



## HOT AND COLD STARTERS

"Caballito Salad" (spinach, lamb's lettuce, rocket, black truffle, walnuts, pine nuts, truffle oil and Parmesan shavings) (8)

Pasta salad with mozzarella pearls, cherry tomatoes, red onion, rocket, avocado, roasted pepper and basil vinaigrette (1 - 2 - 13)

Tuna Tartar dressed with Soya, Ginger and Miso Sauce (6 - 2 - 11 - 13 - 12)

Pink salmon tartar on bao buns with yuzu fruit dressing (1 - 2 - 3 - 12 - 13)

Majorcan red prawn carpaccio with baby leaf lettuce, wasabi mayonnaise and lemon and pepper pearl garnish (13 - 11 - 6)

Green spinach and green apple gazpacho with a scallop salad (10 - 12 - 13)

Majorcan Red Baby Prawns in a Garlic Sauce (13 - 10)

Ravioli Filled with Foie Gras and Wild Mushrooms with Parmesan shavings and Cream of Porcini (13 - 8 - 1)

Broken eggs with with foie gras sauce, black truffles, caramelized onions and truffle oil (1 - 3)

"Caballito de Mar" octopus (potato comfit, octopus, citrus ali oli and paprika) (1 - 11)

Mussels with seafood sauce or white wine (2 - 12 - 13 - 11)

Clams with seafood sauce or white wine (2 - 12 - 13 - 11)

Steamed cockles (11 - 12)

Grilled Razor Fish (11 - 12)

Andalusian style squid with aioli of squid ink (2 - 11 - 12)

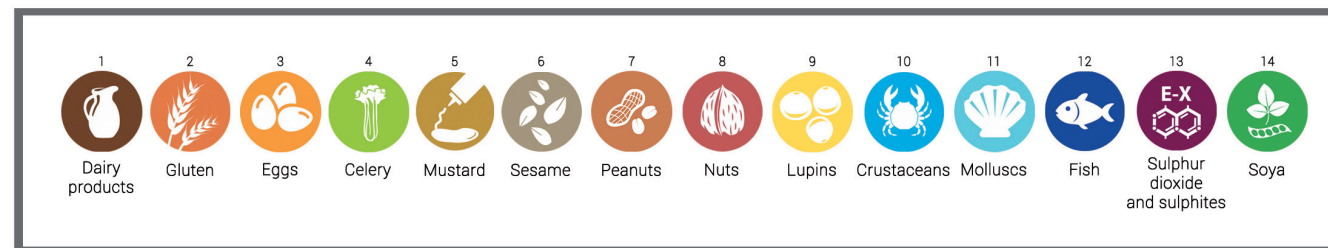
Fried baby squid (2 - 11 - 12)

Padrón peppers (2)

Fried shrimps with tartar sauce (2 - 3 - 11 - 12)

Fried Sprats "Boquerones" (2 - 12)

Note: Extra bread 1.25€  
VAT INCLUDED



## RICE (minimum 2. Price per person)

Rice with artichokes, shiitake, quail and foie gras (1 - 2 - 3 - 10 - 11 - 12 - 13 - 4 - 14)

Paella 'ciega" with meat and seafood, no bones or shells (1 - 2 - 3 - 10 - 11 - 12 - 13 - 4 - 14)

Seafood Paella (1 - 2 - 3 - 10 - 11 - 12 - 13 - 4 - 14)

Black paella with cuttlefish (1 - 2 - 3 - 10 - 11 - 12 - 13 - 4 - 14)

Lobster Paella or spider crab.....Market Price (1 - 2 - 3 - 10 - 11 - 12 - 13 - 4 - 14)

Red mullet rice (1 - 2 - 3 - 10 - 11 - 12 - 13 - 4 - 14)

## FISH DISHES

Bluefin tuna Tataki with coconut soy sauce and fresh cucumber and granny Smith apple salad (8 - 12 - 13)

Roll of pink salmon stuffed with cream of spinach with a smooth poultry and mushroom sauce (1 - 2 - 12 - 13)

Turbot steak and grilled vegetables with a Mediterranean vinaigrette (8 - 12 - 13)

Hake medallions au gratin with asparagus aioli and fried potatoes with onion (1 - 2 - 12)

Grilled fish skewer (1 - 2 - 12)

Mixed grill of seafood (two people minimum - price per person) (11 - 12)

Lobster, prawns, scampi, velvet crabs, razor clams, clams, squid, mussels and cockles.

## FISH and SHELLFISH

Market Price

The variety of fish and seafood from our showcase and our fish tank can be cooked in different ways. Allow our professionals to advise you, as they can give you the best option for each product.

**Fish:** Sea Bass, Turbot, John Dory, Red Scorpionfish, Grouper, Gilt-head Bream, Sole, Red Porgy, Red Mullets, Virrey, etc.

**Seafood:** Mallorcan Red Shrimps, Spiny lobster, Scampi, European lobster, Oysters, Clams, Brown Crab, Razor Clams, Mussels, Cockles, Velvet Crabs, etc.

## MEAT

Steak Tartar (3 - 12 - 13)

Fillet steak with our Classical Café de Paris Sauce and pommes paille (1 - 2 - 3 - 4 - 5 - 13 - 8)

Leg of lamb with sautéed potatoes, mushrooms, asparagus and tomatoes with its own juices (1 - 2 - 12)