

## STARTERS TO SHARE

<b>Tuna Tartare</b>	4.6.7.9.10.12	18.95
Avocado cream, horseradish cream, sesame, Prawns bread		
<b>Ceviche</b> with fresh fish from the market		19.95
With „tiger's milk“ and crunchy shrimp cracker 2.4.7		
<b>Salmon tartare</b>	1.4.10.12	17.95
With avocado, mango, passion fruit and pasilla chili gazpacho		
<b>Mussels</b>	6.11	14.95
With Thai seafood sauce		
<b>Hummus</b>	1.12	8.95
With dried tomatoes and homemade pita bread		
<b>Banana “Patacones”</b>	2.12	14.95
Patacones trio: Prawns, chicken tika, fried pork belly		
<b>Guacamole</b>		12,95
With fried pork belly and fried banana		
<b>Nachos “La Sal”</b>	1.6	12.75
Tortilla chips, minced chili meat, pico de gallo salad, jalapeños, fried beans, sour cream, cheddar cheese , guacamole		
<b>Fried squid rings</b>	1.4.6.9	11,95
With Sóller lemon foam		
<b>“Pibil” Croquettes (5)</b>	1.6	6.95
Shredded pork croquettes with kimchi mayo		
<b>Sobrasada croquettes (5)</b>	1.6	6.95
With honey and rosemary mayo		
<b>Prawns in Garlic croquettes (5)</b>		6.95
With alioli 1.2.4.6.9.12		
<b>Braves potatoes (1.3)</b>	1.3.6	7,95
With spicy sriracha foam and alioli		
<b>Homemade artisan bread</b>	1.6	4,50
Alioli, olives		

## SALADS

<b>Burrata</b>	6.13	14.95
Green tomatoes , rocket salad, red pesto cherry tomatoes, tomato and basil ice cream, tomato foam		
<b>Caesar Salad</b>	1.6.9	14.95
Crispy chicken, lettuce hearts, croutons, parmesan cheese and original caesar sauce.		
<b>King Prawns Salad</b>	1.2.6.12	15.95
With mango & coconut sauce, rocket, Gin marinated kumquat, passion fruit foam		

## FRESH PASTA

<b>Black tagliatelle with lobster and prawns</b>		35.95
1.2.3.4.6.11		
<b>Spaghetti chitarra Carbonara</b>		17.75
Egg, pecorino cheese, guanciale 1.3.6.9		
<b>Tagliatelle with Burrata &amp; truffle oil</b>		19.95
With candied cherry tomatoes, walnuts, portobello, chive, parmesan cheese 1.6.13		
<b>Tagliatelle with avocado pesto</b>		16.75
Cherry tomatoes, parmesan, fried almonds, coriander 1.6.13		

## FOR THE KIDS

<b>Chicken Nuggets</b>	1.3	7,50
with French fries		
<b>Pasta with tomato</b>	1.3	6,95
<b>Pasta with butter</b>	1.3.6	6,95
<b>Fried squid rings</b>	1.4.9	9,95
with French fries		
<b>Green Salad</b>		9,95

BAKERY WITH HOMEMADE ARTISAN BAKERY AND PASTRIES

WE DO NOT USE ADDITIVES OR PRESERVATIVES

80% LOCAL PRODUCTS AND SUPPLIERS

VEGAN OPTIONS    GLUTEN-FREE OPTIONS

VAT INCLUDED

GLUTEN	CRUSTACEANS	EGLS	FISH	PEANUTS	DAIRY	CELERY	MUSTARD	SULFITES	SESAME	MOLLUSKS	SOJA	NUTS	LUPINS
1	2	3	4	5	6	7	8	9	10	11	12	13	14

## OUR SIGNATURE TACOS

<b>Arrachera</b>	6.12	13.95
3 tacos with beef meat, guacamole, pickled red onions, sour cream, cheddar cheese, jalapeños and coriander		
<b>Cochinita pibil</b>	6	13.95
3 tacos with pibil style shredded pork, guacamole, pickled red onion, sour cream, cheddar cheese, jalapeños and coriander		
<b>Chicken</b>	6	13.95
3 tacos with "Tinga" Chicken, Pico de gallo, Cheddar cheese, peppers, Mexican green sauce		
<b>Prawns</b>	2.6	14.95
2 tacos with king prawns, yellow chili sauce, lettuce hearts, pico de gallo, coriander		
<b>Veggies</b>	7.12	13.95
2 tacos with grilled vegetables, marinated tofu, Thai vinaigrette, rocket salad, watercress		

