



HOT STARTERS

Roasted ramallet tomato soup with basil and gratinated Mahón cheese (7)	11,20 €
Assortment of croquettes with sobrassada, prawns and Iberian ham (1-2-3-5-6-7-11-12)	16,20 €
Selection of crispy fried cheeses on tomato and basil jam (1-3-7)	16,30 €
Artichoke flower with AOVE Son Barbassa and salt flakes (-)	16,80 €
Cocotte of flambéed prawns with garlic, paprika and chilli (2-5-12)	21,80 €
Mediterranean calamari “a la romana” with citrus aioli (1-3-6-7-10-11-14)	21,80 €

COLD STARTERS

Iberian ham with crystal bread toast, tomato and AOVE Son Barbassa (1)	22,00 €
Beef carpaccio with aged Mahón cheese (7-12)	20,10 €
Red prawn carpaccio with lime pearls and caviaroli (2-12)	21,50 €
Beetroot carpaccio with goat cheese, nuts and rocket (7-8-12)	18,00 €
Burrata with salad of sun-dried tomatoes in olive oil, rocket and fresh basil (7-12)	17,70 €
Avocado and mango salad with sprouts, nuts and chia seeds (6-8-10-11-12)	17,70 €
Salad with goat cheese, pistachios, Iberian crispy ham and honey (1-7-8-12)	17,70 €
Tuna and avocado tartare with black sesame on mango coulis (4-6-10-11-12)	22,10 €

PASTA, RICE & VEGETARIAN

Menze Luna stuffed with marinated salmon, spinach, sun-dried tomato and courgette (1-4-6-7)	18,90 €
Ravioli filled with artichoke and rosemary cream (1-3-7-12)	17,90 €
Linguini with prawns, chilli, garlic and AOVE Son Barbassa (2-4-9-12-14)	18,90 €
Mixed paella (minimum 2 people) Approx. 30 min. (2-4-9-12-14)	p.p. 23,50 €
Fish and seafood paella (minimum 2 people) Approx. 30 min. (2-4-9-12-14)	p.p. 26,00 €

FISH

Sea bass fillet on a bed of panadera potatoes and sofrito (4-12)	30,50 €
Mediterranean grilled calamari with garlic, parsley and lime (14)	26,90 €
Tuna tataki with sesame, roasted peppers and crispy nori (4-6-10-11)	31,50 €
Grilled salmon fillet with lobster sauce, vegetables and rosemary potatoes (4-7)	27,90 €

MEAT

Beef tenderloin with mashed potatoes and Port wine sauce (7-9-12)	34,70 €
Black Angus beef entrecôte with rosemary potatoes and chimichurri sauce (7-12)	33,60 €
Lamb tenderloin with honey and rosemary, potato cream and vegetables (12-7)	33,00 €
Free-range chicken curry with wild rice and mango chutney (12-6-9)	24,90 €
Grilled Iberian pork “pluma” with red wine reduction and figs (12-6-9)	32,70 €

DESSERTS

Crème catalane (3-7)	9,90 €
Chocolate lava cake with homemade ice cream and redcurrant bread (1-3-7)	10,90 €
Almond gató with homemade mango sorbet (3-7-8)	9,90 €
Lemon sorbet with cava, pink pepper and mint (7-8)	9,40 €
Pistachio Tiramisú (1-3-7-8)	10,90 €
Selection of homemade ice creams	8,00 €

***Table service, bread, olives and AOVE Son Barbassa per person (1) 3,90 €**

*AOVE: Extra Virgin Olive Oil.

The number in brackets indicate the allergens in the dish.

