TO SHARE

Crystal bread with tomato (unit)	G	2.5
Sliced acorn-fed Iberian ham		36
Our Mas de Torrent croquette (unit)	G|L|H	3
Mallorcan gilda	P	15
Coca with tumbet and fried sardines	G|P	13
Porcella fritter with black pork sobrasada (4 pieces)	G|L|H	12

STARTERS

Porcini mushroom cream with picornell mushrooms	L|S|SJ	15
Grilled aubergine and carrots with burrata and pesto	L|FS	16
Green beans with prawns and trampó	L|FS	17
Caesar salad with charcoal-grilled Tudela lettuce hearts	P|L|G	18
Charcoal-grilled pumpkin with figs, goat's cheese and toasted pumpkin sedes	L	19
Charcoal-grilled avocado with tuna tartare	P|S|SJ	20

MAIN COURSES

Charcoal-grilled pularda escaldums	S	23
Lemon confit chicken with Kalamata olives	SF|L	24
Rice «a la llauna» with sirloin and mushrooms (minimum 2 people)	SF	27
Vegetable risotto with fried artichoke, mushrooms and Mahón cheese cream	L|S	20
Charcoal-grilled meagre with Mallorcan tumbet	P	30
Charcoal-grilled sea bass with its own jus and courgette	P|SF	32
Beef tenderloin with Sa Pobla potatoes		33
Aged Galician beef sirloin with potato mille-feuille	L	45

Sauces: Café de Paris, Roquefort, chimichurri, romesco

SIDES

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

DESSERTS

Seasonal fruit with mint		10
Carob cake with vanilla ice cream	G|L|H	12
Textures of chocolate, salt and EVOO	G|S|SJ|L|H|FS	12
Balearic cheeses with artisan preserves 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