## DESSERTS

<b>4-cheese cake</b>	6	6.25
with mascarpone and vanilla cream (gluten-free)		
<b>Carrot cake</b>	1.6.13	6.25
with cream cheese and orange marmalade		
<b>Crunchy chocolate</b>	1.6.13	6.25
With mango, passion fruit and sablé cookie		
<b>Lemon and Vanilla Meringue Pie</b>	1.6	6.25
in a Glass with lime toffee		
<b>Bourbon vanilla tartlet</b>	1.6.13	6.25
with passion fruit and coconut		

## BURGERS

### WITH HOMEMADE BREADS FROM OUR BAKERY AND HOMEMADE FRIES

<b>Burger Deluxe *</b>	1.6.10	14,95
Premium Nacional beef ( 170 gms ), homemade bread, lettuce, tomato, truffle sauce, cheddar cheese, caramelized onion, crispy bacon		
* Fried egg supplement + 1€		
<b>Crispy Chicken Burger</b>	1.3.6.10	14,95
Homemade spinach bun, Edam cheese, caramelized onions, chimichurri mayonnaise		
<b>Fish burger</b>	1.4.6.8.10.11	14.95
John Dory fish filet, squid ink bread, lettuce, tomato, caramelized onion and tartar sauce		
<b>Veggie burger</b>	1.6.10	13,95
Lentils, oatmeal, beetroot bread, green sprouts, tomato sauce, guacamole, lettuce		

## MEAT & FISH

<b>Dry aged Entrecôte Beef Steak</b>	26,75
21 – 25 days dry aged Asturian Beef, 280 gms Cut in slices, with French fries, green salad	
<b>Lamb shoulder</b>	9 24,95
Slow cooking, with sautéed potatoes and portobello mushrooms	
<b>Grilled Salmon</b>	4.6.8.13 24.95
In a pistachio crust, dressing with mustard, honey and orange , grilled green asparagus, cherry tomatoes, sautéed vegetables	

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1	2	3	4	5	6	7	8	9	10	11	12	13	14
Gluten	Crustaceans	Eggs	Fish	Peanuts	Dairy	Celery	Mustard	Sulfites	Seeds	Mollusks	Soja	NiJus	Lupins

## VINOS BLANCOS | WHITE WINES | WEISSWEINE | VINS BLANCS

### VINOS MALLORQUINES | MALLORCAN WINES | MALLORQUINISCHE WEINE VINS DE MAJORQUE

	Copa Glass	Botella Bottle
Es Tren Blanc <i>Sauvignon blanc, Prensal blanc, Malvasía</i>	3.95	19.95
Véloblanc Ecologic <i>Manto negro</i>		25.95
Tianna Blanc Ecologic <i>Giró ros</i>		46.00
Can Axartell Ecologic <i>Prensal blanc, Malvasía</i>		33.00
Ribas Sóma <i>Viognier</i>		39.00
Binigrau Chardonnay <i>Chardonnay</i>		48.00
Miquel Gelabert Chardonnay Blanc Roure <i>Chardonnay</i>		54.00

### VINOS DE ESPAÑA | MAINLAND SPANISH WINES | WEINE VOM SPANISCHEN FESTLAND VINS D'ESPAGNE CONTINENTALE

Descomunal <i>Verdejo</i>	Rueda	4.50	22.95
Marieta <i>Albariño</i>	Rias Baixas	4.50	22.95
Bicicletas y peces <i>Chardonnay</i>	Somontano		24.95
Javier Sans <i>Sauvignon blanc</i>	Rueda		26.75
Contino Barrica <i>Viura, Garnacha blanca, Malvasía</i>	Rioja		49.00
Gran Pazo Barrantes <i>Albariño</i>	Rias Baixas		59.00
Mauro Blanco Barrica <i>Godello</i>	Castilla y León		68.00

### VINOS BLANCOS EXTRANJEROS | FOREIGN WHITE WINES

Santa Margherita <i>Pinot Grigio</i>	Italia, Veneto		31.00
Chablis Louis Moreau <i>Chardonnay</i>	Francia, Chablis		39.00
Premier Rendez-Vous <i>Sauvignon blanc</i>	Francia, Côtes de Gascogne		23.95
Château Massereau « Lola 2022 »	Francia, Bordeaux, Graves		68.00

Muscadelle, Sémillon - Organic

Château Doyac « Pélican 2023 » Francia, Bordeaux 49.00  
*Sauvignon blanc - Organic, biodynamique*

