

Small plates

Majorcan spicy potatoes with sobrassada , goat's cheese shavings and honey	8,50
Mushroom croquettes	9,25
Crispy white prawns with a spicy touch	11,95
Baby squid croquettes in its lime-scented ink	8,95
<i>New</i> Garlic prawn croquettes with crustacean emulsion	9,25
Russian salad with prawns, avocado cream and bread sticks	9,95
Fried eggs on chips with Ibérico ham	10,50
Cheek Tacos with port emulsion, goat cheese and caramelized onion	9,95
Ox-tail gyozas with truffle cream	10,25
Spicy baby octopus with potato in mortar	10,25
Guacamole made to order with tortillas...	10,50



Green & fit

Vegetable gyozas with strawberry kimchie and crispy kale	11,25
Salad with goat-cheese shavings mango and granola dressed with honey vinaigrette	11,25
Caesar salad with confit chicke and poached egg	10,75
Creamy burrata <i>New</i> with Italian mortadella, basil pesto and crusty bread	10,70

Our old classics updated

Housemade beef ravioli with sage cheese sauce	• 12,50
House-Made cannelloni with roasted chicken red shrimp	• 12,75
<i>New</i> Braised vegetable ravioli with homemade tomato sauce, black olives, bean sprouts and basil	• 11,95
Truffled porcini mushrooms risotto and parmesan cheese	• 13,95
Black rice with cuttlefish in its own ink (Price per person) (min. 2 people)	• 15,25
<i>New</i> Lamb shoulder 18 hours of cooking with trumpets of death, dry rice and garlic (Price per person) (min. 2 people)	• 19,95
Meat and seafood paella (Price per person) (min. 2 people)	• 14,25
Seafood paella with prawns, langoustines, clams and mussels (Price per person) (min. 2 people)	• 17,95

If you are from the sea ...

Salmon tartare with avocado and trout roe	15,95
Tuna tataki with creamy avocado, fresh fennel salad, tomatoes and teriyaki sauce	17,95
Roasted salmon cubes with green asparagus and lasary voatabia	16,95
<i>New</i> Tuna belly in soy marinade with onions and snow peas	15,95

Land

Burger double cheese; with cheese sauce cheddar and potatoes	14,95	Iberian pork with babaganoush and pineapple chimichurri	18,95
<i>New</i> Ribs with our special BBQ marinade with hasselback potatoes	14,50	Pork cheeks in Oporto sauce with pumpkin and sautéed nuts	16,95
		MR. ENTRECOT (21 days of maturation)	29,95

Sweet ending for everyone

<i>New</i> Copa lemon pie Lemon pie cup (lemoncurd cream, lemon sorbet, whipped cream and BURNT meringue)	5,70
"The Big Oreo" with mascarpone mousse and salted caramel	5,75
Warm cheesecake	6,25
Chocolate coulant, vanilla ice cream and warm sauce	5,75
Seasonal fruit salad with tangerine sorbet and cocoa crumble	4,95
Tim baon; nougat ice cream, crème brûlée and chocolate sauce	6,25
<i>New</i> Chef's style tiramisu	5,75
Ice cream or sorbet...	4,95



If you have any allergies or food intolerance, check the QR code