

STARTERS

- Beef Carpaccio with parmesano and rocket salad **14**
- Vitelo tonnato **14**
- Scallops with Safron-curry and coconut-milk cream **16**
- Grilled camembert cheese with apple and raisin **10.5**
- Squid in black crunchy backed with allioli "Citrus allioli" **15**
- Croquettes home made **11**
- Grilled octopus with potato and "sobrasada" creamy puree **17.5**
- Crispy rolls with prawns, vegetables and "camaiot" with sweet chilli sauce **12**
- "Padron" fried peppers **8**
- Small squis "Andaluza" style **10**
- Salmon tartar with avocado and horseradish sauce **16**
- Red Majorcan prawns in garlic **21**

SALADS

- Avocado and prawns timbale with kimchi mayonaise **13**
- Smoked Burrata salad with premium tomato and rucola **11**
- Goat cheese salad with balsamic honey-berries vinaigrette **11**

PASTAS-SOUP-VEGETABLE

- Pansotti gratin **17**
- Tagliolini nero Pescatora **22**
- Tagliatelle with boletus, tomato, parma cheese and majorcan truffle **24**
- Tagliatelle Portwine sauce (Ham, mushroom and cream) **14**
- Grilled vegetables with goat cheese and pesto **16**
- Gazpacho (Cold vegetables soup) **11** (only in season)

PAELLAS

(from 2 persons minimum-price pro person)

Paella with rock lobster and shellfish **29**

Fish and shellfish Paella **23**

Black paella with cuttlefish, prawns and saffron-allioli **22**

Monkfish and prawns pasta Paella **23**

Seasonal vegetables Paella **16**

FISH

Grilled fish and shellfish **34**

Sea bass for two... in salt or oven-roasted **29 p/p**

Grill Rock lobster with sprout salad **29**

Rock Lobster "Caldereta" Fornells style **34**

Red Majorcan prawns cala fornells style (cream, mushrooms, onion) **33**

Turbot with prawns and clams in saffron sauce **26**

Sole grilled or meuniere **29**

Monkfish with herbs crust and squid "Pisto" **24**

John Dory Bilbaina style **32**

MEAT

Beeff steak tartar with straw chips **27**

Beef sirloin chef's style (iberian ham, mushroom and cream) **29**

Grilled beef sirloin **27**

Shoulder of lamb in charcoal oven roasted **26**

Duck confit with figs – Pedro Ximénez sauce and sweet potato puree **23**

Black Angus burger (200grs) with Iberian bacon, cheddar cheese and karamelized onion **16**