

## SPOON

**Pumpkin cream** 🍷🌿 ..... **7,5€**

Baked pumpkin with herbs and cream fresh.

**Vegetable cannelloni** 🍷🍷 ..... **10,5€**

Canelloni filled with vegetables in a spinach sauce.

**Country rice** 🍷 ..... **18€**

Bombeta ric e with autumn vegetables and pulses.

**Snails with trotters** 🍷🍷🍷 ..... **19€**

Caracoles with fennel with trotters and black pudding.

## FRIED

**Bravas** 🍷🍷🍷🍷 ..... **5,5€ / 8€**

Potatoes, light *allioli*, spicy hot Majorcan paprika.

**Artichokes** ..... **9€**

Fried artichokes with bay leaf powder

**Jardín croquettes** 🍷🍷🍷 ..... **2,5€ U.**

Stewed beef and poultry croquettes with classic local mix of spices.

**Mussel croquettes** 🍷🍷🍷🍷🍷 ..... **2,2€ U.**

Traditional recipe with tiger mussels.

**Vegetable Croquettes** 🍷🍷🍷 ..... **2€ U.**

Made with spinach, swiss chard, leek and paprika.

## COCAS

**Na Joana spinach** 🍷 🍷 ..... **12€**

Spinach and chard, parsley, leek, *tap de cortí* paprika, tomato, garlic and smoked sardine.

**Winter “trempó” coca** 🍷 ..... **12€**

Coca with grilled vegetables (trempò) and seasoned cabbage.

**Onion** 🍷🍷 ..... **10,5€**

Confit onion with black pepper, Mallorcan mozzarella and rosemary.

## SANDWICHES

**Chivito, puff pastry** 🍷🍷🍷 (Gluten-free option, add wait time of 15 min) .. **15€**

Beef tenderloin, bacon, cooked ham, Mahon cheese, lettuce, tomato and smoked egg yolk mayonnaise.

**Bratwurst, brioche** 🍷🍷 ..... **7,5€**

Authentic 200 year-old recipe. Steamed black pork bratwurst, Lombardy cabbage sauerkraut, *alioli* and onion sauce with St. John’s wort.

**Hot dog, brioche** 🍷🍷🍷 ..... **7,5€**

Authentic 200 year-old recipe. Grilled black pork sausage with homemade ketchup, mustard, fried onion and sea fennel.

## KAMADO COOKED VEGETABLES

**Cauliflower** 🍷🍷🍷 ..... **12€**

Roasted with chili and cardamom sauce.

**Lettuce hearts** 🍷🍷 ..... **10,5€**

Roasted with anchovies, emulsified mustard and mint.

**Carrots** 🍷 ..... **10,5€**

Kale with burrata, herbs and our carrots.

 Gluten	 Fish	 Sesame
 Dairy	 Shellfish	 Peanuts

## FRIED FREE-RANGE EGGS

**Granny’s eggs** 🍷 ..... **10,5€**

Scrambled eggs with french fries.

**Sobrasada** 🍷🍷 ..... **12€**

Scrambled eggs with french fries and homemade *sobrassada*.

## PAELLA PAN

**Winter vegetables** ..... **12€**

Roast pumpkin, cabbage and carrot, with spinach, chard and artichoke with spring onion, with *patató*.

**Chickpeas** 🍷 ..... **19€**

Chickpeas with cod tripe, spinach and cumin.

**Squid fideuá** 🍷🍷🍷🍷🍷 ..... **20€**

Thin noodles with a squid base and parsley aioli.

**Lentils with red shrimp** 🍷🍷 ..... **26€**

With crayfish and shellfish fumet. Lentils with red shrimp and seafood fumet

## FISH

**Octopus with onion stew** 🍷🍷🍷 ..... **14€**

Stewed octopus with chips and fried egg.

**Grilled sea bass** 🍷 ..... **17,5€**

Sea bass with baked tomatoes, lime and ginger.

