than 100 years of history, from the Alicante Ice Cream Artisans Association. They also offer quality waffles, crêpes, pancakes, pastries and coffee. All really recommendable, but the “maple candy with pecan nuts and caramel” and the “nougat” are exquisite.

- 📍 **Ribera del Charco St, 6**
35500 Arrecife
- ☎ **928 81 74 65**
- 🌐 **<http://antiuxixonalanzarote.com>**







1. TRATTORIA IL NONNO
2. CARBÓN CARBON BY LUIS LEÓN
3. RESTAURANTE ASIÁTICO MARINA
4. LILIUM
5. LA VELA
6. EL CAMAROTE CERVEZA NAO
7. CASTILLO DE SAN JOSÉ
8. NIÑO SALVAJE
9. ALARZ
10. BLUE 17 ROOFTOP
11. CAFETERÍA LA PLAZUELA
12. LA LUNA
13. KOKOXILI SUSHI
14. SAKURA V

15. ER CUCHITRI DE JOSÉ LUIS
16. EL NIDO
17. LA LUPE CANTINA MEXICANA
18. THE V FACTOR
19. BAR PICASSO
20. LA RÚSTICA PIZZERIA Y PASTA
21. PIZZERIA LA SONRISA
22. BAR ASTURIAS
23. EL RINCÓN GRANAINO
24. PASTERÍA LA MONTAGNE
25. CHARCO VIVO
26. ANDALUCÍA 1960
27. EL PARRAL
28. BAR TINTAN



- 29. BAHÍA DE NAOS
- 30. EL MOLINO
- 31. BAR COFRADÍA PESCADORES S. GINÉS
- 32. BAR GUANAPAY
- 33. BAR DE ENRIQUE
- 34. STRAVA
- 35. LA RECOVA
- 36. BARBACANA BAR & GRILL
- 37. LA TENTACIÓN
- 38. EL NOTARIO GASTROBAR
- 39. LA BOTICA
- 40. CERVECERÍA GAMBRINUS
- 41. LA PUNTILLA
- 42. TANDOORI PALACE INDIAN RESTT
- 43. CHACHO FRESH BURGER ARRECIFE

- 44. NAIÁ
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- 48. LA CASA DEL MIEDO
- 49. PERLA NEGRA
- 50. MALECÓN, RESTAURANTE & COPAS
- 51. ESTRELLA DEL CHARCO
- 52. KENewa
- 53. CALA BY LUIS LEÓN
- 54. DIVINA ITALIA
- 55. EL LEITO DE PROA
- 56. EL PUERTO
- 57. HELADERÍA ANTIU XIXONA



ALTAVISTA

Bar Nico

Calle Armiche, 4. 686 492 567

Bar Dinamar

Calle Chafariz, 40. 648 050 142

Bar Cafetería Pase pa Dentro

Calle Chafariz, 9. 828 040 742. yeraypaso-padentro@gmail.com

Bar Quita Penas

Calle Doctor Ramón y Cajal, 60.

Bar el Túnel

Calle Fray Luís de León, 50. 655 794 395

Hamburguesería Tentempié

Calle Granada, 36. 620 227 202. dondemoy@hotmail.com

Bar Casa Juan Antonio

Calle Granada 11. 928 817 190

Casa Andrés

Calle Guatisea, 16. 650 476 557

Cafetería La Geria

Calle Jacinto Benavente, 1.

Cafetería Calinero

Calle La Majada, 14. 660 826 979

Bocatería IES Altavista

Calle Las Quemadas, 6.
828 914 527. castellanoruizalexiss@gmail.com

Bar Puqueteros Los Arrieros

Calle León y Castillo, 143.

Bar El Colorado

Calle León y Castillo, 153. 645 872 665

Bar Sáhara

Calle León y Castillo 143. Altavista

Bar La Barca

Calle León y Castillo, 153. 928 804 341

Bar Los Picachos

Calle León y Castillo, 217.
648 849 409

Bodegón los Mencey

Calle León y Castillo, 191. 928 813 252.
elcajo86@gmail.com

Bar Cafetería Los Geranios

Calle Mina, 25. 828 081 628.
Guilbertois72@gmail.com

Hamburguesería Ca'mario

Calle Mosta, 20. 928 814 201

El Puente

Calle Muyay, 113. 605944386.
rosakiyo1266@gmail.com

Bar de Pablo

Calle Telesforo Bravo, 72. 928 814 872

Bar Temisa

Calle Temisa, 47. 642 082 679

ARGANA ALTA

Hamburguesería El Amanecer

Calle Alta Campo Amor, 37. 649 963 487

Bar Guanapay III

Carretera San Bartolomé, 60. 605 679 910

Bar Casa Juan Caballero

Carretera San Bartolomé, 56. 680 336 174
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Bar La Carrucha

