



TAPAS

Spider crab 12
croquette 2u

Grilled white asparagus from Navarra 12
Egg yolk & sobrasada dressing

Baked coliflower 17
Melanosporum truffle, coconut, yoghurt

Clams 18
Wok - sautéed

Squid 19
A la romana, alioli

Steak tartar 22
Panipuri

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

Espléndido patatas Bravas 12
Homemade ketchup, chipotle, aioli

♣Greek Salad 16
Marinated feta cheese, olives, cucumber, green pepper, tomato, onion

Sashimi 1/1 26 ½ 19
Tuna & Salmon raw

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



PRINCIPALES MAINCOURSE

Creamy rice with octopus 28
Artichoke

Hook hake gratin with lemon & herbs 29
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 24
Romaine lettuce, homemade Caesar dressing, sourdought bread croutons

Bluefin tuna poke bowl 29
Wheat, edamame, wakame, avocado, chipotle, kimchi

Roasted Majorcan lamb shoulder 34
Homemade mole, celiarac, yoghurt, jalapeño

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

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

Aged Beef sirloin 58
Low loin Galician blond cow

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

Chicken Caesar Salad 22
Romaine lettuce, homemade Caesar dressing, sourdought bread croutons

Club Sandwich 19.50
Chicken breast, homemade bread, bacon, salad, homemade french fries



HUERTA GARDEN

♣️ Homemade ravioli 22

Wild mushrooms, parmesan, curry

Vegetables Wok 19

♣️ Noodles, pineapple, shitake, vegetables & cashews

Green Poke Bowl 19

♣️ Wheat, edamame, wakame, avocado, chipotle, kimchi

DULCE SWEET

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

Milk Chocolate sphere, toffee, peanut crumble 13.5

Baked apple, yuzu, cinnamon ice cream 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

VINOS DULCES 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

Castafio *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 flavors and cultures that coexist in the culinary world.

An authentic passion for flavors, 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