

T • SHARE

- Mediterranean olives 4 (V)
- Fried Mallorcan aubergines with honey 10
- Bravas potatoes with capers ali i oli and paprika spicy oil 11
- Edamame with sweet chili 9 (V)
- Chicken and iberian ham croquettes 4u 10
- Aubergine, sundried tomato and parmesan cheese croquettes 4u 10
- Tortita with fresh bluefin tuna sashimi, avocado and chipotle mayonnaise 3u 14
- Crispy cauliflower with miso and cashews cream 12 (V)
- Sauteed mussels with jalapeños, piparras, lime and coriander 16
- Croaker fish Ceviche with sweet potato puree, crispy corn and avocado 18

GREENS & SALADS

- Spinach salad with avocado, parmesan, fennel and lime vinaigrette 13
- Burrata salad with Tomato raf, arugula, roasted Speck and Kalamata olives vinaigrette 14.50
- Wok sauteed kale with prawns, portobello mushrooms, savoy cabagge, and Majorcan pine nuts with saffron vinaigrette 17
- Japanese tacos with spicy salmon 3u 15.50
- Bluefin Tuna tartar, avocado, coconut white garlic sauce with almonds 19
- Steak Tartar with radish, piparra, shallot and fresh Majorcan Truffle 19

MAIN COURSE

- Beef tataki matured 60 days with fries and huancaína sauce 23
- Lamb Kefta with cabbage salad, homemade pita bread and yogurt sauce 15
- Grilled Majorcan vegetables Km0, asparagus, sweet potato, peppers, zucchini, potato and moradouiz butter 17
- Turbot fish casserole with broccoli, lobster fumet and Santurce sauce 24
- Green curry with prawns, seasonal vegetables and jasmine rice 15,50
- Spaghetti alla chitarra with burrata, cherry tomato sauce, kalamata olives and capers 16
- Grilled octopus with smashed potatoes, roasted heart lettuce and piquillo pepper sauce 23
- Pulled pork tacos with corn tortillas 17
- Peking-Style crispy duck with pancakes, vegetables crudités and hoisin sauce 20,50

• HOMEMADE BREAD WITH ALI I • LI • F THE DAY 2.20

Ask for intolerance menu