

WELCOME HOME

Honora Arrieta, better known as "La Honorable" due to her great hospitable nature, was born in a small town in Lanzarote.

From a young age, guided by the adventurous spirit of her father, Miguel Arrieta, a Basque sailor and trader, she demonstrated an insatiable curiosity for the world of gastronomy. Her family, aware of her passion and skills, encouraged her in the pursuit of knowledge, allowing her to travel in order to learn about the culinary richness of different cultures.

In this way, she learned not only to appreciate the diversity of dishes but also to understand the importance of food as a manifestation of the identity and soul of a place.

Upon her return to Lanzarote, "La Honorable" put her culinary knowledge into practice and opened a modest dining room in her home. Such was the success that her home became a meeting point for intellectuals, artists, and travelers.

Her cuisine exceptionally combined her attachment to her native Lanzarote with the love of good food inherited from the Basque culture fostered by her father, adding the daring and innovation that her knowledge of techniques, flavors, and recipes from other parts of the world allowed.

"La Honorable" spent years passing on her culinary skills to the younger generations of the family, always instilling a love for culture and an openness to the world.

She passed away, leaving a legacy of taste, culture, and hospitality that we now want to keep alive in the restaurant that bears her name.

The restaurant "La Honorable" at the Puerto del Carmen golf course pays tribute to this exceptional figure who represents all those brave women who dared to break with the established norms in order to pursue their dreams.



BREAD In the House of the Honorable "we do dip bread"...

Rustic bread "Manolo Baker"	3€/pax
In the Honorable, bread is essential for dipping our) 07 ptm
sauces, that's why we have bread of exceptional quality	

STARTERS Little things to start or to snack on...

0	Half	Full
Jar of Iberian meats with tumaca and homemade toast	15€	29€
Canarian cheese platter with homemade jam and nuts	9€	14 €
Garden tomato salad with tuna belly and Piparras vinaigrette		12 €
"La Honorable" Russian salad with essence of prawn from La Santa		12€
"Arrugás" potatoes in honor of the Salinas with green piparras mojo and red piquillos mojo		8,5€
Iberian ham croquettes (8 pieces)		9,5€
Garlic shrimp		15€

MAIN COURSES

"La Santa" rice with prawns and red shrimp	26 € / pax
Txuletón with piquillo peppers, baby lettuces, and straw potatoes	(PSP)

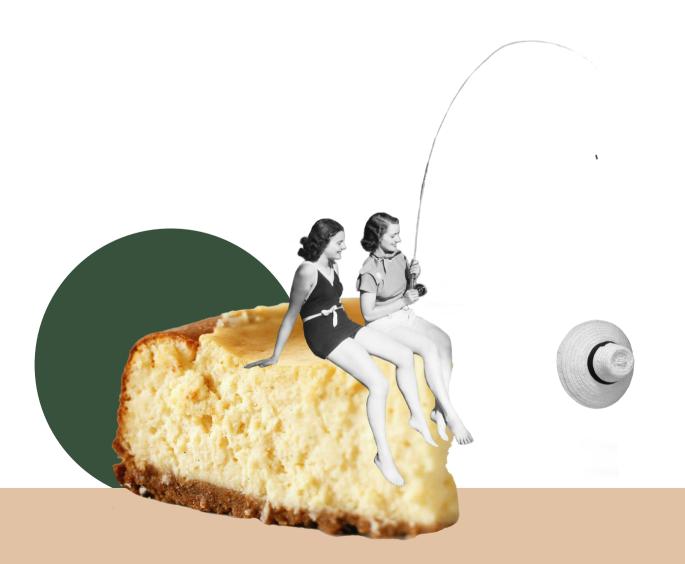


DESSERTS All desserts are homemade at Honora's.

Carrot cake with white chocolate ice cream	7,5€
Guava cheesecake with salted caramel ice cream	7,5€
"Torrija" with coffee ice cream	8,5€
"Grandma's " chocolate cake with vanilla ice cream and hot chocolate	8,5€

GIN & COCKTAILS

Ask about our cocktail. menu





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