

SNACK BAR

COCHINITA PILBIL TACOS 7,00

Corn tortillas, avocado puree, stewed pork, achiote, marinated onions

BRIOCHE DI PICANA 10,00

Brioche bread, picana bresaola, aubergine caviar, truffle oil, 36 month parmesan sauce, semi-dry tomato

SALTY MARITOZZO 10,00

salted cocoa brioche, oxtail, cacio and pepe cream, celery mayonnaise

AMBERJACK BLACK TACOS 10,00

black corn tortillas, avocado puree, Mediterranean amberjack tartare, stracciata di bufala

TUNA ROLL 15,00

soft butter sandwich with Mediterranean red tuna tartare, sriracha mayo and crispy lettuce

EMPANADAS 6,00

corn dough parcels filled with broccoli and salsiccia

BUN THE FARMER 10,00

200g scottona hamburger, smoked scamorza, raw ham, potato chips, grilled aubergines and rocket, with mayo and chimichuri sauce

BUN THE FISHERMAN 15,00

crispy octopus, shredded buffalo, courgette variation

MAJORCAN BRUSCHETTA 13,00

basil pesto, tomato tartare and seared squid

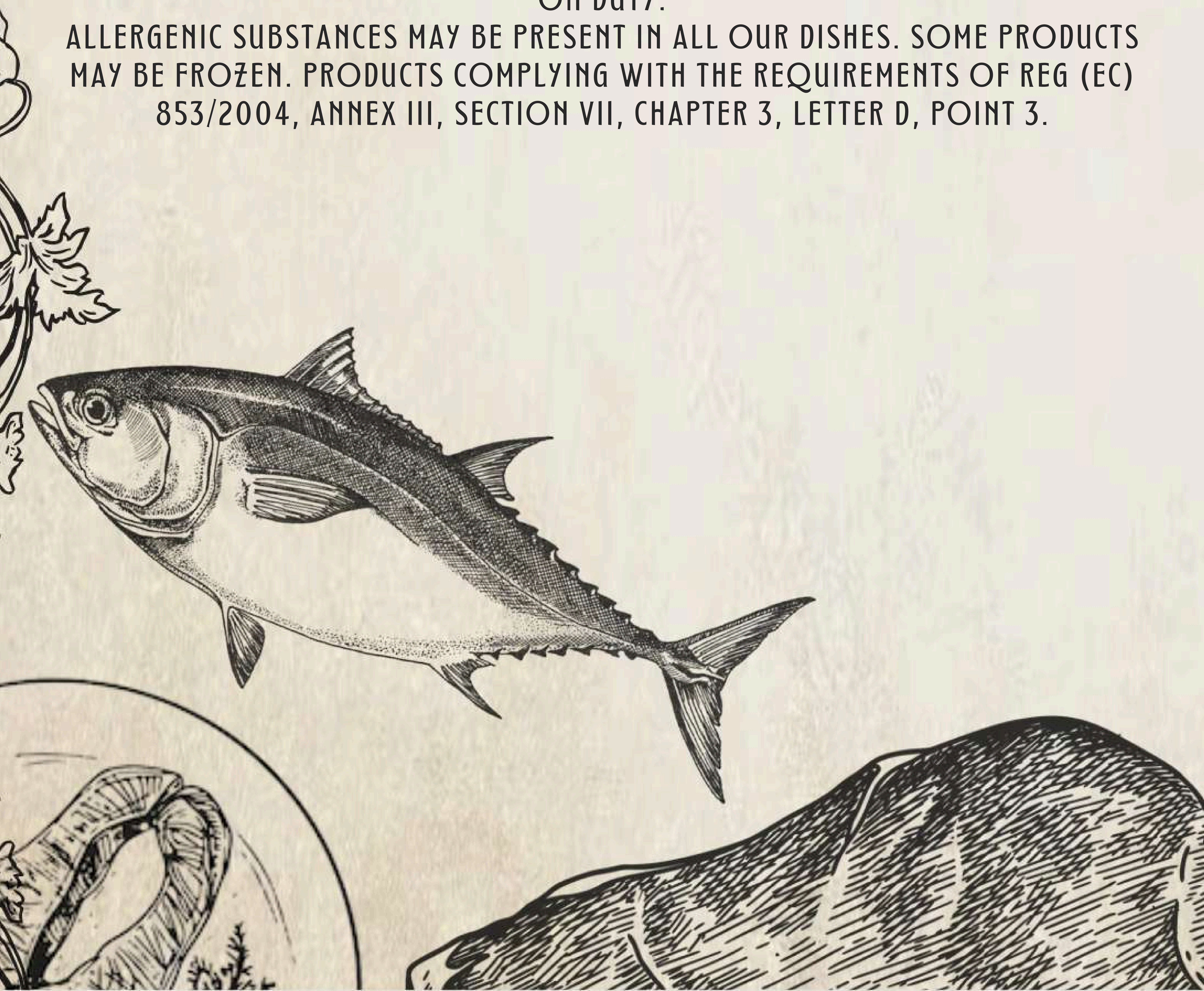




IBERIAN JAMON PATANEGRA	28,00 100GR
FRITTATINA OF THE DAY	6,00
CROQUETTE OF THE DAY	6,00
ARANCINI OF THE DAY	6,00
COLD CUTS AND CHEESE PLATTER	18,00
FRIED PRAWNS AND CALAMARI	16,00
BREAD, BUTTER AND CANTABRIAN ANCHOVIES	10,00
TRIPLE COOKED CHIPS	5,00

INFORMATION REGARDING THE PRESENCE OF SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES AND INTOLERANCES IS AVAILABLE BY CONTACTING THE STAFF ON DUTY.

