

STARTERS

Gazpacho "traditional" with trampó of chick peas	10 €
Gazpacho of red fruits with scallops, tapenade and zucchini flowers in tempura	12 €
Caprese salad	12 €
Veal carpaccio with seaweed pesto, parmesan and rucula	9 €
Octopus carpaccio with ink mayonnaise, sobrasada and salad	9 €
Goat gratin cheese salad with sweet chili, camaiot, nuts, balsámico of house and vegetables jam	12 €

PASTA

Our oriental pasta with nuts, wakame and pickle ginger	10 €
Tagliatelle bolognese style	9 €
Tagliatelle with pesto and candied cherry tomatoes	9 €

FISH

Sea bass filet with red beet hummus, cilantro trampó styl and kimchi mayonnais	20 €
Cod fish filet with yelow curry aioli au graten with vegetables, chili and reduction of teriyaki sauce	19 €
Tuna steak with orange dashi, strawberries, mixed mushroom (vacuum cooked) and wasabi mayonnaise	20 €

MEATS

Beef filet with potatoes, vegetables, foie, yakiniku sauce and almond biscuit	22 €
Duck confit with red fruits sauce, vegetables to soy and a touch of curry	19 €
Our barbecue lamb terrine with wakame seaweed, gyoza of vegetables and chestnut puree.....	20 €

OTHERS (SUGGESTIONS)

Sóller prawns with salad and vinaigrette of dry tomatoes at Pedro Ximenez Sherry	22 €
Mushrooms risotto with truffle oil and chili aioli	12 €
Salmon tartar dressing with soy, lime, guacamole, kimchi mayonaise and sour apple	12 €
Tuna tartar with seaweed, kimchi and miso	12 €
Our hamburger with goat cheese au gratin, escalibada and fried potatoes	14 €

DESSERTS

Chocolate coulant with ice cream	6 €
Tiramisu Baileys and Oreo cookies	6 €
Strawberries in balsamic styl with mojito ice cream	6 €
Almond cake with ice cream and candied kumquats	6 €
Varied ice creams	6 €
Dessert of the day	6 €