Carretera San Bartolomé, 46.
687 000 021

Bar cafetería El Barrio

Calle Folia, 10. 828 907 818-62600.
Lourdesperdomoacosta@gmail.com

Bar Rubicón

Calle Julio Romero de Torres, 54.
645 345 766. Barrubicon18@gmail.com

Bar Pizzería Juniors

Calle Alta Polca, 24. 928 040 371.
Pointer257@hotmail.com

Arepas Factory

Calle Alta Polca, 18.
622 168 491.
Alexpflaguna@gmail.com



Bar cafetería el Trago

Calle Saltona, 86. 602 143 641
Grandadama7@gmail.com

La Bodeguita de Argana

Calle Seguidilla, 5.

Las delicias de Inés

Calle Seguidilla, 14. 928 962 547.
sandalidiana1978@gmail.com

Bar Cafetería Pis-paz

Calle Seguidilla, 126. 928 831 104

Cafetería Churrería Fontanales

Calle Tajaraste, 24. 640 039 194.
Vigolu-@hotmail.com

Tartas la Argentina

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Melmurcia24@gmail.com

Cafetería la Colmena

Calle Tajaraste, 61. 659 706 590
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Donde Toba

Calle Tajaraste, 23. 928 523 634

La Parmesana Restaurante

Calle Tajaraste, 10. 659 707 325.
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Bar las Anclas

Calle Tanganillo 29 b. 626 095 702.
Laikarypd@hotmail.es

Bar Tenderete

Calle Tenderete, 64.

Cafetería Repsol Tenderete

Calle Tenderete S/N. 928 597 245/671 492 209.
adzubenam.bt@gmail.com

Bar El Volcán

Valle Inclán, 41. 676 866 489.
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ARGANA BAJA

La Tanganilla

Carretera San Bartolomé Km1 /33.
646 006 205. Dailosberriel@gmail.com

Bar La Amistad

Calle Ico, 9.

Bar Cafetería Jalisto

Calle Martínez Montañez, 283.
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Pool fiction

Calle Taro, 16. 636 622 678

CENTRO

Don Albahaca Restaurante

Doctor Rafael González Hernández, 16.
657 573 728. donalbacalanzarote@gmail.com

Pizzería Real

Calle Fernández Ladrera, 1. 653 964 362.
pizzeriareale.lanzarote@gmail.com

Bar El Postigo

Amigos de Portonao 1. 659 543 247/635 680
649. chirilanzaeventos@gmail.com

Bar El cafelito y algo más

Calle Aniagua, 56. 928 229 923 / 605 249
667. Elcafelitoyalgomas@gmail.com

Bar el Encuentro

Calle Aniagua, 5. 602 874 295

Zumería Lemon Love

Calle Antonio Porlier y Sopranis, 15.
650 537 792. lemonlove@gmail.com

Tandoory Palace

Avd César Manrique, 52. 601 056 080

Lemon Tasca

Avd César Manrique, 46. 636 474 045

Restaurante La Puntilla

Avd César Manrique, 52. 928 816 042.
Info@lapuntillacomidas.es

Bar Kiosco Puente Las Bolas

Avd La Marina s/n. 629 804 048

Parador Café

Avd La Marina s/n. 696 786 431
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**Manhattan Café**

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Ommarchals@gmail.com

Hong Kong

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Cafetería Jonay

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Brisas del Charco

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Helados Antiu Xixona

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Malecón Restaurant & Copas

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Restaurante Cala by Luis León

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Restaurante Divina Italia El Charco

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La Miñoca

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Restaurante Naia

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Restaurante Leito de proa

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Casa del miedo

Avd César Manrique, 16. 648 668 613

Tasca la raspa

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Bar Papá Miguel

Avd César Manrique, 33. 928 844 476

Cafetería Capricho

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Cervecería Pleamar

Avenida Fred Olsen Local, 1. 629 100 307.
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La Cervecería El Reducto

Avenida Fred Olsen, 6. 928 812 156

Cervecería Gambrinus

Avenida Fred Olsen, 6 local 11.
928 817 922. rsolfamara@gmail.com

Café de Reducto

Avenida Fred Olsen, 1. 685 568 443.
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Trataría Amores Mio

