



STARTERS

- ❖ **Fried squid**.....12.00
With black alioli in its sauce
- ❖ **Yucca & french fries**9.00
With parmesan, truffle oil & rocket
- ❖ **Trio of argentinian puffed pastry**10.50
With marinated meat, ham & cheese and spinach with mozzarella
- ❖ **Baked chicken drums**9.50/12.50
Pineapple chutney & BBQ sauce (3 ó 4 unit.)
- ❖ **Tacos filled with pulled beef**11.50/15.00
Avocado cream, pickled jalapeños, fruit and spicy tomato salsa (2 ó 3 unit.)
- ❖ **Pimientos de padrón with sea salt**.....9.00
- ❖ **Tiradito, tataki or ceviche**PAP
- ❖ **Backed crispy pork belly**9.00
Roasted vegetables and spicy honey soya sauce
- ❖ **Mussels and clams**13.50
Red thai curry, coconuts milk, coriander, lemongrass, vegetables and ginger
- ❖ **Tabla de "Jamón y Queso"**16.00
Plate with iberico ham and different cheeses
- ❖ **Cryspi backed Wan-Tan**10.90
Filled with tartar (fish and meat) with tomato sauce and avocado cream
- ❖ **Provolone with potatoes confit**10.90
Egg au gratin and marinated rocket salad with mustard and chimichurri
- ❖ **Dip de Guacamole**.....11.50
Lima, jalapeños, shallot, cheddar & chips
- ❖ **Asian marinated salmon tartar**13.90
With baked papadum bread, caviar pinots and spicy wasabi
- ❖ **Carpaccio of "presa iberico"**12.50
Provolone & chimichurri
- ❖ **Tacos stuffed with sautéed octopus**12.00/16.00
Avocado cream and mango chutney (2 ó 3 unid.)
- ❖ **Our own homemade brioche burger**13.50
With braised pork cheeks, cheddar cheese and dried tomatoes sauce

SALADS

- ❖ **Avocado & quinoa salad**10.50
Cherry tomatoes, spring onions, parsley, coriander and balsamic lime sauce
- ❖ **Mixed salad with fresh vegetables**8.50/9.50
With chopped carrot, asparagus, cherry tomatoes served with fried chicken breast or roasted tiger prawn
- ❖ **Asian salad "Som Tam" with mango**11.50
Cucumber, carrot, cilantro, chili, garlic served with marinated veal meat in lime and ginger leaves
- ❖ **Vegetarian of the day**PAP

FISH

- ❖ **Hake with misofond sauce** 17.00
With vegetables, asparagus, broad beans, mini spinach, served with potatoes pea puree and misofond
- ❖ **Crispy monkfish** 18.50
Fake risotto and marinated vegetables, served with vegetables strips
- ❖ **Codfish crusted in sobrasada** 17.50
Served with mediterranean beanpuree and baby spinach
- ❖ **Fried turbot fille** 22.00
Served with crayfish ragout, potatoes, green asparagus and tomato in a light mustard sauce
- ❖ **Fish of the day** PAP
(Seebass, gilt-head, hake, John dory etc.)

MEAT

- ❖ **Grilled organic chicken** 16.00
Stuffed with black olives and dried tomatoes, rogout of white beans and mallorcan sobrasada
- ❖ **Braise iberian pork cheeks** 16.90
Marinated in red wine, served with mashed potatoes with parsnip and glazed carrot
- ❖ **Argentine entrecote** 22.00
Served with potatoes au gratin with cheddar and cream cheese, with a cesar marinade salad
- ❖ **Angus beef ribs** 23.00
With cacao flavoured sweetcorn and peas served with fried yucca
- ❖ **Veal fillet glazed** 24.00
In chicken soya and honey stock served with truffed mashed potatoes and fried schimichi mushrooms

PASTAS

- ❖ **Tagliatelle with chives and truffle butter** 13.50
Veal fillet, veal gravy and truffle foam
- ❖ **Tagliatelle with baby spinach** 11.50
Peas, cherry tomatoes, serrano ham and parmesan
- ❖ **Tagliatelle "Aglio Olio"** 13.20
With roasted garlic black tiger prawns, fresh parsley and spring onion

PIZZAS GOURMET

- ❖ **Pizza teriyaki** 10.90
Beef teriyaki and pickled peppers
- ❖ **Pizza shrimps** 11.50
Shrimps with sesame seeds, coriander, baby corn and creme cheese
- ❖ **Pizza provolone** 10.50
Provolone, pears and serrano ham
- ❖ **Pizza goatcheese** 9.50
Dried tomatoes, goat cheese, rocket salad
- ❖ **Pizza pumkins** 12.50
Pumkins cream base with mushrooms, truffle oil and bresaola
- ❖ **Pizza curry** 11.90
Chicken, prawns, curry, creme cheese and coriander
- ❖ **Pizza figs** 11.50
Feta cheese, truffle figs and bacon
- ❖ **Pizza pa amb oli** 10.90
Rubbed with mallorcan tomatoes, served with mahonés cheese, mallorcan sobrasada and spinach
- ❖ **Pizza vegetables** 9.50
Tomato sauce & season vegetables

DESSERT

- ❖ **Catalan cream of red fruits** 5.50
With herb ice cream
- ❖ **Flamed lime-meringue with butter crumble and mango sorbet** 6.80
- ❖ **Chocolate ganache** 6.00
With marinated berries and white chocolate ice cream
- ❖ **Our own "Banoffe" banana & toffee squares** 6.50
- ❖ **Cream cheesecake with marinated raspberries and pistachios** 5.50

CHILDREN'S MENU

- ❖ **Filet of fresh fish or chicken breast with vegetables and French fries** 9.50
- ❖ **Homemade spaghetti with tomato sauce + permesan** 9.50
- ❖ **Kids pizza** 9.50
Included: strawberry, chocolate or vainilla ice cream
- ❖ **Homemade bread, alioli, salt of fine herbs & Mallorcan ramillet tomato** 2.50 p.p