













## TAPAS “THE CLASSICS”

<b>PA AMB OLI MALLORCAN-STYLE BREAD</b> with Tomato and Local Olive Oil		<b>5.75</b>
<b>SPANISH CHEESE BOARD</b> Tetilla, Manchego, Mahón, and Smoked Cheese, served with Pecan Nuts and Quince Paste	  	<b>17.50</b>
<b>GARLIC PRAWNS</b> cooked in Extra Virgin Olive Oil, Chili and Garlic		<b>19.75</b>
<b>CHEF CROQUETTES</b> The Inspiration of the Chef	    	<b>15.50</b>
<b>OUR PATATAS BRAVAS</b> with Our Secret Sauce and Roasted Garlic Alioli	 	<b>13.50</b>
<b>IBERIAN HAM 100% BELLOTA</b> “Hermanos de Onofre”, Huelva		<b>26</b>

## “UMAMI” TAPAS

<b>ANDALUSIAN-STYLE BABY SQUID</b> with Chipotle Mayonnaise	  	<b>19.50</b>
<b>SEA BASS CEVICHE</b> with Tiger’s Milk, Rocoto Chili, Mango and Plantain Chips	 	<b>19.50</b>
<b>OCTOPUS TACO “DE LONJA”</b> with Guacamole, Pico de Gallo and Spicy Mayonnaise (Unit)	  	<b>9.95</b>
<b>MINI BURGER BITE</b> with Sweet Potato Chips	 	<b>8.50</b>
<b>MEATBALLS</b> Made from Selected Black Angus Meat	  	<b>15.50</b>
<b>SALMON TARTARE</b> with Passion Fruit Cream, Chulpe Corn and Cilantro Oil	  	<b>19.50</b>
<b>GRILLED OCTOPUS</b> with Potato Purée and Roasted Pepper Sauce	 	<b>21.50</b>
<b>BRAISED SCALLOPS</b> with Mildly Spicy Peanut Sauce	  	<b>19.50</b>
<b>BEEF STEAK TARTAR</b> with Marrow Yolk and Pepper Emulsion	   	<b>19.75</b>
<b>SAUTÉED GUANCHALE</b> with Bimi, Asparagus, Mushroom Foam and Golden Egg Yolk	  	<b>19</b>



### TAPAS MENU

TO SHARE

#### Table of Sausages

**BODEGA SERRANO HAM, MALLORQUÍN CHEESE AND SOBRASADA (LOCAL PRODUCT)**

#### To Be Continued with

**CROQUETTES, SPANISH SAUSAGES WITH WINE, PRAWNS IN GARLIC**

#### The King of the House

**BEEF ENTRECOTE** with French Fries and Padrón Peppers

#### Finish of with


















**PANNACOTTA WITH MAJORCAN MILK AND APRICOT SAUCE**

Price per person **39.75** (min 2 person)



Bread, Biscuits and Olives per Person  **2.75** | Alioli   **3.50**

## VEGETARIAN KMO

<b>BEETROOT TARTARE</b> Avocado and Apple with Crunchy Bread and Beet Mojo		<b>16.90</b>
<b>GRILLED EGGPLANT</b> with Creamy Herbs, Roasted Vegetables and Toasted Cashews	   	<b>17.50</b>
<b>MEDITERRANEAN ENDIVES AND POTATO SALAD</b> with Parmesan, Yuzu Vinaigrette and Cashew Nuts	  	<b>17.50</b>
<b>PACCHERI WITH PECAN NUT PESTO</b> Parmesan, and Mediterranean Aromatics	  	<b>19.50</b>
<b>HOMEMADE PUMPKIN RAVIOLI</b> with Basil Pesto and Taleggio Cream	  	<b>19</b>
<b>BURRATA</b> with Selected Tomatoes, Fig Gel and Basil	  	<b>18.50</b>
<b>ROASTED SWEET POTATO</b> with Coconut Cream and Garnacha Vinaigrette		<b>18.50</b>

## OUR FISH

<b>SEA BASS SUPREME</b> on White Asparagus Cream, Sautéed Green Asparagus and Dill Oil	 	<b>27</b>
<b>SALMON WITH A FINE HERB CRUST</b> Japanese Sauce and Sautéed Vegetables	  	<b>26</b>
<b>CONFIT COD WITH ROSEMARY</b> Silky Crème Fraîche Cream and Smoked Paprika	 	<b>25</b>

## SELECTED GRILLED MEAT

<b>CHARCOAL-GRILLED CHICKEN</b> with Demi-Glace Sauce and Truffled Mashed Potatoes		<b>24</b>
<b>SLOW-ROASTED MALLORCA STYLE SHOULDER OF LAMB</b> Braised during 7 hours, served with Port Wine Reduction and Mashed Potato	 	<b>27</b>
<b>SPARE RIBS</b> Roasted during six hours in a Delicious homemade BBQ Sauce with Potato Wedges and Crème Freiche	  	<b>23.50</b>
<b>RIB EYE ENTRECOTE 275 gr</b> Served Sliced on Sizzling platter with French Fries and Padrón Peppers		<b>27.50</b>
<b>TENDERLOIN 200 gr</b> 21 Days of Dry Aging with Mashed Corn, Potatoes and Sautéed Vegetables	 	<b>31.75</b>
<b>MEAT MENU FOR 2 PAX "NEBRASKA CUT" 600 gr</b> served Sliced on Sizzling platter with French Fries and Salad	 	<b>69</b>

### Optionals:

Truffled Sauce		<b>3.50</b>	Green Pepper sauce		<b>3.50</b>
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\* Most of our menu is made with dishes based on local, ecological and sustainable products, our goal is to achieve it 100%.