



HOT AND COLD STARTERS

Tuna Tartar dressed with Soya, Ginger and Miso Sauce

”Caballito Salad” (spinach, lamb’s lettuce, rocket, black truffle, walnuts, pine nuts, truffle oil and Parmesan shavings)

Summer salad (iberian tomato, white onion, garlic and anchovies)

Mushrooms sauté (shiitake, champignon de Paris, Saffron milk cap mushroom, artichoke, Iberian ham and poached egg)

Iberian cured ham (acorn fed pig)

Majorcan Red Baby Prawns in a Garlic Sauce

Ravioli Filled with Foie Gras and Wild Mushrooms with Parmesan s’havings and Cream of Porccini

Majorcan red prawn carpaccio with baby leaf lettuce, wasabi mayonnaise and lemon and pepper pearl garnish

Broken eggs with with foie gras sauce, black truffles, caramelized onions and truffle oil

Mixed vegetable stew

“Caballito de Mar” octopus (potato confit, octopus, citrus ali oli and paprika)

Calamari

Mussels

Clams

Cockles

Grilled Razor Fish

Fried baby squid

Padrón peppers

Fried Prawns

Fried Sprats “Boquerones”

MEAT

Rolls of chicken stuffed with king prawn, wild mushrooms, bacon with rocket mash and Chablis sauce

Fillet steak with hollandaise sauce accompanied by mushrooms and asparagus with thyme

Leg of lamb with sautéed potatoes, mushrooms, asparagus and tomatoes with its own juices

Steak Tartar

RICE (minimum 2. Price per person)

Rice with artichokes, shiitake, quail and foie gras

Mixed Paella

Seafood Paella

Black Paella

Lobster Paella or spider crab.....Market Price

FISH DISHES

Tataki of Bluefin tuna with wasabi puree, soy mayonnaise and shoots

Turbot fillet with a vegetable confit prepared in a Modena balsamic vinaigrette and cooking juices

Fillet of braised cod confit with grilled vegetables and asparagus pil-pil sauce

Salmon hamburger with curly endive, guacamole, King oyster mushroom, crispy shallots, rustic potatoes and dill sauce

Grilled fish skewer

Mixed grill of seafood (two people minimum - price per person)

Black spaghetti with homemade tomato sauce, scallops, king prawns and basil

Lobster with fried eggs and chips (or fried onions).....M.P.

FISH (Market Price): salt-baked, grilled, baked, grilled with vegetables, fried with onions, in Parolle sauce, etc.

<i>Sea bass</i>	<i>Turbot</i>	<i>Sole</i>	<i>Porgy</i>	<i>Grouper</i>
<i>Gilthead bream</i>	<i>John-Dory</i>	<i>Sea bream</i>	<i>Cap Roig</i>	<i>Pearly razorfish</i>

SHELLFISH (Market Price): Fresh Sea Food (spider crab and lobster may also be served in a stew, boiled, fried with eggs and chips)

<i>Spider crab</i>	<i>Majorcan red praw</i>	<i>Dublin</i>	<i>Bay Prawns</i>
<i>Lobster</i>	<i>Oyster</i>	<i>Crab</i>	

Note: Extra bread 1.25€

VAT INCLUDED

WE HAVE A LIST AVAILABLE FOR OUR CUSTOMERS WITH DETAILS OF THE ALLERGENS PRESENT IN OUR MENU AND DISHES