



HOT STARTERS

Fresh Tomato soup with thyme and basil (7)	9,70 €
Mixed croquettes of "Sobrassada", cuttlefish and Iberian pork with boletus (1-3-4-14)	14,70 €
Crispy Mozzarella on tomato jam and basil (1-3-7)	13,10 €
Artichoke flower with olive oil V.E. Son Barbassa and salt crystals (12)	12,80 €
Mussels with marinara sauce and aromatic herbs (9-12-14)	14,60 €
Grilled foie with boletus mushrooms, toast and pine nuts (1-8-12)	19,80 €
Shrimp cocotte flambéed in garlic with "pebre bord" and chilli peppers (2-12)	19,80 €
Mediterranean squids "a la romana" with citrus "all i oli" sauce (1-3-7-14)	19,80 €
Prawns and vegetable tempura skewer (1-2-3-6)	18,40 €

COLD STARTERS

Gazpacho from our veg garden with garnish and croutons (1)	9,40 €
Iberian ham with toasted bread, tomato and olive oil V.E. Son Barbassa (1)	21,00 €
Carpaccio of beef fillet with old Mahon cheese (7-12)	17,40 €
Burrata salad, dried tomatoes, arugula and fresh basil (7-8-12)	14,70 €
Avocado, mango, sprouts, dried fruit and chia salad (6-8-10-12)	15,30 €
Salad with goat cheese, crunchy Iberian ham and walnuts (1-7-8-12)	15,30 €
Trempó salad with tuna-tartar and guacamole beret (1-4-6-8-10-11-12)	18,20 €
Red prawn ceviche with avocado and crispy banana (2)	18,10 €

PASTA, RICE AND VEGETARIAN

Vegetable curry with basmati and papadums (-)	14,70 €
Ravioli with marinated salmon, spinach, dried tomatoes and zucchini (1-3-4-7)	15,20 €
Mixed Paella (Minimum 2 people) (2-4-9-12-14) Approx. 30 min.	p.p. 20,00 €
Fish and seafood Paella (Minimum 2 people) (2-4-9-12-14) Approx. 30 min.	p.p. 22,50 €

FISH AND SEAFOOD

Bass fillet on potato bed and browned onions and herbs (4-12)	26,30 €
Grilled Mediterranean squid with garlic, parsley and lime (14)	23,90 €
Tataki of red tuna with roasted peppers and crunchy nori (4-6-11-12)	27,00 €
Steamed skate fish with fennel and caper butter (4-7-12)	25,00 €

MEAT DISHES

Grilled sirloin of beef with foie gras and boletus sauce (7-12)	31,40 €
Beef entrecôte with sobrassada sauce from Son Barbassa (7)	27,20 €
Lamb fillet with honey and rosemary (12)	28,60 €
Chicken curry with basmati rice and papadums (-)	21,50 €
Grilled Iberian pork feather with red wine and fig reduction (1-12)	28,20 €

DESSERT

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

Service, bread and olives per person (1) 3,40 €

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

10% V.A.T. Included