### CAVA | CHAMPAGNE | SPARKLING WINES

		Copa Glass	Botella Bottle
Cuvée Parxet Ecologic <i>Sauvignon blanc, Prensai blanc, Malvasía</i>	Cava	4.95	24.95
Perelada Stars Touch of Rosé <i>Garnacha tinta, Pinot noir</i>	Cava		29.95
Moet & Chandon Brut Imperial <i>Pinot noir, Chardonnay, Pinot meunier</i>	Champagne		64,95
Taittinger Brut Réserve <i>Pinot noir, Chardonnay, Pinot meunier</i>	Champagne		85.00
Ruinart Brut Rosé <i>Pinot noir, Chardonnay</i>	Champagne		105.00

### VINOS ROSADOS | ROSE WINES | ROSÉWEINE | VINS ROSÉS

Es Tren Rosat <i>Sauvignon blanc, Prensai blanc, Malvasía</i>	Mallorca	3.95	19.95
Vélorosé Ecologic <i>Manto negro</i>	Mallorca		25.95
Can Axartell Rosado Ecologic <i>Pinot noir / Callet / Mantonegro</i>	Mallorca		37.00
Excellens Rosado <i>Tempranillo, garnacha</i>	Rioja	4.50	22.75
Mirabeau Pure <i>Granache, Mourvèdre, Syrah</i>	Provence, France		39.00

### VINOS DULCES Y DE JEREZ | SHERRIES, FORTIFIED WINES & DESSERT WINES

Dry Sherry "Manzanilla "	4.95
Dry Sherry "Fino "	3.95
Dry Sherry "Manzanilla " Reserva	7.95
Dry Sherry "Fino en rama" La Honda, Reserva	7.95
Port 10 Years Old – Tawny	6.95
Port 20 Years Old – Tawny	8.95

Pedro Ximenez – Spínola, Sweet fortified sherry wine	7.95
Dulce de Invierno, Sweet Wine , Valladolid	6.75
Can Axartell dolç, Sweet Wine , Mallorca	6.95

## VINOS TINTOS | RED WINES | ROTWEINE | VINS ROUGES

### VINOS MALLORQUINES VINS DE MAJORQUE

### MALLORCAN WINES

### MALLORQUINISCHE WEINE

Es Tren Negre <i>Merlot, Callet, Manto negro</i>	3.95	19.95
Vélonegre Ecologic <i>Manto negro</i>		25.95
Ses Nines Selecció Ecologic <i>Manto negro, Syrah, Callet, Merlot, Cabernet sau vignon</i>		29.95
Can Axartell Ecologic <i>Pinot noir, callet, syrah, merlot</i>		42.00
Miquel Gelabert "Golos" Negre <i>Callet, Manto negro, Fogoneu</i>		52.00

### VINOS DE ESPAÑA | MAINLAND SPANISH WINES | WEINE VOM SPANISCHEN FESTLAND VINS D'ESPAGNE CONTINENTALE

Arienzo crianza <i>Tempranillo, graciano</i>	Rioja	4.50	24.75
Alberte <i>Mencía, Brancellao</i>	Ribeiro		24.75
La Conreria Nona <i>Garnacha tinta, Merlot, Syrah</i>	Priorat		26.75
Marqués de Riscal Reserva XR <i>Tempranillo, graciano</i>	Rioja		44.00
Contino Reserva <i>Tempranillo</i>	Rioja		57.00
Tomás Postigo 3er Año <i>Tempranillo, Cabernet sauvignon, Merlot</i>	Rib.Duero		48.75
Viña Pedrosa Reserva <i>Tempranillo, Cabernet sauvignon</i>	Rib.Duero		59.00
Abadía Retuerta Selección Especial <i>Cabernet Sauvignon, Syrah, Tempranillo</i>	Castilla y León		59.00
Ultreia Valtuille <i>Mencía, Alicante bouschet</i>	Bierzo		79.00

### VINOS TINTOS EXTRANJEROS | FOREIGN RED WINES

Le Serre Nuove dell'Ornellaia <i>Merlot, Cabernet sauvignon, Cabernet franc, Petit verdot</i>	Italia ,Toscana		81.00
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Château Coutet 2021 Grand Cru <i>Merlot, Cabernet franc, Malbec, Cabernet sauvignon</i>	Francia, Bordeaux,Saint- Émilion	79.00
Château La Gorce « Préface 2013 » <i>Cabernet sauvignon, Merlot</i>	Francia, Bordeaux,Médoc	52.00
Penfolds Koonunga Hill <i>Merlot, Cabernet sauvignon, Cabernet franc, Petit verdot</i>	Australia	32.00