

STARTERS

Mussels 18

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



Queen scallops 19

Marinated tomato, nori mayonnaise and crispy panko bread



“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*)



Creamy Ceviche 17

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



SALADS

Kale and seaweed 16

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



Tomatoes 16

Spring onion, pine nuts and dressing of fig leaf oil and sherry vinegar



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



Pulled pork brioche 16

Pickled cucumber, red onion and olive yoghurt sauce. Served with our french fries



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



Catch of the day P.D.M.€

For 2 people.

Sauced with coriander, tomato and fried garlic dressing. Served with roasted potato in rosemary butter and smoked lettuce leaves with Mahones cheese and corn



Ask for our daily suggestions

PAELLAS

Minimum order for 2 people.

Cuttlefish and red prawns 25

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



Black rice 24

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



El señorito 22

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



Mallorcan vegetables 18

Sautéed traditional vegetables, roasted cabbage and “romesco” sauce



Crawfish “Fideuá” 23

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



Barroco 30

Queen Scallops, red prawns, crawfish, prawn tails, cuttlefish, and mussels



Ask for our daily suggestions

KIDS / SIDES

Chicken nuggets 12

served with french fries and ketchup



John Dory Fish 14

Grilled fish fillet served with our Home French fries



Green asparagus 10

Grilled with romesco sauce



Home french fries 6

Served with a lime mayonnaise

(gluten free option)



Pack Majorcan Bread, home “Alioli” and olives 6



DESSERTS

Gató 9

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



Lemon Pie 9

Matcha tea cake, lime and lemon cream, crushed nuts and lemon and basil ice cream



Home-made ice cream (2 scoops) 7

Chocolate

Salted caramel and cream

Home-made sorbet (2 scoops) 7

Ripe Mango

Tangerine



Gluten



Egg



Soya



Shellfish



Celery



Nuts



Fish



Milk



Peanuts



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.