



HOT STARTERS

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| Fresh Tomato soup with thyme and basil (7) | 10,20 € |
| Mixed croquettes of "Sobrassada", prawns and Iberian pork (1-2-3-5-7-11-12) | 15,40 € |
| Crispy Mozzarella on tomato jam and basil (1-3-7) | 13,80 € |
| Artichoke flower with olive oil V.E. Son Barbassa and salt crystals (-) | 13,80 € |
| Grilled foie with boletus mushrooms, toast and pine nuts (1-8-12) | 20,80 € |
| Shrimp cocotte flambéed in garlic with "pebre bord" and chilli peppers (2-5-12) | 20,80 € |
| Mediterranean squids "a la romana" with "all i oli" sauce (1-3-6-7-10-11-14) | 20,80 € |
| Mussels with marinara sauce and aromatic herbs (12-14) | 15,80 € |

COLD STARTERS

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| Iberian ham with crystal bread, tomato and olive oil V.E. Son Barbassa (1) | 21,00 € |
| Carpaccio of beef fillet with cured Mahon cheese (7-12) | 18,30 € |
| Salad of burrata, sundried tomatoes in EVOO, rocket and fresh basil (7-12) | 16,10 € |
| Avocado, mango, sprouts, dried fruit and chia salad (6-8-10-11-12) | 16,10 € |
| Salad with goat cheese, crunchy Iberian ham and walnuts (1-7-8-12) | 16,10 € |
| Trempó salad with tuna-tartar and guacamole beret (4-6-10-11-12) | 19,10 € |

PASTA, RICE AND VEGETARIAN

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| Vegetable curry with basmati rice, mango chutney and papadums (12) | 15,40 € |
| Ravioli with marinated salmon, spinach, dried tomatoes and zucchini (1-4-7) | 16,00 € |
| Mixed Paella (Minimum 2 people) Approx. 30 min. (2-4-9-12-14) | p.p. 21,00 € |
| Fish and seafood Paella (Minimum 2 people) Approx. 30 min. (2-4-9-12-14) | p.p. 23,60 € |

FISH AND SEAFOOD

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| Bass fillet on potato bed and browned onions and herbs (4-12) | 27,60 € |
| Grilled Mediterranean squid with garlic, parsley and lime (14) | 25,10 € |
| Tuna tataki with sesame, roasted peppers and crunchy nori (4-6-10-11) | 28,40 € |
| Hake fillet in tempura with lemon and saffron sauce (1-4-7) | 27,60 € |

MEAT DISHES

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| Grilled sirloin of beef with foie gras and boletus sauce (7-12) | 33,00 € |
| Angus beef entrecôte with sobrassada sauce from Son Barbassa (7-12) | 28,60 € |
| Lamb fillet with honey and rosemary (12) | 30,00 € |
| Chicken curry with basmati rice, mango chutney and papadums (12) | 22,60 € |
| Grilled Iberian pork feather with red wine and fig reduction (12) | 29,60 € |

DESSERT

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| Catalan cream (3-7) | 9,00 € |
| Almonds cone with prickly pear ice-cream (1-3-7-8) | 9,90 € |
| French apple crêpe with strawberry sauce (1-3-7-12) | 9,90 € |
| Chocolate volcano with ice-cream and carobs ground (1-3-7) | 10,40 € |
| Iced figs biscuit with hot chocolate and crocanti (1-3-7-8-12) | 10,40 € |
| Almond sponge cake with vanilla ice-cream (3-7-8) | 9,60 € |
| Son Barbassa almond granita (7-8) | 9,00 € |
| Ice-cream and sorbets various (7-8) | 8,40 € |

Service, bread and olives per person (1) 3,60 €

The number between brackets shows the allergenic content in the dish.

10% V.A.T. Included