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Mojito lounge bar

Avenida Mancomunidad, 4. 682 206 438.
pacalusl@gmail.com

Bar Asturias

Avenida Mancomunidad, 5 local 3B.
928 589 883. barrasturiasarrecife@gmail

Cafetería Nona's

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CapiBlas Avenida

Avenida Rafael González Negrín, 8.
928 806 128

Pizza y Pasta La Rustica

Calle Blas Cabrera Felipe, 4.
928 349 390

Restaurante lilium

C.C. La Marina, 29. 928 524 978.
Liliumtias@gmail.com

Intrigo Restaurante

C.C. La Marina, B37. 928 839 539.
Intrigoburger@gmail.com



Jolly Roger

C.C. La Marina, B31. 654 560 215.
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Il nonno ristorante

C.C. La Marina, Local 29. 928 227 839.
info@trattoriailnonno.com

Restaurante Taiwan

Calle Canalejas, 52. 928 814 562.
hao556@live.cn

Hamburguesería SuperWay

Calle Canalejas, 59. 928 807 627

Buffalo chip

Carlos Sáenz Infante, 30. 655 213 280.
buffalochipslanzarote@gmail.com

Cafetería Sabor Peruano

Centro C.C. la Marina Local, 32. 602 650
054. rociogaonzalesbalcazar@gmail.com

Casa Emiliano

Calle Democracia, 30. 606 211 068.
juandediosmerino@gmail.com

Cafetería El Aborigen

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696 495 759. aborigen42@hotmail.com

Pizzería da Gigi

Doctor Ruperto González Negrín, 4.
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Cafetería Las Salinas

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sorayalz82@hotmail.com

La Despensita café y migas

Calle Emilio Ley, 4.
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Mr. A Andrés

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Bar guanapay

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Cafetería Rincón de Fajardo

Calle Fajardo, 37. 626 731 044.
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Pastelería & pizza Remo

Calle Ginés de Castro y Álvarez, 8.
828 781 968. fuochidarteficio@libero.it

Café Guernika

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928 816 502. zuri.fdez.f@gmail.com

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603 598 996

La Tentación

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La recova

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Strava

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610 777 251. marius.lanzarote@gmail.com

Bar cafetería la tarja

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Miriamtarja@gmail.com

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Calle hermanos Zerolo, 13. 626 293 609.
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elborrachito61@gmail.com

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Calle hermanos Zerolo, 4. 928 802 492.
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Zumería Arrecife

Calle hermanos Zerolo, 34. 664 522 503

Bar & Grill Barbacana

Calle inspector Luis Martín, 7.
828 665 273



Bar Andalucía

Calle inspector Luis Martín, 5. 696 018 586.
enriquejimenes67@gmail.com

Café A'costas

Calle José Molina, 8. 675 905 709

Boulevard Café

Calle José Molina, boulevard, 5. 828 084 413

Charco Vivo

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Said el pelao

Plaza de la Constitución, 14. 677 877 429.
Nicolechedey@hotmail.com

Restaurante La Lupe

Calle La Porra, 32. 828 086 120

The V factor

Calle La Porra, 52. 828 040 503.
thefactorbymitrix@gmail.com

Cafetería El Paseo

Calle León y Castillo, 14. 685 146 694.
stephanemoens@yahoo.es

Cafetería La Cafeína

Calle León y Castillo, 58. 653 831 842.
elenamelia78@yahoo.es

Cafetería San Francisco

Calle León y Castillo, 10. 928 813 383.
Coffesansanfrancisco@hotmail.com

Salón recreativo Lanzarote

Calle León y castillo, 31. 928 812 443

Casa Víctor

Calle Luis Morote, 7. 828 808 846.
dashe2314@gmail.com

Cafetería bar la salida

Calle Manolo Millares, 98. 699 356 775 /
928804207. Henrydavid05@hotmail.com

Los bocatas de Pepe

Calle Manolo Millares, 106 local 12.
628 803 063. Cristiancedresl@gmail.com

Sakura V

Calle Manolo Millares, 106.

El rincón Granaino

Calle Manolo Millares, 98. 651 817 282.
mencal1470@gmail.com

Cafetería A Granel

Calle Manolo Millares, 95. 928 801 515

Telepizza

Calle Manolo Millares, 95. 928 801 515

El Nuevo Maccheroni

Calle Manolo Millares, 103. 828 081 325.
andreadu@gmail.com

Cafetería El Cortadito

Calle Manolo Millares, 103 local C.
659 674 315. ombu22144@gmail.com

Magma café

Calle Manolo Millares, 30.

