

2026



# MENU

## Airecel Bites

### Tapas

Sweet potatoes with Parmesan and lime aioli .....	8.5€
Ham croquettes .....	3€ / U
Mallorcan cheese croquettes .....	3€ / U
Scarlet shrimp croquettes .....	3€ / U
Airecel Patatas Bravas .....	10.5€
Roasted pumpkin with burrata stracciatella and pistachios .....	11€
Shiitake brioche with truffle burrata and gochujang aioli .....	12.50€
Beetroot & goat cheese tortelloni (3 pcs), saffron sauce and tomato powder ..	13€
Beef steak tartare on brioche with kimchi aioli .....	14€
Iberian ham with glass bread and grated tomato .....	15€
Spicy fried prawns (4 skewers) .....	15€
Andalusian-style fried squid with lime aioli .....	16.50€
Checkerboard of aged entrecôte with parsnip purée .....	24€
King prawns with homemade red curry and pine nuts .....	18€
Airecel Burger (peanuts, red berries, cheddar & bacon) .....	20€
Mediterranean sea bass with smoked mashed potatoes .....	21€
Small prawn and cod paella (1 person) .....	23€
25-day dry-aged rib steak (400 g) with fries .....	33 €

### Sweet Bites

Orange foam with carob cake and peanut/ cocoa ice cream .....	7€
Dubai-style white chocolate, almond ice cream and Baileys foam .....	8€
Airecel cheesecake .....	8.50€
Ferrero "Cardenal" from Lloseta .....	8.50€
"Death by Chocolate" (cocoa, allspice and cinnamon) .....	9€