

## **STARTERS**

- Cipriani-style beef carpaccio with arugula and parmesan **18**
- Red shrimp carpaccio with tobiko, mango gel, yellow chili mayonnaise **24**
- 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 **23**
- Crispy rolls with prawns, vegetables and “camaiot” with sweet chilli sauce **15**
- “Padron” fried peppers **11**
- Small squids “Andaluza” style **15**
- Salmon and avocado tartar with wasabi and lime mayo **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**

- Foie ravioli with butter, sage, apple and pistachios **19**
- Panciotti with scallops and shrimps putanesca style **22**
- Tagliatelle with boletus, tomato, Parma cheese and truffle **24**
- Tagliatelle in Port wine sauce **14**
- Vegetables wok with rice tagliatelle **19**
- With chicken **21**
- With prawns **25**
- Grilled vegetables with goat cheese and pesto **17**
- Canelloni with duck, foie, mushrooms and orange velouté **22**
- Gazpacho (Cold Spanish vegetables soup) **11** (only in season)

## **PAELLAS AND CALDERETAS**

*(from 2 persons minimum-price pro person)*

Paella with lobster and shellfish **39**

Fish and shellfish Paella **26**

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 **39 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) **33**

Grilled beef sirloin with vegetables saute **31**

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

Asian BBQ Pork Ribs with Potato Wedges **24**

Lamb roasted with Tramuntana herbs, hummus and labneh **29**

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

Home made burger (200grs) with cheddar cheese and karamelized onion **19**