Restaurante Asiático Marina

C.C. Marina Lanzarote Local B38.
928 663 279. asiaticomarina2014@gmail.com

Central Vip cervecera

Calle México, 5. 928 047 365.
Centralvipcervecera@gmail.com

Bell pan

Calle México, 7. 658 69 94 93.
info@bellpan.com

Bar el último

Calle Molino, 6. 686 354 302

Catering café Lanzarote

Calle Otilia Díaz, 14. 634 623 161.
cfb21@yahoo.es

La Destiladera

Calle Pedro Barba, 14. 696 863 620.
margacabhdez@gmail.com

Bar cafetería la madrileña

Calle Peñas del chache, 10.
928 663 208.
Melly2020melissa@gmail.com



Cafetería Timanfaya

Calle Peñas del chache, 10. 928 236 859

Cafetería Dike

Calle Peñas del chache, 14. 632 995 748.
Dawdakn@gmail.com

Chikiteria 69

Plaza de la Constitución, 10. 644 313 178.
papak@hotmail.it

EL Príncipe

Plaza de las Palmas, 5. 665 637 227
671 771 971. sabinotizianoman@gmail.com

El rincón de Javi y Lourdes

Calle Ramón Manchón 2.

Bar Enrique Carlos

Calle San Juan, 2. 928 810 323

Mamajuana

Calle Triana, 7. 928 804 959

Los fogones de la negra Sandra

Calle Triana, 10. 636 189 566

La tambora

Calle Triana 23. 928 800 185.
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Hamburguesería Cuco

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aguadulceog@msn.com

Cafetería y billares bola roja

Calle Triana, 24. 828 125 581

Cafetería Lela

Calle Triana, 91. rojasluquemonica@gmail.com

Manhattan Café

Avenida Mancomunidad, 2.
620 356 502.
manhattanarrecifeoficina@hotmail.com

Pizzería La Rústica

Calle esperanza. 1. 928 349 390

La Vela

C.C. Marina Lanzarote

LA VEGA

Restaurante chino Pagoda

Calle Alcalde Ginés de la Hoz, 25.
928 815 410. huanggoumin2016@gmail.com

Bar cafeteria Pit Lane

Calle Antonio Armas Curbelo 45.
600 526 720. beyjo69@hotmail.com

Cafetería vive la suerte

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Bar casa Suso

Calle Argentina, 46.
Machinperdomo61@gmail.com

Más que pizza

Calle Argentina, 86. 633 500 396.
masquepizzaarrecife@gmail.com

Café restaurante Ricuras

Calle Blas Cabrera Tópham, 89.
juanjo1977@hotmail.com

Cafetería la Unión

Calle Blas Cabrera Tópham, 83.
paulisandri1234@gmail.com

Cafetería el kiosko

CC Arrecife Lanzarote, local, 22.
602 604 135. Giorgio.a2693@gmail.com

Cafetería Costa Rica

Calle Costa Rica, 27. 665 300 867.
tiagoguillermo21@gmail.com

Bar cafeteria tin-tan

Calle DR Juan Negrín, 72. 928 810 510.
Maribel_enero@hotmail.es

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Mastik salchipapas

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Capi Blas Capi

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**Galicia nuestra casa**

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Carloshumbertociare@hotmai.com

Hamburguesería Pizzería

Rambla medular 5. 828 083 118.

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Bar JJ

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Albitacuevas@hotmai.es

La Pata Asada

Calle México, 47. 687 974 169

Cafetería whatsapp

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663 857 521. orlandwhat@gmail.com

Tele chino

Calle Perú 6. La Vega

928 811 781 / 928 812 429

Bar Cudeiro

Calle Portugal, 20.

928 071 529 / 685 202 256

Café-restaurant Lander

Rambla Medular, 97.

angelaroberto76@gmail.com

Bar Gran vía

Rambla Medular, 89.

611 276 679.

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Sushi & Asiático Kokoxili

Rambla Medular, 75.

928 817 135.

kokoxilisushi@gmail.com

Restaurante la torre de Agadir

Calle Tampico, 7.

664 069 136 / 631 675 096

Gabriela bizcochos facturas

Calle Teruel, 6. 660 462 047

EL jardín de los presentes

Calle Teruel, 25.

guatiahaca@gmail.com

Cafetería churrería Hubara

Calle Triana, 78 F. 928 597 749.

Avutardagv@hotmai.com

LAS SALINAS**Cafetería casa Felipe**

Calle Caldera de Bandama s/n. Las Salinas

El Majuelo

Calle Caldera de Taburiente, 6. 658 775 425

Rincón colombiano

Calle Garajonay. 828 055 730 / 608708619

Heladería hielo's

Calle Garajonay. Local 19.

