



STARTERS

Iberian ham platter With "cristal" bread, gratred tomato, fried almonds, and Mallorcan olives	€ 20,50
Assorted Croquettes Iberian Ham, Carabineros Prawns, Mallorcan-style Squid with vegetables	€ 16,00
Padrón Peppers	€ 8,75
Crispy Squid With lime aioli	€ 17,00
“Huevos rotos” and Fries Broken eggs with prawns, kimchi sauce and fried onion	€ 17,50
Grilled Mussels Airecel	€ 14,00
Clams with seafood sauce	€ 18,50
“Zamburiñas” With Iberian jowl and green sauce	€ 18,00
Patatas bravas Airecel	€ 11,50
“Choricito” - Little Sausage Spanish sausages in red wine sauce	€ 13,50

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FROM THE GARDEN

Burrata Salad With assorted tomatoes, balsamic and red pesto	€ 16,50
Mediterranean Salad With tuna belly	€ 15,00
Stuffed Ravioli With spinach, ricotta and buffalo mozzarella in red pesto	€ 19,00
Stuffed Ravioloni With goats cheese, beetroot with pistacho pesto	€ 17,00

*Bread and olives/tapenade service €2,50 p.p.

Please inform our staff in case of food allergies or intolerances



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FROM THE SEA

Seafood Platter - min. 2 pax

Mussels, clams, squid, Sóller prawns, scallops

€ 30 p.p.

Catch of the Day

With garnish

€ p.m.

Turbot

With sautéed vegetables and Romesco sauce

€ 28,00

Grilled “Potera” Squid

With garnish

€ 26,00

Sóller Prawns

220g - with salad

€ 36,00

RICE DISHES AIRECEL

“Del Señorito” - min. 2 pax

Prawns, squid and cryfish

€ 22,50 p.p.

“La Negra” - min. 2 pax

Cuttlefish, Soller prawns, shrimps and grilled alioli

€ 24,50 p.p

“Mar y Montaña” - min. 2 pax

Iberian pork, cuttlefish and shrimps

€ 23,50 p.p

“Creamy Rice”- min 2. pax

Soller prawns, squid and octopus

€ 25,00 p.p

FROM THE LAND

Beef Tenderloin

With shallots in Port wine and celery purée

€ 28,00

Suckling Pig

With “patató” (small potatoes), sobrasada (Mallorcan sausage) and apple

€ 25,00

Lamb Terrine

With parmentier of cured sheep cheese and crispy sweet potato

€ 19,00

Rib eye (Simmental)

Dry aged with Padron peppers and homemade fries (aprox 400gr)

€ 32,00

Rib eye (Galician) - 2 pax

Dry aged with Padron peppers and homemade fries (aprox 1k)

€ 35,00 p.p.

*Bread and olives/tapenade service € 2,50 p.p.

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Sweet moment

DESSERTS

"Crema Mallorquina"

8,50€

In almond foam, yogurt, carob gató, and cinnamon crumble

Anarchy of chocolates

9,00€

Chocolate in textures

Licorice dream

8,50€

Licorice foam, vanilla sponge, vanilla crocanti ice cream, crispy cocoa, caramel gummy candy, and black olive powder

Cardenal de Lloseta

8,50€

Genoise sponge, cherry liqueur, meringue, and whipped cream

Cheese Selection

12,50€

With carob bread and quince

Ice Cream Scoops

2,50€ 

Pistachio, Almond, Baileys, Sicilian Coffee, Amarena,

4,70€ 

Mallorcan Herbs, Vegan Chocolate, Ensaimada with Palo, Coconut Bombón, Vanilla Crunch.

6,50€ 



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