

Starters

Salmorejo	14,50€
Iberico tataki	18€
Cod fritters with mint	14,50€
Semi-liquid ham croquettes	13€
“Cocido” croquettes with egg-free mint mayonnaise	13€
Seafood salad	15€
Calamari	14€
Fried anchovies	11€
Mallorcan seafood ‘frito’	16€
Octopus carpaccio	18€
“Broken” scrambled eggs with foie gras or cured ham	16€
Shiitake mushrooms	20€
Mussels prepared to your taste [steamed, marinière...]	16€
Traditional-style cannellone [Mallorcan suckling pig with a light sobrasada béchamel sauce]	18€
Potatoes with mojo de estragón	13€
Cinco Jotas Iberico ham [portion 100gr.]	25€

Salads

Mixed salad with vinaigrette	11€
Warm vegetable salad with Romesco sauce	16€
Courgette carpaccio with finely grated country cheese	17€
Seafood Caesar salad with crispy sea bass	19€

Rice

Mixed paella or fideua with chicken and cuttlefish [no bones or shells]	20€/p.p.
Mixed paella or fideua with foie gras [no bones or shells]	25€/p.p.
Black paella [squid and cuttlefish]	22€/p.p.
Seafood paella	31€/p.p.
Rice stew with Soller prawns	28€/p.p.
Lobster or spiny lobster stew [please order in advance]	M.P.

*M.P.: Market price.
*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 and strawberries	23€
Grilled Salmon	18€

*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€
Steak tartar	29€
T-bone steak Kilo price	49€

*JOSPER: Charcoal grilled using a Josper oven.

Desserts

Ibiscus with Rum	7€	Three chocolate cake	7€
Cheesecake	7€	Tiramisu	7€
Lemon tartlet	7€	White chocolate soup	7€