

Starters

Cod fritters with mint	14,5€
Semi-liquid ham croquettes	13€
“Cocido” croquettes with egg-free mint mayonnaise	13€
Russian salad	13€
Calamari	14€
Fried anchovies	11€
Our mallorcan seafood ‘frito’	16€
Octopus carpaccio	18€
“Broken” scrambled eggs with foie gras or cured ham	16€
Mussels prepared to your taste [steamed, marinière...]	16€
Traditional-style cannellone [Mallorcan suckling pig with a light sobrasada béchamel sauce]	18€

Salads

Warm vegetable salad with Romesco sauce	16€
Seafood Caesar salad with crispy sea bass	19€

Rice

Paella or fideua with chicken and cuttlefish [no bones or shells]	20€/p.p.
Mixed paella with foie gras [no bones or shells]	25€/p.p.
Black paella with squid	22€/p.p.
Rice stew with oxtail and cheeks	26€/p.p.

*P.P.: Price per person

Fish

Catch of the day [2 people]	M.P.
Cod cooked at a low temperature with an aioli crust	18€
Bluefin tuna tartare with avocado	23€

*M.P.: Market price

Meat

Sirloin steak cooked on the Josper	25€
Iberico pork ‘lagartito’ cut, cooked at a low temperature and finished off on the Josper	22€
T-bone steak kilo price	49€

*Josper: Charcoal grilled using a Josper oven

Desserts

Cheesecake	7€
Tiramisu	7€
Lemon tartlet	7€