

Starters and Snacks

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| - Fresh Tomato soup with thyme and basil (7) | 8,50 € |
| - Gazpacho from our veg garden with garnish and croutons (1) | 8,30 € |
| - Prawns al ajillo (with garlic) with chilli from our veg garden (2-12) | 17,50 € |
| - Crispy Mozzarella on tomato jam (1-3-7) | 10,90 € |
| - Rock mussels with Marinera sauce and fresh herbs (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 emulsion (7-8-12) | 12,30 € |
| - Trempó salad with tuna-tartar and guacamole (4-6-12) | 14,70 € |
| - Salad with goat cheese, crunchy Iberian ham, and walnuts (1-7-8-12) | 12,90 € |
| - Avocado, mango, sprouts and pine nuts salad (6-8-12) | 12,90 € |
| - Grilled foie with boletus mushrooms, toast and pine nuts (8-12) | 18,00 € |
| - Carpaccio of beef fillet with rocket and Parmesan (7-12) | 14,50 € |
| - Octopus Carpaccio with purple potato and marinated algae (6-11-12) | 14,90 € |
| - Prawns with seasonal vegetables in tempura (1-3-6) | 15,40 € |
| - Mediterranean squids "a la romana" with two sauces (1-3-6-11-14) | 17,90 € |

Pasta and Rice

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| - Pappardelle with marinated salmon, spinach and zucchini (1-3-4-7) | 12,70 € |
| - 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

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| - Bass fillet with balsamic soffritto and cherry tomatoes (4-12) | 22,90 € |
| - Grilled squid seasoned with garlic and parsley (7-14) | 20,70 € |
| - Turbot fillet al cava with prawns and paprika (2-4-12) | 24,50 € |
| - Angler with saffron cream and sautéed of vieiras (scallops) (2-4-12-14) | 22,90 € |
| - Tuna loin on peppers with soy and toasted sesame (4-6-11-12) | 21,70 € |

Meat Dishes

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| - Sirloin of beef with foie gras and boletus sauce (6-12) | 27,50 € |
| - Beef entrecôte with sobrassada sauce from Mallorca (7-8) | 23,70 € |
| - Lamb fillet with honey and rosemary (1) | 24,90 € |
| - Iberian pork sirloin with red wine reduction (6-7-12) | 19,00 € |
| - Thai chicken curry with basmati rice and papadums (1-7-10) | 18,00 € |

Desserts

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| - Chocolate coulant with ice (1-3-7-8) | 8,00 € |
| - Crema catalana (3-7) | 7,50 € |
| - Apple crêpe with strawberry coulis (1-3-7-12) | 7,90 € |
| - Almonds cone with prickly pear ice-cream (1-3-7-8) | 7,90 € |
| - Tiramisu with strawberries (1-3-7-8) | 7,90 € |
| - 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