



ES MESTRAL

Welcome

*Make yourself at home and
enjoy an experience inspired
by fire and the flavours of
Mediterranean grilling*

FLAVOURS WAITING TO BE DISCOVERED. MIX, MATCH, AND SHARE

	€
<i>Homemade croquettes</i>	14
<i>Beetroot hummus, "Sa Vinya" blue cheese and crudités</i>	14
<i>Soup of fresh fennel, prawn carpaccio and green apple</i>	16
<i>Red prawn from Sóller "ensaladilla"</i>	15
<i>Tuna tataki, smoked leche de tigre, seaweed salad and strawberries</i>	16
<i>Grilled artichokes, brandada and Iberian ham</i>	15
<i>Andalusian squid with red mojo sauce</i>	17
<i>Grilled scallops with calçots, romesco sauce and cauliflower</i>	15
<i>Farm lamb sandwich, roasted sweet potato and fried onion</i>	20
<i>Chicken Mallorca Style cannelloni with sobrasada and honey sauce, almond granola</i>	18
<i>Fish of the day with chive pil pil, corn textures and trampó</i>	28
<i>Cod with white asparagus, pea stew and Charón sauce</i>	25
<i>Iberian pork, roasted apple, pumpkin and Xerez</i>	23
<i>Sirloin steak, truffled mashed potatoes, béarnaise and candied mushrooms</i>	28
<i>Entrecote, creamy cauliflower, meat jus and seasonal vegetables</i>	25
<i>Bread and Spreads</i>	3

If you have any allergies or intolerances, please let our staff know.