



To start and share

€

Bread & nibbles

3

Homemade croquettes (4 pcs)

choose from: suckling pig, rooster & prawn, or mushroom & truffle cream

14

Beetroot cream with "Sa Vinya" blue cheese, crudités and green apple

14

Red prawn Russian salad - Our classic with the Es Mestral touch

16

Salad of the day - light, fresh and made with local produce

16

"Suquet de peix" with Mallorcan almonds, prawns and fresh fennel

16

Andalusian-style squid with red mojo sauce

17

Chargrilled artichokes with cod brandade and Iberian ham

15

Roasted aubergine with romesco sauce and scallop carpaccio

16

Red tuna tataki with smoked tiger's milk, strawberries and seaweed

18

Veal ravioli with BBQ sauce made with almonds and apricots

19

Mallorcan-style roast chicken cannelloni with sobrasada & honey sauce

19

"Don Sandwich" (2 pcs), free-range farm lamb fed on natural pasture

20

Meat & fish

Iberian pork pluma 200g with roasted apple purée, pumpkin and sherry vinegar pearls

25

Beef entrecôte 250g with cauliflower cream and seasonal vegetables

26

Beef tenderloin 220g with truffled potato purée, béarnaise sauce and confit mushrooms

28

Confit cod with chive pil-pil, pea stew and white asparagus

25

Market fish of the day with corn textures and "trampó" salad

28

From the garden

Salad of the day - light, fresh and made with local produce

16

Marinated strawberry ceviche

16

Roasted aubergine with almond cream and pickles


16

Chargrilled artichokes with roasted pepper cream and vegetable crisps

15

Beetroot cream with crudités and green apple

14

 Vegetarian / Vegan Options



If you have any allergies or intolerances, please inform a member of our staff.