

Starters and Snacks

- Fresh Tomato soup with thyme and basil (7)	8,50 €
- Gazpacho from our veg garden with garnish and toasted brown bread (1)	8,30 €
- Seafood bisque with prawn in nest of potato (1-2-4-7-8-14)	9,70 €
- Prawns al ajillo (with garlic) with chilli from our veg garden (2-12)	17,50 €
- Crispy Mozzarella on tomato jam and Mahón cheese flakes (1-3-7)	10,90 €
- Rock mussels with Marinera sauce and Herbes de Provence (14)	12,50 €
- Iberian Serrano ham and crostini with olive oil V.E. Son Barbassa (1)	19,70 €
- Tomato salad, Mozzarella di Bufala and basil vinaigrette (7-8-12)	12,30 €
- Trempó salad with tuna-tartar and guacamole (4-6-12)	14,70 €
- Salad with goat cheese, crunchy Iberian ham, walnuts and croutons (1-7-8-12)	12,90 €
- Avocado, mango, sprouts and pine nuts salad (6-8-12)	12,90 €
- Grapes, apple and walnuts salad with caramelised foie gras (8-12)	14,70 €
- Green shoots salad with sobrasada, Feta cheese and almonds (7-8-12)	11,70 €
- Carpaccio of beef fillet with rocket and Parmesan (7-12)	14,50 €
- Duck breast carpaccio braised with almond oil and lime (12)	16,00 €
- Season vegetable Tempura with prawns (1-3-6)	15,40 €

Pasta and Rice

- Pappardelle with marinated salmon, spinach and zucchini (1-3-4-7)	12,70 €
- Pappardelle wok with sobrasada and basil flavoured boletus (1-3-6)	12,70 €
- Risotto a la Marinera with saffron threads (1-2-4-12-14)	14,20 €
- Risotto with mushrooms and Mahón cheese flakes (1-7-12)	13,50 €
- Mixed Paella (Minimum 2 people) (1-2-4-12-14)	p.p. 18,00 €

Fish and Seafood

- Bass fillet with balsamic sofrito and cherry tomatoes (4-12) 22,90 €
- Grilled squid with potatoes al ajillo (with garlic) and sobrassada cream (7-14) 20,70 €
- Turbot fillet al cava with prawns and smoked paprika (2-4-12) 24,50 €
- Angler in sweet and sour dill sauce with brunoise of vieiras (2-4-12-14) 22,90 €
- Tuna loin on grilled peppers with soy vinaigrette (4-6-12) 21,70 €
- Hake tempura with saffron mayonnaise and season vegetables (1-3-4-7) 19,80 €

Meat Dishes

- Sirloin of beef with foie gras and boletus sauce (6-12) 27,50 €
- Beef entrecôte with Mahón cheese cream and pine nuts (7-8) 23,70 €
- Pork fillet medallions with oriental pepper sauce (6-7-12) 19,00 €
- Lamb fillet with honey and rosemary (1) 24,90 €
- Iberian pluma with red fruits sauce and red wine (7-12) 21,70 €
- Thai chicken curry with basmati rice and papadums (1-7-10) 18,00 €

Desserts

- Arabian timbale of white chocolate, mousse coco/pineapple and vanilla (1-3-7-8-12) 8,30 €
- Cocoa ice-cream with vanilla, cream and chocolate sauce (1-3-7) 7,90 €
- Crema catalana, caramelised with brown sugar (3-7) 7,50 €
- French apple crêpe with strawberry sauce (1-3-7-12) 7,90 €
- Mango mousse cake with gelee of fruits (1-3-7-12) 7,90 €
- Almonds cone with prickly pear ice-cream (1-3-7-8) 7,90 €
- Warm chocolate sponge cake with vanilla ice-cream and fudge sauce (1-3-7-8) 8,00 €
- Mixed sorbet (lemon, apple and strawberry) (7) 7,50 €
- Varied ice-cream cup (3-7) 7,50 €

- *Service, bread and olives per person (1)* 2,80 €

* All our salad dressings as well as our sauces are smoothed with Designation of Origin olive oil "Oli de Mallorca", in particular "Oli Cases de Son Barbassa"

10% V.A.T. included

The number between brackets shows the allergic content in the dish.
Regulation (EU) nº 1169/2011. Establishment with information available
about food allergies and intolerances. Ask more information to our staff.