

STARTERS TO SHARE

Tuna Tartare	4.6.7.9.10.12	18.95
Avocado cream, horseradish cream, sesame, Prawns bread		
Mussels	6.11	14.95
With Thai seafood sauce		
Hummus	1.12	8.95
With dried tomatoes and homemade pita bread		
Guacamole		12,95
With fried pork belly and fried banana		
Nachos "La Sal"	1.6	12.75
Tortilla chips, minced chili meat, pico de gallo salad, jalapeños, fried beans, sour cream, cheddar cheese , guacamole		
Fried squid rings	1.4.6.9	11,95
With Sóller lemon foam		
Sobrasada croquettes (5)	1.6	6.95
With honey and rosemary mayo		
Prawns in Garlic croquettes (5)		6.95
With alioli 1.2.4.6.9.12		
Braves potatoes (1.3)	1.3.6	7,95
With spicy sriracha foam and alioli		
Homemade artisan bread	1.6	4,50
Alioli, olives		

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

SALADS

Burrata	6.13	14.95
Green tomatoes , rocket salad, red pesto cherry tomatoes, tomato and basil ice cream, tomato foam		
Caesar Salad	1.6.9	14.95
Crispy chicken, lettuce hearts, croutons, parmesan cheese and original caesar sauce.		

FRESH PASTA

Spaghetti chitarra Carbonara		17.75
Egg, pecorino cheese, guanciale 1.3.6.9		
Tagliatelle with Burrata & truffle oil		19.95
With candied cherry tomatoes, walnuts, portobello, chive, parmesan cheese 1.6.13		
Tagliatelle with avocado pesto		16.75
Cherry tomatoes, parmesan, fried almonds, coriander 1.6.13		

FOR THE KIDS

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

GLUTEN	CRUSTACEANS	EGLERS	FISH	BEANUTS	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

Arrachera	6.12	13.95
3 tacos with beef meat, guacamole, pickled red onions, sour cream, cheddar cheese, jalapeños and coriander		
Cochinita pibil	6	13.95
3 tacos with pibil style shredded pork, guacamole, pickled red onion, sour cream, cheddar cheese, jalapeños and coriander		
Chicken	6	13.95
3 tacos with "Tinga" Chicken, Pico de gallo, Cheddar cheese, peppers, Mexican green sauce		
Veggies	7.12	13.95
2 tacos with grilled vegetables, marinated tofu, Thai vinaigrette, rocket salad, watercress		

DESSERTS

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

BURGERS

WITH HOMEMADE BREADS FROM OUR BAKERY AND HOMEMADE FRIES

Burger Deluxe *	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€		
Crispy Chicken Burger	1.3.6.10	14,95
Homemade spinach bun, Edam cheese, caramelized onions, chimichurri mayonnaise		
Veggie burger	1.6.10	13,95
Lentils, oatmeal, beetroot bread, green sprouts, tomato sauce, guacamole, lettuce		

MEAT & FISH

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

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VAT INCLUDED

GLUTEN	CRUSTACEANS	Eggs	Fish	Peanuts	Dairy	Celery	Mustard	Sulphite	Sesame	Mollusks	Soja	NIUS	Lupins
1	2	3	4	5	6	7	8	9	10	11	12	13	14

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, Prensal 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, Prensal 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