



STARTERS

Bread Olivade "casero"	(lunch)	3.00€
Bread "Cosetes" local specialties D.O	(dinner)	6.00€

Caviar Oscietra 50gr	L N D K	165.00€
Pure Natural Sustainable Ethical		

Amelie Nº2 Oysters	M	unit 6.50€
--------------------	---	------------

Grilled "Mini scalops" thai vinaigrette	M L	21.00€
---	-----	--------

Sashimi PORTIXOL	F G L	28.00€
------------------	-------	--------

 Tiger prawns tempura	E H J K M	21.00€
--	-----------	--------

PORTIXOL Toast shrimps crab	D J K	21.00€
---------------------------------	-------	--------

 White sea bass ceviche scalops corn "leche de tigre"	F J B L	26.00€
--	---------	--------

Iberian cured ham	E H K I	32.00€
-------------------	---------	--------

Steak tartar cured yolk korean dressing	K G E D H L F	24.00€
---	---------------	--------

Iberian cured ham croquettes	K N F	16.00€
------------------------------	-------	--------

 Fried edamame red wine salt	E F	10.00€
---	-----	--------

 Grilled artichoke	F	18.00€
---	---	--------

  Padrón peppers	F	12.00€
--	---	--------

 Soup of the day		15.00€
---	--	--------



MAIN COURSES

Grilled Sea bass sautéed vegetables curry E L J	38.00€
Red tuna pea and wasabi creamy black sesame cake E H L K D	42.00€
Mallorcan Octopus smoked cheese parmentier L N	32.00€
Grilled squid black rice saffron "al i oli" L D	32.00€
Massaman curry red rice vegetables peanut naan bread E C	22.00€
Homemade ravioli ricotta spinach chili flakes D K N F I	28.00€
Beef tenderloin steak pistaccio crust carrot velouté F I G N	36.00€
Dry age beef Sirloin Steak sautéed vegetables confit potato F N	38.00€

SIDE ORDERS

Truffled wedge potatoes with mizuna	9.00€
Green Salad F	9.00€
Sautéed seasonal vegetables	9.00€
Mashed potatoes	9.00€



P O S T R E
D E S S E R T

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

SWEET WINE BY THE GLASS

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 Durona de Tresali	7cl 7.00€
OREMUS ASZÚ 3 Puttonyos Furmint, Hárslevelü, Muscat de Lunel	7cl 18.00€



JUNIOR

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

JUNIOR DESSERT

Ice Cream D N	4.50€
Fruit salad	4.00€
Milk shake D N	6.00€



INFORMACIÓN ALIMENTARIA ADDITIONAL INFORMATION

Local Productos de origen Balear
Balearic Products



Opción vegetariano
Vegetarian option



Picante | *spicy*

D.O Denominación de origen Balear | Identificación geográfica
Balearic Origin | geographic identification of Balearic products

En PORTIXOL colaboramos con proveedores de la isla, y dentro de lo posible, siempre buscamos incorporar productos locales en nuestra carta. Cada plato que disfruten contribuye a un entorno sostenible y ecológico. Aprecien la autenticidad de la gastronomía local.

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.

En Portixol garantizamos que todo el pescado que servimos crudo ha sido congelado un mínimo de 24 horas a -20°C.

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

En PORTIXOL no hacemos uso de especies clasificados como categoría amenazada.
We do no make use of species categorized as threatened.

Alérgenos | Allergens

A	Altramuz <i>Lupine</i>	H	Sésamo <i>Sesame</i>
B	Apio <i>Celery</i>	I	Frutos secos <i>Dry fruits</i>
C	Cacahuete <i>Peanut</i>	J	Crustáceos <i>Crustacean</i>
D	Huevo <i>Egg</i>	K	Gluten
E	Soja <i>Soy</i>	L	Pescado <i>Fish</i>
F	Sulfitos <i>Sulfite</i>	M	Moluscos <i>Mollusk</i>
G	Mostaza <i>Mustard</i>	N	Lácteos <i>Dairy</i>