

# LET'S START



Mediterranean squid Andalusian-style with lime aroma and Japanese tartar	16,00 €
Poached egg, potatoes Parmentier, Sant Joan “sobresada” in textures	12,50 €
Crispy toast with smoked eel, osmotized apple, white sesame and air of lemon verbena	13,50 €
Chargrilled red tartare, its coral, “ajoblanco” soup, trout roe and salicornia	17,50 €
Mussels with coconut milk, red curry, mint, Sant Joan “sobresada” and Porreres apricots	15,50 €
Tempered steak tartar, shiitake mushrooms, pickles and toasts	24,50 €
Glass bread, cluster tomatoes and Flor de Sal d'es Trenc	6,50 €
Iberian cured ham	24,50 €
Avocado ball filled with red tuna tartare, mint, sesame and freeze-dried beetroot	15,50 €
“Sobresada” croquettes with Can Burguera cheese and Porreres dried apricot with vanilla purée	3,00 €
Cod croquettes with kimchi mayonnaise	3,00 €
Salad of sautéed prawns with Tap de Corti paprika and mango and avocado	16,00 €

# VEGETARIAN AND VEGAN CORNER

[THE WISHPER OF THE EARTH...]

“Salmorejo” from Cadiz	
“Tumbet” fried vegetables with poached egg or caramelised tofu and basil-infused oil	13,50 €
Watermelon sashimi, goat’s cheese and Kalamata olives	14,00 €
Seasonal garden salad with an orange vinagrette	16,00 €
Courgette and ratatouille cannellone with mango and coconut sauce	14,50 €
	16,00 €

# RICE AND PASTA DISHES

Fresh lobster paella or creamy rice	38,00 € p/p
Noodles rissole with “oven-baked” red prawns - Can be individual	23,00 € p/p
✓ Paella of marine phytoplankton and Irish sea moss – Can be individual	24,00 € p/p
Senyoret paella	24,50 € p/p

# FISH

[MYSTERIOUS TIDES...]

Roast salmon with Japanese barbecue sauce, creamed corn and a quinoa “trampó” salad	25,00 €
Cod confit in smoked oil, cream of peas and cabbage trinchat	25,00 €
Roast fish of the day with fried garlic oil and paprika	SPM
Roast croackes with warm fennel salad and a potato-basil gratin	26,00 €

# MEAT DISHES

[IN THE WAKE OF THE FIRE...]

Black Angus entrecote, roast potato, fried cherry tomatoes and sage butter with capers	31,00 €
Tandoori-style chicken, roast pepper chutney and yucca with a yoghurt and cucumber dressing	21,00 €
Crispy Majorcan suckling pig cooked at a low temperature, roast potatoes rissole and dried apricot purée	25,00 €
Iberian pork cheeks in red curry with anise-flavoured sweet potato and steamed broccoli	24,00 €

# LITTLE GUILTY PLEASURES

Mini chocolate and biscuit cake with Oreo ice cream	7,50 €
Majorcan almond cake, passion fruit soup, soft nougat and carob ice cream	8,00 €
“Ensaïmada” pastry in three textures (cream of ensaïmada, its crunch and ensaïmada ice cream)	7,00 €
Rum roasted pineapple with vanilla-caramel ice cream	7,00 €
Gorgonzola cheesecake	8,50 €