



## - STARTERS -

|  |        |
|--|--------|
| Garlic shrimps   | 19,50€ |
| Andalucian-style squid                                     | 18,10€ |
| Mussels in marinara sauce                                  | 16,50€ |
| Crispy mushrooms with garlic and parsley oil               | 12,60€ |
| Grilled foie with Pedro Ximénez and raisins                | 23,40€ |
| 100% Iberico ham   | 29,00€ |
| Homemade iberian ham croquettes                            | 14,10€ |
| Grilled vegetables with romesco sauce                      | 14,20€ |
| Clams from carril with artichokes in their sauce           | 19,50€ |
| Fresh red shrimp   | 45,00€ |
| Grilled octopus with potato foam and paprika from Espellet | 21,40€ |
| Salmon tartar with avocado and scented oil                 | 18,90€ |
| Cheese board   | 21,20€ |
| Sirloin steak tartare                                      | 25,00€ |

## - SALADS -

|   |        |
|---|--------|
| Marinated partridge and pineapple pisto with mango vinaigrette                      | 17,20€ |
| Quinoa salad with grilled in season vegetables                                      | 15,00€ |
| Tender shoots with macerated guinea fowl with curry, fried crumbs and yogurt sauce. | 16,50€ |
| Avocado and prawn salad   | 19,50€ |






## - SOUPS & CREAMS -

|  |        |
|--|--------|
| Leek cream with almonds                | 10,20€ |
| Pumpkin cream with ginger and scallops | 14,50€ |
| Andalucia Gazpacho                     | 9,60€  |
| “Sa Punta” fish and seafood soup       | 15,30€ |

## - RICES AND OTHERS -


|   |           |
|---|-----------|
| Rice with boletus and foie                      | 18,20€    |
| Saffron rice with cured Mallorca cheese         | 16,50€    |
| Seafood paella (midday pre-order; min 2 people) | 22,80€/pp |
| Mixed seafood (midday pre-order; min 2 people)  | 19,50€/pp |
| Mallorcan tumbet                                | 12,50€    |
| Pappardelle with vegetables, shrimp and truffle | 19,20€    |





- FISH -

|  |              |
|--|--------------|
| Fishhook hake bilbaina style                           | 21,30€       |
| Grilled salmon   | 21,20€       |
| Grilled cod with all-i-oli                             | 24,50€       |
| Tuna tataki with coconut Thai milk                     | 26,30€       |
| Salt-crusted seabass (for 2 people)                    | 28,50€/pp    |
| Grilled sea bream with garlic and olive oil “Ibaiondo” | 21,80€       |
| Sole on the grill or Meunière                          | 26,20€       |
| Catch of the day (please ask your waiter)              | Market Price |
| Balearic lobster (pre-ordered)                         | Market Price |
| National lobster (pre-ordered)                         | Market Price |





## - MEATS -

|   |           |
|---|-----------|
| Chateaubriand on a hot stone (2 people)         | 28,50€/pp |
| Ox prime rib on a hot stone (2 people)          | 26,50€/pp |
| Grilled Beef filet                              | 25,00€    |
| Fried baby lamb chops with garlic               | 22,50€    |
| Iberian acorn pork tenderloin with Oporto sauce | 19,60€    |

## - SAUCES -

|            |       |
|------------|-------|
| Pepper     | 3,00€ |
| Bernese    | 3,00€ |
| Local wine | 3,00€ |





## - KIDS MENU -

|                      |        |
|----------------------|--------|
| Chicken nuggets      | 9,10€  |
| Beef hamburger       | 8,20€  |
| Breaded hake         | 10,50€ |
| Spaghetti Napolitano | 8,10€  |

If you suffer from any type of food allergy, please let us know.

Our raw fish has been previously frozen for 24 hours.

In compliance with the European Regulation 1169/2011 regarding food allergies, which came into force on 12/13/2014, the list of food products in each of the dishes we offer in our menu is available and susceptible to produce some type of allergy.

