



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).....

Winter salad (marinated salmon, tender salad leaves, goats’ cheese, cherry tomatoes, mushrooms, pumpkin seeds and croutons of brown bread).....

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

Majorcan Red Baby Prawns in a Garlic Sauce.....

Ravioli Filled with Foie Gras and Wild Mushrooms with Parmesan shavings and Cream of Porccini.....

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

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

Fish soup.....

Chick peas with lobster.....

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

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

Calamari.....

Mussels.....

Clams.....

Cockles.....

Grilled Razor Fish.....

Fried baby squid.....

Padrón peppers.....

Fried Prawns.....

Fried Sprats “Boquerones”

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

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

Hake medallion with Biscayan sauce.....

Crystalized cod fillet with white bean stew, caramelised black pudding from Burgos.....

Salmon marinated for 24 hours and braised with grilled vegetables and herb butter.....

Turbot supreme and grilled vegetables with Mallorcan vinaigrette.....

Codfish Lasagne.....

Grilled fish skewer.....

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

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>	

MEAT

Steak Tartar.....

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

Stewed veal cheeks with winter sauté.....