
















STARTERS





Bread Olivade "casero" (lunch)	3.00€
Bread "Cosetes" local specialties D.O (dinner)	6.00€
Caviar Oscietra 50gr <small>L N D K</small> Pure Natural Sustainable Ethical	165.00€
Amelie Nº2 Oysters <small>I M</small>	unit 6.50€
Grilled "Mini scalops" thai vinaigrette <small>M L</small>	21.00€
Sashimi PORTIXOL <small>F G L</small>	28.00€
Tiger prawns tempura <small>E H J K M</small>	21.00€
 Salmón tataki "label rouge" causa limeña <small>D L</small>	26.00€
PORTIXOL Toast shrimps crab <small>D J K</small>	21.00€
 White sea bass ceviche king prawns corn "leche de tigre" <small>F J B L</small>	26.00€
Iberian cured ham <small>E H K I</small>	32.00€
 Steak tartar cured yolk korean dressing <small>K G E D H L F</small>	24.00€
Iberian cured ham croquettes <small>K N F</small>	16.00€
 Gazpacho <small>K F</small>	15.00€
 Grilled artichoke <small>F</small>	18.00€
  Padrón peppers <small>F</small>	12.00€
 Fried edamame red wine salt <small>E F</small>	10.00€



M A I N C O U R S E S

Grilled Sea bass sautéed vegetables curry <small>E L J</small>	38.00€
 Red tuna pea and wasabi creamy black sesame cake <small>E H L K D</small>	42.00€
Mallorcan Octopus smoked cheese parmentier <small>L N</small>	32.00€
  Massaman curry red rice vegetables peanut naan bread <small>E C</small>	22.00€
  Homemade ravioli ricotta spinach chili flakes <small>D K N F I</small>	28.00€
  Classic Falafel babaganoush tabulé yogurt harissa <small>H K N I</small>	26.00€
Beef tenderloin steak pistaccio crust carrot velouté <small>F I G N</small>	36.00€
Dry age beef Sirloin Steak sautéed vegetables confit potato <small>F N</small>	38.00€

S I D E O R D E R S

 Truffled wedge potatoes with mizuna	9.00€
 Green Salad <small>F</small>	9.00€
 Sautéed seasonal vegetables	9.00€
 Mashed potatoes	9.00€



D E S S E R T

Homemade chocolate truffles N F C I E	unit 3.50€
Mallorcan cheesecake toasted butter ice cream D N I	12.00€
Grilled ensaimada from Ca sa Camena vanilla ice cream K N D	10.00€
Chocolate coulant hazelnut & Tonka bean ice cream D N I (11 min)	12.00€
Tarte tatin (for 2) B D G H I K J M N (11 min)	16.00€
Classic Tiramisu D K N	12.00€
Spanish cheese selection H I K N	20.00€
Home made ice cream sorbet D N	scoop 4.50€

S W E E T W I N E B Y T H E G L A S S

MORTITX Dolç de gel Moscatel, Riesling	7cl 8.00€
APASIONADO de José pariente Sauvignon Blanc E	7cl 7.00€
VALVERÁN 20 Manzanas Sidra de Hielo Raxao y Duroña de Tresali	7cl 7.00€
OREMUS ASZÚ 3 Puttonyos Furmint, Hárslevelű, Muscat de Lunel	7cl 18.00€



JUNIOR

Hamburger french fries <small>D E H K N G</small>	16.00€
Grilled beef french fries or salad <small>F</small>	16.00€
Home made Meatballs mashed potatoes <small>D K N</small>	16.00€
Grilled fish rice or potatoes <small>L F</small>	16.00€
Chicken breast french fries or salad <small>F</small>	16.00€
Pasta Bolognesa or tomato sause <small>E K F</small>	16.00€

JUNIOR DESSERT


Ice Cream <small>D N</small>	4.50€
Fruit salad	4.00€
Milk shake <small>D N</small>	6.00€



ADDITIONAL INFORMATION

Local Balearic Products

 Vegetarian option

 Spicy

D.O Balearic Origin | geographic identification of Balearic products

In PORTIXOL, we collaborate with local suppliers on the island, and whenever possible, we strive to incorporate local products into our menu. Every dish you enjoy contributes to a sustainable and eco-friendly environment. Appreciate the authenticity of local gastronomy.

We guarantee that all fish served raw has been previously frozen at -20°C during min 24 hours.

We do not make use of species categorized as threatened.

Allergens

A	Lupine	H	Sesame
B	Celery	I	Dry fruits
C	Peanut	J	Crustacean
D	Egg	K	Gluten
E	Soy	L	Fish
F	Sulfite	M	Mollusk
G	Mustard	N	Dairy