



TAPAS & TO SHARE

Spider crab 12
croquette 2u

Clams 18
Wok - sautéed

Squid 18
A la romana, alioli

Sashimi 1/1 26 ½ 19
Tuna & Salmon raw

Bluefin Tuna Tartar 25
Stracciatella, mirin, yuzu, chili, truffle honey

Steak tartar 24
Panipuri

Espléndido patatas Bravas 15
Homemade ketchup, chipotle, aioli

Baked coliflower 22
Melanosporum truffle, coconut, yoghurt

🍀 Greek Salad 23
Marinated feta cheese, olives, cucumber, green pepper, tomato, onion

Iberico Bellota Ham 28
Home made grissini

* Fresh red Sóller prawn S.P.M.

Sourdough bread, ecologic flour pp 4
Olives 3.5 Homemade aioli 3.5



MAIN COURSE

SEA

Creamy rice with octopus 28
Artichoke

Hook hake gratin with lemon & herbs 35
Pil pil sauce, bok choy, asparagus, zucchini, snow peas

Grilled seabass 39
Thai salad, yellow chili emulsion

Salmon poke bowl 27
Wheat, edamame, wakame, avocado, chipotle, kimchi

Prawn Wok 27
Noodles, pineapple, shitake, vegetables & cashews

Salmon Caesar Salad 26
Romaine lettuce, homemade Caesar dressing, sourdought bread croutons

Bluefin tuna poke bowl 28
Wheat, edamame, wakame, avocado, chipotle, kimchi

FARM

Roasted Majorcan black suckling pig 35
Endive, eco carrots, vanilla

ESPLÉNDIDO Burger 27
Our meat selection, brioche, smoked bacon, cheddar, mayo

Chicken Wok 26
Noodles, pineapple, shitake, vegetables & cashews

Aged Beef sirloin 65
Low loin Galician blond cow

Club Sandwich 25
Chicken breast, homemade bread, bacon, salad, homemade french fries

Chicken Caesar Salad 25
Romaine lettuce, homemade Caesar dressing, sourdought bread croutons



GARDEN

♣️ Homemade ravioli 26
Wild mushrooms, parmesan, curry

Vegetables Wok 24
♣️ Noodles, pineapple, shitake, vegetables & cashews

Green Poke Bowl 24
♣️ Wheat, edamame, wakame, avocado, chipotle, kimchi

SWEET

Almond cake, goat milk & honey ice cream, cheese mix cream 14.5

Milk Chocolate sphere, toffee, peanut crumble 13.5

Pavlova, apple, yuzu, vanilla 12

Selection of Spanish cheese 15
Son jover sheep, Subaida cow, Sa cabreta goat, Sa Canova cow

Homemade Ice-cream 4.5

Ice-cream or Sorbet scoop 3.5

SWEET WINES

Chateau Liot *Sauternes* glass 15

PX Pedro Ximenez Gran Reserva 2002 sweet red wine glass 16

Binigrau dolc *merlot, mantonegro Mallorca* glass 12

Mortix dolc *muscatel, Riesling Mallorca* glass 12

Valveran *cider* glass 12

Apasionado *Sauvignon blanc* glass 12

Castaño *Monastrell* glass 12



Contemporary cuisine is all about respecting local products, guaranteeing the quality of our ingredients and therefore helping to maintain biodiversity and supporting our local producers.

We work in an innovative and creative way, incorporating techniques and flavors from different parts of the world, to achieve an exciting and diverse gastronomic experience.

We invite you to appreciate and celebrate the rich variety of flavor's and cultures that coexist in the culinary world.

An authentic passion for flavor's, a philosophy nurtured by Nature.

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

In case of dietary restrictions or allergies, please contact our staff.

*Balearic product

♣Vegetarian