



STARTERS

Mussels 18

Fresh steamed mussels sautéed with onions, tomatoes, ginger, basil, and Majorcan Palo liqueur.



“Jamón ibérico” from Extremadura 25

70 gram of authentic Iberian ham. Traditional hand cut and served with “Picos” bread.

(gluten free option)



Mediterranean squid 19

Fresh battered squid served with a soft orange-almond-garlic “Alioli” dip. *(gluten free option)*



Croquetas 14

Home-made octopus and Iberian ham croquettes, served with a light smoked paprika sauce.



Ceviche 17

Sea bass with avocado tiger’s milk, semi-dried smoked tomatoes, coconut and kizame wasabi sauce.



Fresh fish Tartar 16

Marinated with garlic infused oil, salt and pepper. Served with cauliflower cream, watercress, celery and chives.



SALADS

Kale and seaweed 16

With Agar Agar seaweed, toasted sunflower seeds, cured Menorcan cheese, onion, all served with a dried tomato dressing. *(vegan option)*



PAELLAS

Minimum 2 persons.

Maximum two different types per reservation.

El señorito 22

The shell free version of the seafood classic. Cuttlefish, mussels and shrimps.



Cuttlefish and red prawns 25

Cuttlefish and onion sauté, mussels, all cooked in seafood broth.



Free range chicken and rabbit 19

Traditional Valencian recipe with flat green beans and fresh rosemary from Capellanes.

Mallorcan vegetables 18

Sautéed traditional vegetables, roasted cabbage and “romesco” sauce.



Creamy octopus and crab rice 24

Stewed in its own juice with branch tomatoes, green garlic, and a touch of Spanish chili pepper.



Black rice 24

Cuttlefish in its own ink, prawn tail, green asparagus, and sautéed baby squid. Served with saffron aioli.



Crawfish “Fideuá” 23

A thin-noodle paella with Iberian pig chin, crawfish and cuttlefish, cooked in black squid ink.



FROM THE LAND

20H Pork Ribs 24

The house “Duroc” pork ribs, slow cooked for 20 hours and glazed with our home-made BBQ sauce. Served with a side of pineapple salad with “pico de gallo” and coriander.



“The Ponderosa” Beef burger 18

200 gr beef burger with semi-cured cheese, confit Onions and homemade pickles. Served with our french fries.



“Pollo picón” 20

Grilled free-range chicken thigh glazed with chilli and spicy tamarind sauce. Served with roasted peppers and coriander “ai i oli” sauce.



FROM THE SEA

John Dory 21

Served with a toasted almond and chives marinade, roasted leek purée and Majorcan stile spinach sauté.



Sea Bream 23

Served with seasoned potatoes, nori crumbs, fresh fennel, and a grilled chili pepper vinaigrette.



DESSERTS

Gató 9

Pistachio sponge cake, rosemary cream, served with Majorcan Palo liqueur reduction, and cinnamon meringue ice cream.



Home-made ice cream (2 scoops) 7

Chocolate

Salted caramel and cream

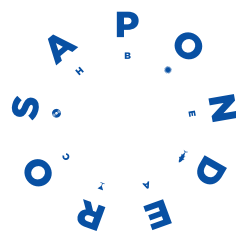
Pistachio

Home-made sorbet (2 scoops) 7

Mandarin

Lemon and basil

Ripe Mango



Gluten



Egg



Soya



Shellfish



Celery



Nuts



Fish



Milk



Penauts



Lupin beans



Sesame



Crustaceans



Sulphites



Mustard



Spicy

The raw, semi-raw, marinated and pickled fish and seafood products served have been frozen at -20° C according to RD 1420/2006.