ALLERGENIC SUBSTANCES MAY BE PRESENT IN ALL OUR DISHES. SOME PRODUCTS MAY BE FROZEN. PRODUCTS COMPLYING WITH THE REQUIREMENTS OF REG (EC) 853/2004, ANNEX III, SECTION VII, CHAPTER 3, LETTER D, POINT 3.



STARTER

CRUNCHY RED MULLET 16,00
WITH VARIATION OF COURGETTES AND MINT

POLPO E PATATE 16,00
ROASTED OCTOPUYS WITH MASHED
POTATOES AND PAPRIKA FOAM

HUMMUS WITH SQUID AND PRAWNS 14,00
SEALED SQUID AND PRAWN, CAPER DRESSING AND BLACK OLIVE SAUCE

PASTA

RED PRAWNS AND LANGOUSTINE RISOTTO 22,00
RISOTTO CARNAROLI RESERVE, LIME, RED PRAWNS AND LANGOUSTINE
MIN 2 PEOPLE

LAMBERJACK RAVIOLI 16,00
LAMBERJACK RAVIOLI, COCONUT AND FENNEL SAUCE, CARROT AGUACHILE

LAMB RAVIOLI 16,00
ROASTED POTATOES REDUCTION, SWEET AND SOUR CARROTS AND
PECORINO CREAM

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MAIN

CATCH OF THE DAY 20,00
ASK OUR DINING ROOM STAFF

IBERIAN PORK PLUMA 18,00
IBERIAN PORK PLUMA WITH PAPRIKA RAB, CHIMICHURRI SAUCE AND SWEET
AND SOUR AUBERGINE

PICANA 20,00
PICANA BEEF, POTATO AND GREEN PEPPERS

DESSERT

LEMON AND ALMONDS 8,00
LEMON CREAM, ALMOND SPONGE CAKE, BUTTER BISCUITS AND LEMON
FOAM

BONUELOS ROCHE 8,00
BITES OF HAZELNUT PASTE BATTERED WITH HOT HEART

DEBREAKDOWN CHEESCAKE 8,00
SALTY COCOA CRUMBLE WITH MANDARIN VARIATION

CHOCOLATE PIE 6,00
WARM HEART CAKE WITH ENGLISH SAUCE

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