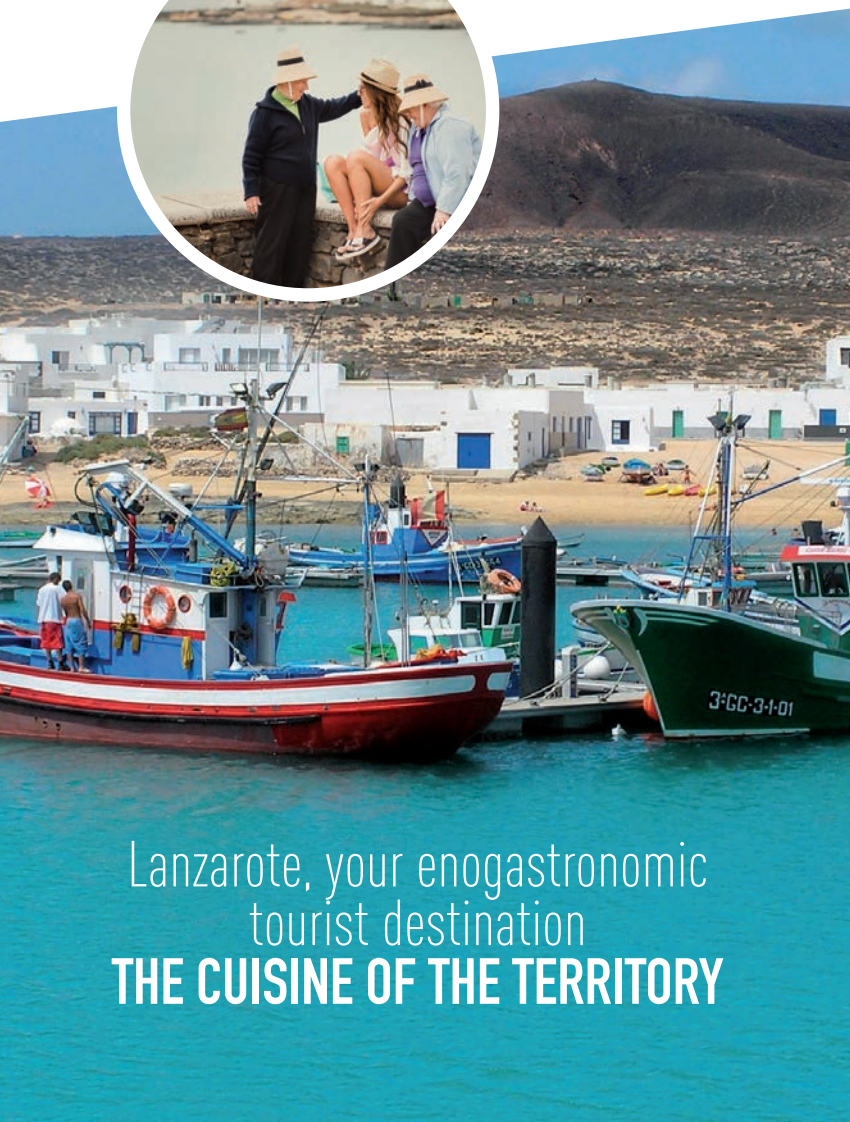




saborea**lanzarote**
TASTINGLANZAROTE



Lanzarote provides both a physical and emotional comfort

The extraordinary climate creates a unique gastronomy, which is sustainable and derived from the territory, rich in products and created by the landscape. The result could not be more rewarding. Lanzarote also benefits from the vigorous Atlantic that provides fresh and tasty fish and seafood.

The fields sprout true culinary gems: sus cas "papas" potatoes or "batata" sweet potatoes; from the livestock we get an excellent cheese internationally recognised; and from its singular landscape, wines from a variant of grape, unique in the world, Volcanic Malvasia.

In addition, there are an increasing number of hotels where the proximity and quality of the local gastronomy, have manifested into a fundamental attribute of their tourism offer; with gastronomic proposals that value the sustainability of the territory and landscape.

Lanzarote, your enogastronomic
tourist destination
THE CUISINE OF THE TERRITORY



**Cabildo de
Lanzarote**

Lanzarote, your enogastronomic tourist destination

THE CUISINE OF THE TERRITORY

Saborea Lanzarote “Tasting Lanzarote” has as a primary mission **to promote and point out Lanzarote as a gastronomic tourist destination**, leaning for it in genuine values and attributes of the island, in our producers, in the quality of products, in the “know-how” and the creativity of our chefs and in the dynamism of our tourism sector.

In this context has created **the Saborea Lanzarote Certification Mark** a seal of quality, supported by the first institution of the island and awarded by the Canary Islands Government, through the Food Quality Institute, in order **to enhance the value and quality of the products originating from the island of Lanzarote**.