**Potera Squid** 🍷🍷 ..... **23€**

Grilled Squid with parsley garlic mayonnaise.

## MEAT

**Bacon at low temperature** 🍷🍷 ..... **18€**

Baked bacon in its sauce and lettuce.

**Steak tartar** 🍷🍷🍷🍷 ..... **12 / 22€**

Hand cut beef tenderloin with our traditional recipe.

**Tenderloin** 🍷🍷 ..... **26€**

Beef tenderloin grilled and served with sweet mustard sauce (250gr).

**Roast pork knuckle** 🍷 30 min-2 persons .... **25€**

Roast pork knuckle in its own juice.

## SIDE DISHES

**French fries** ..... **4€**

**Lettuce and onions** 🍷 ..... **3,5€**

**Smashed potatoes with garlic oil** ..... **5,5€**

**Seasonal sautéed vegetables** ..... **5,5€**

## BREAD

**Rye Bread** 🍷 ..... **1,5€ pp**

**Gluten free (add wait time of 15min)** ..... **1,5€ pp**

## DESSERT






**Vanilla flan caramel with Vanilla Chantilly** 🍷 ..... **7,5€**

**Three cheese-cheesecake with jam** 🍷🍷🍷 .. **7,5€**

**French toast made of potato bun** 🍷🍷 ..... **7,5€**

**Chocolate mousse and other textures** 🍷🍷🍷 .. **7,5€**

**Dessert made with seasonal fruit** ..... **7€**

 Egg	 Crustaceans	 Mustard
 Sulphites	 Nuts	 Spicy

## COCKTAILS

Nuestro “Tintillo de verano” ..... 4,5€

MARGARITA en la roca ..... 10€

NEGRONI clásico al jerez ..... 10€

SPRITZ con espuma de cítricos ..... 10€

BLOODY MARY de Maca ..... 12€

## SPARKLING

### D.O. CAVA

MIRGIN Gran Reserva Brut Nature ..... 6€ / 28€

MIRGIN Rosé Brut Nature Gran Reseva .... 6€ / 28€

LLOPART Brut Integral (Corpinnat) ..... 38€

ARS COLLECTA Rosado ..... 30€

DUPONT Sidra biológica (Normandía, Francia) 6€ / 28€

### CHAMPAGNE

GAIDOZ-FORGET Brut Cuvée ‘La Réserve’ .. 10€ / 54€

FORGET Premier Cru Rose ..... 10€ / 53€

LE BRUN NEUVILLE Côte Brut ..... 59€

BOLLINGER Cuvée Special ..... 95€

## WHITE

### MALLORCA

CAP GIRÓ (D.O. Pla i Llevant) ..... 33€

SANTA CATARINA Giró (V.T. Mallorca) ..... 6,2€ / 33€

DALT TURÓ ACOPINYAT (V.T. Mallorca) ..... 5,3€ / 26€

CAN VIDALET Blanc de Negres (V. T. Mallorca) .. 24€

MORTITX Blanc Malvasía-Chardonnay ..... 26€

SON VICH Viognier (V.T. Mallorca) ..... 28€

### NACIONAL / INTERNACIONAL

TERRAS GAUDAS Albariño (D.O. Rias Baixas) . 5€ / 29€

DE LA MAR EL MERO (D.O. Rías Baixas) ..... 35€

EL CHOLO (D.O. Ribeiro) ..... 35€

CASANOVA TREIXADURA (D.O. Ribeiro) ..... 22€

O LUAR DO SIL Sobre lías (D.O Valdeorras) ..... 36€

BREZO Blanco (D.O. Bierzo) ..... 24€

G22 GORKA IZAGUIRRE (D.O. Bizkaiko Txakolina). 30€

