
APPETIZERS

Crystal bread with tomato (ud)	G	2,5
Sliced Acorn-fed Iberian ham		36
Mallorcan Gilda	P	15
Coca with tumbet and fried sardines	G P	13
Porcella fritter with black pork sobrasada (ud)	G L H	3,9
Provolone with sobrasada and toasted bread	L G	14
<i>Frit Mariner</i> mallorcan fried fish	P M S	17

STARTERS

Watermelon gazpacho with basil oil		15
Grilled aubergine and carrot with burrata and pesto	L FS	16
Green beans with prawns and trampó	L FS	17
Caesar salad with charred Tudela lettuce hearts	P L G	18
Fried eggs with potatoes and prawns	H P M	21

MAIN COURSES

“A la llauna” rice with sirloin and mushrooms (min 2 p./p.p.)	SF	27
Tagliatelle with tomato sauce, mussels and anchovies	G SF M	24
Turbot with its own pil-pil sauce and tender asparagus	P SF	29
Grilled sea bass in its own juices with courgette	P SF	32
Sole à la meunière	P L SF	42
Chicken with lemon confit and Kalamata olives	SF L	24
Beef tenderloin with Sa Pobla potatoes		33
Shoulder of suckling lamb with parsnips and its own juices	SF	39
Aged Galician beef sirloin with potato mille-feuille	L	45

Sauces: Café de París, Roquefort, Chimichurri, Romesco

SIDES

Rustic french fries	G	6
Charcoal-grilled sweet potato with Mahón cheese	L	7
Green salad from the garden	MZ	10
Grilled seasonal vegetables		12

DESSERTS

Seasonal fruits with mint		10
Peach, smoked rosemary and almond	H L FS	11
Carob sponge cake with vanilla ice cream	G L H	12
Chocolate textures with salt and extra virgin olive oil	G S SJ L H FS	12
Balearic cheeses with artisanal jam and nuts	L FS	18
Selection of ice creams and sorbets (1 scoop)	FS S SJ L H	3

* Prices include VAT. Bread and water service: €4 per person.

G	Gluten	H	Egg	FS	Nuts	M	Crustaceans	A	Celery	CH	Peanuts	S	Sesame
L	Milk	P	Fish	SJ	Soy	ML	Molluscs	MZ	Mustard	AL	Lupins	SF	Sulphites
