

LET'S START



| | |
|--|---------|
| Mediterranean squid Andalusian-style with lime aroma and Japanese tartar | 16,00 € |
| Poached egg, potatoes Parmentier, Sant Joan "sobresada" meat paste in textures | 12,50 € |
| Crispy toast with smoked eel, osmotized apple, white sesame and air of lemongrass | 13,50 € |
| Pork trotters stuffed with oxtail, cream of pine nuts on a toasted butter brioche | 14,50 € |
| Tartare of chargrilled red prawn, its coral, "ajoblanco" soup, trout roe and glasswort | 17,50 € |
| Mussels with coconut milk, red curry, mint, Sant Joan "sobresada" meat paste and Porreres apricots | 15,50 € |
| Tempered steak tartar, shiitake mushrooms, pickles and toast | 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" meat paste croquettes with a Can Burguera cheese centre and vanilla-scented Porreres dried apricot purée | 3,00 € |
| Cod croquettes with kimchi mayonnaise | 3,00 € |
| Salad of sautéed prawns with Tap de Cortí paprika and mango and avocado | 16,00 € |

VEGETARIAN AND VEGAN CORNER

(THE WISHPER OF THE EARTH...)

| | |
|--|---------|
| "Salmorejo" from Cadiz (suggestion of ham and/or egg) | 13,50 € |
| "Tumbet" fried vegetables with poached egg or caramelised tofu and basil-infused oil | 14,00 € |
| Watermelon sashimi, goat's cheese and Kalamata olives | 16,00 € |
| Seasonal garden salad with an orange vinaigrette | 14,50 € |
| Courgette and ratatouille cannellone with mango and coconut sauce | 16,00 € |

RICE AND PASTA DISHES

| | |
|---|---------|
| Fresh lobster paella or creamy rice | 38,00 € |
| Noodles rissole with "oven-baked" red prawns - Can be individual | 23,00 € |
| ✓ Paella of marine phytoplankton and Irish sea moss - Can be individual | 24,00 € |
| "The Master's rice" | 24,50 € |

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 "bubble and squeak" | 25,00 € |
| Roast fish of the day with fried garlic oil and paprika | SPM |
| Roast sea bass with warm fennel salad and a potato-basil gratin | 26,00 € |

MEAT DISHES

(IN THE WAKE OF THE FIRE...)

| | |
|--|---------|
| Veal entrecote, roast potato, fried cherry tomatoes and sage butter with capers | 26,00 € |
| Tandoori-style chicken, roast pepper chutney with sesame 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 € |