LA CHARLA Verdejo (D.O. Rueda) ..... 26€

CASA DE LUZ Verdejo (D.O. Rueda) ..... 4€ / 20€

BELONDRADE QUINTA APOLONIA (V.T. Castilla y León) 35€

LA CANDELERA (D.O.Ca. Rioja) ..... 33€

A PÈL ANCESTRAL Xarel'lo (D.O. Penedés) ..... 33€

EI EQUILIBRISTA Blanco (D.O. Catalunya) ..... 38€

HEAVENLY (I.G.P Gascone, Francia) ..... 4,5€ / 24€

## ROSÉ

RIBAS Rosat (V.T. Mallorca) ..... 4,5€ / 24€

DIANE (A.O.C. Cabardès) ..... 4,5€ / 21€

ROSELITO (D.O. Ribera del Duero) ..... 5€ / 25€

## RED

### MALLORCA

CAN VERDURA Negre ..... 27€

TRISPOL (D.O Pla i Llevant) ..... 6’5€ / 32€

ARMERO I ADROVER

Selecció familia (D.O. Pla i Llevant) ..... 57€

COSTERS DE TRAMUNTANA

(V.T. Serra de Tramuntana-Costa Nord) ..... 34€

INDIOT DE 4 KILOS (V.T. Mallorca) ..... 52€

SOM Negre (V.T. Mallorca) ..... 5€ / 28€

CAN XANET (V.T. Mallorca) ..... 32€

GALLINAS Y FOCAS

by Amadip y Celler 4 kilos (V.T. Mallorca) ..... 37€

8 VENTS (V.T Mallorca) ..... 39€

INDIOT DE 4 KILOS (V.T. Mallorca) ..... 52€

### NACIONAL / INTERNACIONAL

MÁQUINA Y TABLA Laderas de Leonila (D.O.Bierzo) 33€

ROMÁNICO (D.O. Toro). ..... 33€

APONTE Reserva (D.O.Toro) ..... 65€

CÉSAR PRINCIPE (D.O. Cigales) ..... 34€

CORIMBO (D.O. Ribera del Duero) ..... 39€

GOYO GARCÍA VIADERO

Joven de viñas viejas (D.O. Ribera del Duero) .... 31€

EL PRIMER BESO (D.O. Ribera del Duero) ..... 23€

VIÑA POMAL Selección 500 (D.O.Ca. Rioja) . 4,5€ / 26€

GÓMEZ CRUZADO Crianza (D.O.Ca. Rioja) .. 4,5€ / 24€

EL ANDÉN DE LA ESTACIÓN by Muga (D.O.Ca. Rioja). 28€

RODA RESERVA Tempranillo, (D.O.Ca. Rioja) ..... 48€

AMANCIO (D.O.Ca. Rioja) ..... 150€

Chivite LEGARDETA (D.O. Navarra) ..... 27€

A PÈL NEGRE (D.O. Penedés) ..... 29€

MARTINET BRU (D.O.Q. Priorat)..... 42€

CLÍO (D.O. Jumilla)..... 66€

LES MOUGEOTTES (I.G.P. Oc Francia)..... 4,5€ / 21€

## SWEET

MIQUEL GELABERT Dolç de Sa Vall

(D.O. Pla i Llevant) ..... 6,3€ / 31€

EL SEQUE By Aartadi (D.O. Alicante) ..... 6€ / 30€

P.X. El Maestro Sierra (D.O. Jerez) ..... 6€ / 35€

AMOROSO El Maestro Sierra ..... 6€ /35€

TOKAJI Oremus 5 Puttonyos ..... 20€ /100€

## JEREZ

Manzanilla La Callejuela Fina ..... 4€ / 21€

Fino Hidalgo ..... 4€ / 21€

Fino La Panesa ..... 7€ / 45€

Amontillado Fernando de Castilla Antique .. 7€ / 45€

Marqués de Rodil Palo Cortado ..... 15€ / 68€

Oloroso 15 años El Maestro Sierra ..... 6€ / 35€

## MAGNUM

CORIMBO (D.O. Ribera del Duero) ..... 85€

GÓMEZ CRUZADO Crianza (D.O.Ca. Rioja) ..... 48€