



HOT STARTERS

Roasted ramallet tomato soup with basil and gratinated Mahón cheese (7)	10,70 €
Chicken consommé with truffle, poached egg, and Iberian ham (3-9-12)	11,90 €
Mixed croquettes of "Sobrassada", prawns and Iberian pork (1-2-3-5-7-11-12)	16,20 €
Crispy Mozzarella on tomato jam and basil (1-3-7)	14,50 €
Artichoke flower with olive oil V.E. Son Barbassa and salt crystals (-)	14,50 €
Grilled foie with boletus mushrooms, toast and pine nuts (1-8-12)	21,80 €
Shrimp cocotte flambéed in garlic with "pebre bord" and chilli peppers (2-5-12)	21,80 €
Mediterranean squids "a la romana" with "all i oli" sauce (1-3-6-7-10-11-14)	21,80 €
Mussels with marinara sauce and aromatic herbs (12-14)	16,60 €
Roasted aubergine with sobrasada, honey, and Mahón cheese (7)	14,50 €

COLD STARTERS

Iberian ham with crystal bread, tomato and EVOO from Son Barbassa (1)	22,10 €
Cantabrian anchovies on xeixa toast with tapenade (1-4-12)	14,50 €
Smoked sardine fillets with grapes, lamb's lettuce, and Gilda spheres (4-12)	16,50 €
Carpaccio of beef fillet with cured Mahon cheese (7-12)	19,20 €
Red prawn carpaccio with lime pearls and caviaroli (2-12)	19,20 €
Burrata with sun-dried tomato salad in EVOO, arugula, and fresh basil (7-12)	16,90 €
Avocado, mango, sprouts, dried fruit and chia salad (6-8-10-11-12)	16,90 €
Salad with goat cheese, crunchy Iberian ham and walnuts (1-7-8-12)	16,90 €
Trempó salad with tuna-tartar and guacamole beret (4-6-10-11-12)	20,10 €

PASTA, RICE AND VEGETARIAN

Vegetable curry with basmati rice, mango chutney and papadums (12)	16,20 €
Ravioli with marinated salmon, spinach, dried tomatoes and zucchini (1-4-7)	16,80 €
Porcini mushroom and truffle tortellini (1-3-7-12)	16,50 €
Mixed Paella (Minimum 2 people) Approx. 30 min. (2-4-9-12-14)	p.p. 23,00 €
Fish and seafood Paella (Minimum 2 people) Approx. 30 min. (2-4-9-12-14)	p.p. 25,00 €

FISH AND SEAFOOD

Bass fillet on potato bed and browned onions and herbs (4-12)	29,00 €
Grilled Mediterranean squid with garlic, parsley and lime (14)	26,40 €
Tuna tataki with sesame, roasted peppers and crunchy nori (4-6-10-11)	29,90 €
Turbot fillet with cava, clams, and oyster sauce (1-4-6-7-12-14)	29,90 €

MEAT DISHES

Grilled sirloin of beef with foie gras and boletus sauce (7-12)	34,70 €
Black Angus beef entrecôte with sobrasada sauce (7-12)	32,00 €
Lamb fillet with honey and rosemary (12)	31,50 €
Chicken curry with basmati rice, mango chutney and papadums (12)	23,70 €
Grilled Iberian pork feather with red wine and fig reduction (12)	31,10 €

Service, bread and olives per person (1) 3,80€

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





DESSERT

Catalan cream (3-7)	9,50 €
Almonds cone with prickly pear ice-cream (1-3-7-8)	10,40 €
French apple crêpe with strawberry sauce (1-3-7-12)	10,10 €
Chocolate volcano with ice-cream and carobs ground (1-3-7)	10,90 €
Iced figs biscuit with hot chocolate and crocanti (1-3-7-8-12)	10,90 €
Almond sponge cake with vanilla ice-cream (3-7-8)	9,50 €
Son Barbassa almond granita (7-8)	9,50 €
Ice-cream and sorbets various (7-8)	8,80 €

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