



HOT STARTERS

Fresh Tomato soup with thyme and basil (7)	8,80 €
Skewer prawns with vegetables in tempura (1-2-3-6)	15,90 €
Grilled foie with boletus mushrooms, toast and pine nuts (1-8-12)	18,90 €
Crispy Mozzarella on tomato jam and basil (1-3-7)	11,30 €
Garlic prawns flambé with "Prebe Bord" and chilli peppers (2-12)	17,90 €
Mediterranean squids "a la romana" with "all i oli" sauce (1-3-7-14)	18,50 €
Mixed croquettes of red "Sobrassada" and black cuttlefish (1-3-4-14)	11,90 €

COLD STARTERS

Iberian Serrano ham and crostini with olive oil V.E. Son Barbassa (1)	19,90 €
Trempó salad with tuna-tartar and guacamole (4-6-11-12)	15,50 €
Salad with goat cheese, crunchy Iberian ham and walnuts (1-7-8-12)	13,30 €
Avocado, mango, sprouts, pine nuts and chia salad (6-8-12)	13,90 €
Carpaccio of beef fillet with rocket and cured mahonés cheese (7-12)	14,90 €
Carpaccio of red prawn with salicornia and green "mojo" sauce (2-12)	16,00 €

PASTA AND RICE

Ravioli with marinated salmon, spinach, dried tomatoes and zucchini (1-3-4-7)	13,50 €
Risotto with mushrooms and Mahón cheese flakes (7-12)	13,90 €

FISH AND SEAFOOD

Bass fillet on potato bed and browned onions and herbs (4-12)	23,90 €
Squid with garlic, parsley and lime (14)	21,70 €
Angler with clams in saffron cream (4-12-14)	23,90 €
Tataki of red tuna with roasted peppers and crunchy nori (4-6-11-12)	22,70 €

MEAT DISHES

Grilled sirloin of beef with foie gras and boletus sauce (7-12)	28,40 €
Beef entrecôte with sobrassada sauce from Mallorca (7)	24,50 €
Lamb fillet with honey and rosemary (12)	25,50 €
Chicken curry with basmati rice and papadums (-)	18,90 €

DESSERT

Crema catalana (3-7)	7,70 €
Almonds cone with prickly pear ice-cream (1-3-7-8)	8,20 €
French apple crêpe with strawberry sauce (1-3-7-12)	8,20 €
Chocolate and nut mugcake brownie with ice-cream (1-3-7-8)	8,20 €
Classic tiramisu in glass (1-3-7-12)	7,70 €

Service, bread and olives per person (1)

2,90 €