

APPETIZERS

Our 'gildas' (olive, guindilla chili pepper, anchovy)	3.50 €/ud.
Anchovies 'oo' on brioche with butter	3.50 €/ud.

STARTERS

Green salad with sweet herbal vinaigrette Vegan	9.00 €
Orange and cod salad with savoury granola and beetroot yoghurt	12.00 €
Pickled razor clams with seaweed on bed of 'escabeche'	16.00 €
Sliced marinated jamón ibérico, tahini, almonds and tapenade	16.00 €
Courgette, beetroot and feta cheese fritters Vegetarian	9.50 €
Smoked aubergine and Basque cheese croquettes Vegetarian	9.50 €
Croquettes of Cocido (Madrid meat stew) with garlic and parsley	9.50 €
Roast carrots, parsnips and turnips Vegan	9.00 €
'Tramontana' mussels	15.00 €
Mushrooms sautéed with our 'sofrito' and bean hummus Vegan	15.00 €
Our octopus with onion and bean hummus	17.00 €
Menorcan style veal tongue with tartare sauce	16.00 €

RICE (Minimum 2 people)

Paella 'Senyoret' (prepared shellfish and fish)	24.00 €
'Black' Paella with cuttlefish and meatballs	20.00 €
Mushroom and iberian pork paella	22.00 €
Mushroom and vegetable paella Vegan	18.00 €
'Fideuà' (fine noodles) with broccoli, cauliflower and mushrooms Vegan	18.00 €

MENU

FISH

White bean stew, cod, spinach and roast chicken jus	23.00 €
Skate 'romescada' with chimichurri	21.00 €
Turbot 'alla Puttanesca' (anchovy and caper sauce)	22.00 €

MEAT

Lamb terrine with smoked aubergine and 'tzatziki'	22.00 €
Iberian pork cheeks, sweet potato and 'tfaya'	21.00 €
30-day aged beef entrecote 300gr	28.00 €

BREADS Vegan

Artisanal sourdough bread, Xeixa flour (50% wholegrain)	3.50 €
'Crystal' bread with tomato	4.50 €
Gluten-free bread	2.50 €

DESSERTS

Guanaja 70% chocolate bavarois with Caramelia sauce	8€
Warm corn bizcocho with Ron Cremat	8€
Coconut French toast with roasted pineapple sorbet Vegan	8€
Sa Punta cheesecake	8€
Ice creams (3 scoops)	8€
Sorbets (3 scoops) Vegan	8€
Cheese platter	16/8€

MENU