This certification mark is the umbrella that gathers the good work of our producers and **guarantees consumers the values of agriculture and agribusiness on Lanzarote**.

turismolanzarote.com
saborealanzarote.org

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La Geria, a unique area of great cultural and landscape value, shaped by **volcanic ash**, and with its lunar appearance that reaches spectacular shades in Timanfaya National Park, rewards the effort of the winegrowers with an excellent grape, **the Volcanic Malvasía**.

Most of the harvest is destined for white wines, whether dry, semi-dry, semi-sweet, sweet, fortified wines, crianza and sparkling, but we must also to highlight its rosé and red wine, of high quality.

Young white wines are staw-yellow color, very aromatic, highlighting the personality that gives this Malvasia unique in the world.

DO LANZAROTE WINES

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[vinoslanzarote](https://twitter.com/vinoslanzarote) 



LANZAROTE CHEESE

The **Lanzarote cheese**, internationally distinguished in contests like last edition of the World Cheese Awards 2015, has been an important part of island culture and tradition. Cheese making has been a practice that has been used by the farmer for preserving the surplus milk produced.

The breed of goat that exists in Lanzarote is "majore-ra" (goat native to the Canary Islands), for its milk production and perfect adaptation to an arid environment.

Small cheese dairies of Lanzarote are grouped around the "**Asociación de Queserías Artesanales de Lanzarote**", betting on a quality mark, with a unique guarantee, image and seal.



BATATA DE JABLE

El jable (marine sand fields of organic origin) is the cultivation area of an **original agriculture for authentic products**, such as "**batatas**" sweet potatoes Lanzarote.

A dry farming with **ecological criteria**, ensuring the product quality and exceptional taste.

The **SAT El Jable (Agrarian Transformation Society)** aims to value the local and ecological agriculture of Lanzarote, producing with criterias of sustainability and unity and making great efforts to make available to our customers, product of quality and authenticity, providing a responsible and ethical consumption.



JANUBIO'S SALT

La Salina (Salt plan) in Lanzarote combines agriculture and sea, nature and man.

Sea salt produced by evaporation and traditional methods is a product of exceptional quality.

The artisan process ensures of a bright, fresh salt, without bitter taste and with the trace elements that marine water brings, which guarantees the final purity of the product.

salinasdejanubio.com



GAMBAS DE LA SANTA

On Lanzarote is known as **Gamba de La Santa** and in the rest of the world as Shrimp Soldier (*Plesionika edwardsii*) in a very abundant crustacean in the seabed of the Canaries that lives a few meters above the bottom at a depth of between 50 and 650m, but in a larger populations, between 120 and 350 m.

its flavor and texture are exquisite, and have become a **real delicacy from our seas**.

Its small-scale fishing began 20 years ago and remains completely in a traditional way, by the family Martin Olivero in the fishing village of La Santa (Tinajo).



PAPA DE LOS VALLES

Thanks to the climatic conditions of Los Valles area and the "enarenados" (method of dry cultivation known unique to Lanzarote) properties that absorbs moisture from the air, releases it into the ground and prevents evaporation, a high quality potatoes are obtained in this area.

The commercial mark "Papa de Los Valles" whose varieties are known as papa red cara, la cara, la druid y rudolf, are red-skinned potatoes varieties, which have been selected by farmers from the area after many years of cultivation and are best suited to the climatic conditions, cultivated in sanded soil areas located in the highest part of the island.



BIGEYE TUNA (Red Tuna)

The **Bigeye Tuna (Red Tuna)**, the largest of the tuna, is also one of the most eloquent in culinary manifestations.

The historical tradition for the fishery and the sustainability of the method of capture in the Canary Islands, make it possible to taste this exquisite delicacy directly from the ocean to the plate.

Optuna unites tuna producers and fresh fishing from Lanzarote.



Organización de Productores
de Túnidos y Pesca Fresca
(OPTUNA Nº 42)



Saborea Lanzarote gastronomic hotels stand out for their commitment to the nearby products, local culture and cuisine of the territory.

Discovering Lanzarte through its products and local cuisine, will lead you to discover a unique territory: landscapes such as El Jable, La Geria, the Marine Reserve, salt flats, sanded soil cultivation area and cochineal are manifestations of human action in Nature, which has give us a gastronomic culture of quality worthy of being enjoyed and appreciated.

Theses hotels, each in its own way, will offer you gastronomic proposals rooted in the territory.

GASTRONOMIC HOTELS

1. Princesa Yaiza Suite Hotel Resort

princesayaiza.com Playa Blanca

2. La Isla y el Mar Hotel Boutique

laislayelmar.com Puerto del Carmen

3. Arrecife Gran Hotel & Spa

aghotelspa.com Arrecife

4. Santa Rosa Club

apartamentossantarosa.com Costa Teguise

