

# 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 calamari 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, tupinambur, sheep's cheese  
and courgette | € 19,50

## Desserts

"Crema Mallorquina" (almond  
cream) in foam, goat kefir,  
almonds and cinnamon crumble  
| € 08,00

Tender chocolate made of cacao,  
carob, eucalyptus, and nuts  
| € 08,00

Vanilla, liquorice, caramel and  
chocolate | € 08,00

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

Please inform our staff in case of food allergies or intolerances

