



STARTERS

✿ Homemade croquettes of suckling pig, John Dory & prawn, or mushroom with truffle /each	3
Pan y cosas	3
✿ Focaccia with cottage cheese and marinated cherry tomatoes	7.5
Potato coca from Can Pons with pork cheek braised in chocolate	8.5
Brioche with noisette butter , steak tartare of aged beef, cured yolk and pickles 2pcs	16
✿ Potato and Manchego millefeuille , pepper ketchup and yolk sauce with chilli	15
Andalusian-style squid with red mojo sauce	17
Mallorcan red tuna tataki cwith smoked tiger's milk and pomegranate	19
✿ Roasted aubergine with scallop carpaccio and romesco cream	18
✿ Salad of the day	16

MAINS

Mallorcan-style chicken cannelloni with Can Burguera sobrasada sauce and honey	19
Beef ravioli with BBQ glaze, Mallorcan almond cream and quince	19
Confit cod with cauliflower textures and green asparagus	25
Fish of the day with toasted corn cream and trampó salad	28
Iberian pluma 220g, with pumpkin, roasted apple purée and V. Xerez sherry pearls	25
Beef entrecôte 250g, with parsnip cream and seasonal vegetables	26
Beef tenderloin 220g, with truffled mashed potato, béarnaise and confit mushrooms	29.5
Farm lamb slow-cooked , with sweet onion cream, red cabbage sauerkraut and beetroot	28

✿ Vegetarian / Vegan Options



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