625 464 050 / 828 049 009

Modds

Calle Triana, 99.

LOS ALONSOS**El gastro**

Carretera San Bartolomé, 7. 928 847 984

Casa Ciano

Calle Zamora, 35.

MANEJE**Hamburguesería Cuco**

GUÁGARO, 4.

El Roble

Calle Guágaro 6 y 7. 679 032 980.

marian----28@hotmail.com

Ruta 24 horas

Calle Iguazú S/N. 690 836 961.

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Casa Laje

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Bar cafetería Parera

Calle Princesa Tegui 7.

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SAN FRANCISCO JAVIER**La Hoya**

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Bar cafetería San Francisco
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Bar la gaviota
Calle Don Rodrigo 11.

Rincón de Manolo
Calle Javier Juan II, 27. 635 832 638

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TITERROY

Cafetería Churrería Fontanales
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Pastelería cafetería zayes
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667 825 691. Zayesscp@gmail.com

La tasquita bar café
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Cafetería la Unión.com@
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Snack café devora
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La mirada
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Cafetería Mac Guay
Calle Carlos III, 40. 660 727 425

Chanchan
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Ca puchi
Calle DR. Gregorio Marañón 3. 928 512 090.
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Bar Suso el Pato
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Cafetería sport
Calle El isleño 41. 659 585 781.
uninvited88@hotmail.com

La florida
Calle El tres de mayo, 32.
630 401 695. josemitab@gmail.es

Los trigueños
Calle El tres de mayo, 2.

Bar cafetería D.R. Punta Cana
Calle Fermina, 2. 632 298 053
cuevascristian646@gmail.com

Bar gaire
Calle Gaire, 4. 691 446 527

Bar Cafetería la india
Calle José Pereyra Galvati, 98. 652 924 033

Bar La esquina
Calle José Pereyra Galvati, 70. 626 657 764

Bar Los cuarteles
Calle La Carmen, 50.

Cafetería Eney
Calle La Carmen, 7.

Cafetería sin receta
Calle La Carmen, 2.
marcelo2265@hotmail.com

Bubelis cafetería pizzería
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928 597 467.
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**Bar cafetería el Pingui**

Calle Tinamala, 28. 686 894 072.
Pinguileta1980@gmail.com

Winston Bar

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El salaero

Calle Valbanera, 25. 665456606
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Bar el amanecer burger 2

Calle Valbanera, 23. 632 890 212

VALTERRA**Bahía de Naos**

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Bar El Molino

Avd. Naos, 25. 928 811 587

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Afriadna

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El Gastro fusión

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Calle Ingenio Paz Peraza, 59
632 415 053 Sotosandro120@hotmail.com

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Hamburguesería Casa Cuco

Calle Juan de Quesada, 19. 928 804 051

Donde Celso

Calle Juan de Quesada, 21. 649 006 173

El Gato Goloso

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Bar Tarragona

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Capricho bar Hamburguesería

Calle Pérez Galdós, 7. 928 811 812.

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Calle Pérez Galdós, 91 local 1A. 928 815 925

Bar Noray

Calle Pérez Galdós, 83. 696 112 372
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Bar El Marino

Calle Pérez Galdós, 77. 605 679 910

Bar Mi tierra Guanche

Calle Pérez Galdós, 57 local 11. 651 871 459

Terraza karaoke El muellito

Puerto Naos, 15. 686 671 809

Bar Portonao

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Bar La Rosa

Calle Trinidad de León Perdomo, 10.
680 22 4266

Cafetería La Diana

Calle Trinidad y Tobago, 16. 620 480 213

Cafetería La Estación

Calle Velacho, 19. 650 326 461

Casa Polo bar cafetería

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The “Gastronomic Guide of Arrecife” is a complete, detailed and in-depth work, with 76 pages in full colour. It includes the most important gastronomic offer of Arrecife that had never before been collected and compiled in any other publication, both in its printed and digital version. As well as a detailed tour of the most representative restaurants of the island’s capital.

It also aims to tell and inform about its history and heritage, through a guided route, and articles related to the island’s and the capital’s gastronomy. Their customs and how they interacted in those important years, which changed the city and which can be followed through this guide.

This guide is aimed at residents as well as national and international tourists who visit us, as it is shown in two languages, Spanish and English, so that they can have a handy and, above all, very useful tool to enjoy all that the city of Arrecife has to offer.

