SEA

Spider Crab 15 Croquette

Sashimi 1/1 29 ½ 22 Tuna and Salmon

Salmon poke bowl 30 Wheat, edamame, wakame, avocado, mango, chipotle

> Prawn Wok 30 Noodles, pineapple, vegetables & cashews

> Salmon Caesar Salad 27 Romaine lettuce, Caesar dressing, croutons

Bluefin tuna poke bowl 32 Wheat, edamame, wakame, avocado, mango, chipotle

FARM

Iberico Bellota Ham 31 Bread & tomato

ESPLÉNDIDO Burger 31 Our meat selection, brioche, smoked bacon, chedar, pekin mayo

GARDEN

Espléndido patatas Bravas 15 Homemade ketchup, chipotle, aioli

Homemade ravioli 25 Wild mushrooms, parmesan, curry

Sourdough bread, ecologic flour pp 7 *Soller extra virgin olive oil, alioli

SWEET

Almond cake, honey ice cream, chesse's cream 17.5

Milk Chocolate sphere, toffee, peanut crumble 16.5

Pavlova, apple, yuzu, vanilla 15

Selection of Spanish cheese 18

Homemade Ice-cream 6.5

Ice-cream or Sorbet scoop 5.5

Chateau Liot Sauternes glass 18

PX Pedro Ximenez Gran Reserva 2002 sweet red wine glass 19

KIDS MENU

Hamburger, salad and fries 18

Beef, rice, french fries or mashed potatoes 18

Meatballs, french fries and cranberry jam 18

Fish , rice , french fries or mashed potatoes 18

Chicken breast, rice, | french fries or mashed potatoes 18

Pasta Bolognese 18

Pasta and tomate sauce 16



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 flavours and cultures that coexist in the culinary world.

An authentic passion for flavours , 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.