



LA GRITTA

CALA FORNELLS

STARTERS

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| CRISPY BREAD WITH "RAMALLET" TOMATO | 5€ |
| CARPACCIO CIPRIANI STYLE WITH FOIE GRAS | 14€ |
| VITELO TONNATO | 14€ |
| IBERIAN CURED HAM | 23€ |
| CROQUETTES HOME MADE | 11€ |
| FOIE MICUIT STUFFED WITH QUINCE | 15€ |
| CRISPY ROLLS WITH PRAWNS, VEGETABLES, "CAMAIOT" AND ORANGE-SWEETCHILLI SAUCE | 12€ |
| MIXED FRIED DISH (SMALL SQUID, ANCHOVIES AND PADRON PEPPERS) WITH LIME-ALLIOLI | 11€ |
| SALMON TARTAR WITH GUACAMOLE | 14 ⁵⁰ € |
| GRILLED OCTOPUS WITH POTATO AND "SOBRASADA" CREAMY PUREE | 17 ⁵⁰ € |
| PRAWNS IN GARLIC | 21€ |

SALADS

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| AVOCADO AND PRAWNS TIMBALE WITH KIMCHI MAYONAISE | 11€ |
| BURRATA SALAD WITH CONFIT TOMATO AND PESTO RUCOLA | 11€ |
| GOAT CHEESE SALAD WITH BERRIES VINAIGRETTE | 11€ |

PASTAS AND SOUP

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| PANZOTTI GRATIN | 17€ |
| TAGLIOLINI NERO AL FRUTTI DI MARE | 22€ |
| TAGLIOLINI WITH BOLETUS, TOMATO, PARMA CHEESE AND MAJORCAN TRUFFLE | 24€ |
| GAZPACHO | 11€ |
| ROASTED TOMATO CREAM SOUP | 10€ |

PAELLAS
(2 PERSONS MINIMUM)

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| FISH AND SHELLFISH PAELLA | 23€ |
| ROCK LOBSTER AND SHELLFISH PAELLA | 35€ |
| BLACK PAELLA WITH SMALL SQUIDS AND LEEKS | 22€ |
| VEGETABLES PAELLA | 18€ |

FISH DISHES

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| SEA BASS IN SALT 1KG (MIN 2 PAX) VEGETABLES AND ROAST POTATO AND CITRUS MAYONNAISE (PRICE PER PERSON) | 29€ |
| NORVEGIAN SALMON MEDALION WITH CRISPY ORANGE AND GINGER COATING ON VEGETABLES WOK | 21€ |
| CODFISH COOKED AT A LOW TEMPERATURE WITH POTATO- PEPPERS TIMBAL AND TOMATO MARMALADE | 21€ |
| GRILLED ROCK LOBSTER | 34€ |
| CALDERETA (STEW) OF ROCK LOBSTER MINORCAN STYLE | 37€ |
| GRILLED FISH AND SEAFOOD (WITH ROCK LOBSTER) | 39€ |
| RED PRAWNS CALA FORNELLS STYLE (CREAM, MUSHROOMS, ONION) | 27€ |

MEAT DISHES

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| GRILLED BEEF SIRLOIN (OR WITH PEPPER SAUCE) | 27€ |
| BEEF SIRLOIN CHEF'S STYLE (IBERIAN HAM, MUSHROOM AND CREAM) | 29€ |
| BEEF CHOP WITH JACK DANIEL'S FLAMBE AND HERBS BUTTER (MÍN. 2PAX- PRICE FOR PERSON) | 34€ |
| ROASTED LAMB SHOULDER WITH POTATOS AND APPLE | 26€ |
| BEEF STEAK TARTAR WITH CHIPS AND SALAD BOUQUET | 27€ |
| DUCK CONFIT WITH HOISIN AND CHERRIES SAUCE | 21€ |
