

PERFECT TO SHARE

CAVIAR PER SÉ GOLD	60
20gr of caviar served with nacre spoon, butter and crackers 20gr de caviar servido con cuchara de nácar, mantequilla y blinis	
QUILLARDEAU OYSTERS N°2	25
3 oysters served in three different ways: ponzu sauce, bloody mary sauce and natural 3 ostras servidas en diferentes salsas: Salsa ponzu, salsa bloody mary, y al natural	
SOLLER PRAWNS	29
Soller's Prawns from the market Gambas de Soller directamente de la lonja	
TUNA TARTAR	28
Balfego spicy tuna served with vegetable chips Tartar de atún rojo Balfego servido con aliño picante y chips vegetales	
EBI FURAI	15
Panko prawns served with sweet chilly sauce and lime Gambas crujientes servidas con salsa agridulce y lima	
ANCHOVIES	22
From the Cantabrian sea, served with crystal bread and ramillete tomato Del mar cantábrico, servidas con pan de cristal y tomate de ramillete	
CRISPY DORADA	32
Fried Dorada with citrus mayo, furikake and padrons pepper Dorada frita servida con mayonesa cítrica, furikake y pimientos de padrón	
JAMÓN IBÉRICO	32
100% Bellota, Hand-cutted served with crystal bread, ramillete tomato, Es Trenc salt & garlic 100% Bellota, cortado a mano, servido con pan de cristal, tomate, sal de Es Trenc y ajo	

SNACKS & FINGER FOOD

VIP CLUB SANDWICH	22
Chicken, smoked bacon, egg, lettuce, tomato and mahonés cheese Pollo, bacon ahumado, huevo, brotes, tomate y queso mahonés	
PH BURGER	25
Angus Burger (180g of beef), bacon, onion, mahonés cheese, cucumber, tomato and leaves Hamburguesa Angus (180gr de ternera), mayonesa ahumada, bacon, cebolla, queso mahonés, pepinillo, tomate y brotes	
MIAMI BEEF TACOS	20
Miami's style beef tacos served with guacamole, cheese and onion Tacos al estilo Miami servidos con queso, guacamole y cebolla Rigatoni with arrabiata sauce	
PASTA ARRABIATA	18
Rigatoni with arrabiata sauce Rigatoni con salsa arrabiata	

FROM THE GARDEN TO THE PLATE

CAPRESE-STYLE BURRATA	20
With locals tomatoes and Kalamata olives Servida con tomates locales y olivas Kalamata	
GREEN SALAD	20
Green Salad with kale, tender sprouts, avocado, pistachio and sesame-miso dressing Ensalada verde con kale, brotes tiernos, aguacate, pistacho y aderezo de sésamo-miso	
CESAR SALAD	20
Free range chicken, croutons, tomato, lettuce and a black olive powder Con pollo, picatostes, tomate, lechuga y polvo de oliva negra	

OUR ASIAN SELECTION

CALIFORNIA ROLL	18
California roll Pop Art Style, surimi, avocado, mayo, fish roe & sesame California roll al estilo pop Art con surimi, aguacate, mayonesa, huevas y sesamo	
VEGAN ROLL	17
Uramaki with seasonal vegetables Uramaki con verduras de temporada	
* SASHIMI*	28
Tuna Sashimi or Salmon Sashimi Sashimi de atún o salmón	
*USUZUKURI SCALLOPS *	26
Japanese hand-cutted scallops served with cucumber sunomono Vieiras cortadas a mano al estilo japonés servidas con sunomono de pepino	

WHAT'S NEXT ?

* SENYORET RICE*	48
Rice with fish base, prawns, squid and saffron alioli (for 2 People) Arroz con base de caldo de pescado, servido con gambas, calamar, y alioli de azafrán (Para dos personas)	
* DUCK RICE*	46
Dry rice (Socarrat) with duck, seasonal mushrooms and chive emulsion (for 2 People) Arroz seco (Socarrat) con magret de pato, setas de temporada y emulsión de cebollino (Para dos personas)	
FISH OF THE DAY	28
Directly from the market, served with grilled vegetable Directamente desde la lonja, servido con verduras salteadas	
* OCTOPIUS*	30
Brassed octopus served with Majorcan patató and anticuchera sauce Pulpo braseado servido con patató mallorquín y salsa anticuchera	

FREE RANGE BREAST	23
Farm chicken cooked at low temperature, with dry tomato and chimichurri Pechuga de pollo de corral cocinada a baja temperatura con tomate seco y chimichurri	
ENTRECÔTE	37
Beef entrecôte served with grilled vegetables from Mallorca Entrecot al estilo del chef, con verduras al grill y patató	
PORK CHEEK	28
Mellow pork cheek glazed with oyster sauce and green apple Carrillera glaseada de cerdo ibérico con textura melosa en salsa de ostras y manzana	

HAPPY END

CHEESE CAKE	12
Smooth Majorcan cheese cake served with red fruit jam Cremosa tarta de queso mallorquín acompañada de mermelada de frutos rojos	
CAROB CAKE	12
Carob cake served with chocolate and lemon juice and Mallorcan orange ice cream Gató de algarroba servido con chocolate y jugo de limón, acompañado de helado de naranja mallorquina	
TEA MATCHA COULANT	12
Chocolate Coulant with green tea matcha and ginger sorbet Coulant de chocolate con té matcha servido con helado de jengibre confitado	
FRUIT PLATE	12
Seasonal fruit salad with grapefruit juice Plato de fruta de temporada servido con sopa de pomelo rosado	
ICE CREAM AND SORBET BY THE SCOOP	3
Chocolate / Vanilla / Strawberry / Lemon / Mango / Passion fruit Chocolate / Vainilla / fresa / Limón/ Mango/ Maracuyá	