

STARTERS

Vitello tonnato **15**

Roasted camembert cheese with apple, Cointreau and raisin **12**

Squid Andaluza style with chipotle maionaise **17**

Croquettes homemade **12**

Grilled octopus with potato and “sobrasada” creamy puree **19**

Crispy rolls with prawns, vegetables and “camaiot” with sweet chilli sauce **15**

“Padron” fried peppers **11**

Small squids “Andaluza” style **14**

Salmon tartar with avocado and horseradish sauce **18**

Shrimp in garlic **21**

Red Majorcan prawns grilled **33**

SALADS

Avocado and prawns timbale with kimchi mayonnaise **15**

Burrata salad with tomato and pesto **14**

Goat cheese salad with balsamic vinaigrette **13**

PASTAS-SOUP-VEGETABLE

Pansotti gratin La Gritta style **17**

Spaghettoni Frutti di Mare **22**

Tagliatelle with boletus, tomato, Parma cheese and truffle **24**

Tagliatelle in Port wine sauce **14**

Grilled vegetables with goat cheese and pesto **17**

Canelloni with duck, foie, mushrooms and orange velouté **22**

Gazpacho (Cold vegetables soup) **11** (only in season)

PAELLAS AND CALDERETAS

(from 2 persons minimum-price pro person)

Paella with lobster and shellfish **36**

Fish and shellfish Paella **25**

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

Monkfish and prawns pasta Paella **23**

Seasonal vegetables Paella **16**

Lobster “Caldereta” Fornells style **39**

FISH

Grilled fish and shellfish **35**

Grilled fish and shellfish with lobster **49**

Semi-wild Sea bass for two... in salt crust **36 p/p**

Grill lobster with sprout salad **42**

Turbot with Mediterranean vinaigrette **26**

Sole grilled or meuniere **34**

Croaker fillet Majorcan style **26**

MEAT

Beef steak tartar with straw chips **32**

Beef sirloin chef’s style (Iberian ham, mushroom and cream) **31**

Grilled beef sirloin **29**

Iberian pork cheek stewed with port wine **22**

Lamb shoulder in charcoal oven roasted **32**

Duck confit with figs – Pedro Ximénez sauce and sweet potato puree **24**

Black Angus burger (200grs) with cheddar cheese and karamelized onion **19**