

Menú

Tapas

Acorn-fed Iberian ham with bread,
Ramallet tomato, fried almonds
and Mallorcan olives | € 19,50

Grilled Sóller prawns
(4 pieces) | € 18,00

Beef tenderloin tartar brioche,
pickles and kimchi mayo | € 16,50

Croquettes of acorn-fed ham, king
prawns and Mallorcan-style squid | € 13,50

Airecel "Patatas bravas" | € 9,50

Padron peppers | € 8,50

Crispy squid with lime aioli | € 16,50

From the garden

Assorted tomato salad with its
pesto, and fresh buffalo burrata | € 16,00

Mixed salad with marinated salmon
and lemon-basil vinaigrette | € 14,00

Ravioloni stuffed with spinach,
ricotta and buffalo cheese in red
pesto sauce | € 18,50

Ravioloni stuffed with burrata
cheese and cherry tomatoes in
pistachio pesto sauce | € 19,00

From the sea

Mediterranean sea bass, smoked
mashed potato, and red pesto | € 22,00

Turbot, fennel and sautéed
vegetables | € 21,00

Rice with fish and octopus stew | € 19,50

From the land

Beef tenderloin, parsnips, carrots
and pistachios | € 23,00

Suckling pig, potato, sweet potato
and sobrasada | € 20,50

Lamb, Jerusalem artichoke, sheep's
cheese and courgette | € 19,50

Desserts

"Crema Mallorquina" (almond
cream) in foam, kefir, almonds and
cinnamon crumble | € 8,00

Tender chocolate made of cacao,
carob, eucalyptus, salted caramel
and maple syrup gel | € 8,00

Vanilla cake, liquorice, caramel,
cocoa, cocoa and black olive | € 8,00

"Airecel" homemade bonbons
(carob, orange, almond) 6 unit | € 8,00

Ice-cream scoops

(pistachio, almond, Baileys, Sicilian Coffee, hazelnut, amarena)

1 s. € 2,50 | 2 s. € 4,70 | 3 s. € 6,50

* Bread and olives/tapenade service
| € 2,00p.p.

Please inform our staff in case of food allergies or intolerances

