



# ANDANA

[1] A platform is generally an elevated concrete or wooden surface that allows easy access to a means of transportation, such as a train. Above the platforms is where the people circulate.

[2] Country plot or area, used for family farming.

## BOOKING & TAKE AWAY

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# ANDANA. A PART OF THE LANDSCAPE.



When a landscape is personified. When a chef blends it with the Mediterranean essence of Mallorca. **Maca de Castro.**

Mallorca is the global concept of Andana, with its landscapes, its traditions and its own organic garden.

Margalida, her mother Joana and Pedro. **Andana's** menu is their farm, the incredible place where they spend most of the day: planting local varieties which were almost lost, caring for the plants and animals, clearing the land, walking the rice fields... Living with the roots of Mallorca and its culture and imagining the dishes that emerge from it, full of history and joy, bringing color to Andana's tables.

Mallorca at its heart, and a new philosophy in the kitchen: Far Foods. Long-term gastronomy, based on the origin, the soul of the territory, and the products. Gastronomy that expresses the landscape in all its richness, oblivious to fluctuations, fads, spurious tendencies, frivolities. Subject only to the phases of the moon, to the weather, to the season. As the planet beats.

## EAT NEAR, GO FAR.

Ducks, native chickens, fruit trees, citrus, vegetables, aromatic herbs, unusual and tender peanuts, remote *bombeta* rice... A farm that is tasted in the menu.

Fresh trampo, tasty *ramallet* tomatoes, fresh vegetables from the garden, delicate fries, the famous *cocas*, *camaïot* and sausages of *porc negre*, hot coals and steaming *kamado*, exultant legumes, the group's classic meat cuts, their variations, delicate desserts...

Sensitivity, memory, gastronomy and culture.

Mallorca underfoot and spontaneity in the kitchen.

We support island gastronomy from  
[@far.foods](http://@far.foods)



## PALMA'S OLD TRAIN STATION GEOGRAPHIC KM 0 GASTRONOMIC KM 0

From this nostalgic railway station, the first in Mallorca, this amazing train departed in 1875, which, at a dizzying 60 km / h, linked the capital with Inca... Two years later, from here it reached Sa Pobla, Son Bordils, Sineu, Manacor, Lluçmajor, Ses Salines...

From this station, today a historical complex, Mallorca began to coordinate itself and enter the modern age...

The proud building, which defies time and history from the very center of Palma, in Plaza España, next to the old town, was built at the end of the 19th century in a delicious classical style, a very fashionable artistic movement of the time. Its spaciousness and light, combined with the harmony of the shapes, give it a relaxing, fluid, and above all, surreal atmosphere.


The station, which has the privilege of being the geographical Km 0 of Mallorca since the 19th century, is now projected in the 21st with a new Km 0, this time gastronomic: That of the Andana restaurant, by Maca de Castro, the Chef who, with her sustainable garden, has made island products creative, avant-garde and internationally famous.





Km 0 for Km 0.

## SPOON

**Vegetable cannelloni**    ..... 16,5 €  
Cannelloni filled with vegetables in a spinach sauce.

**Snails with trotters**   .....20,5 €  
Caracoles with fennel with trotters and black pudding

**“Escaldums de pilotes”**   ..... 14,5 €  
Chicken stew with meatballs and chopped almonds

**Veal Cannelloni**     ..... 16,5 €  
Cannelloni filled with veal cheek cooked in red wine

## FRIED




**Bravas**    ..... 7,5 € / 9,5 €  
Potatoes, light allioli, spicy hot Majorcan paprika.



**Jardín croquettes**    ..... 2,75 € U.  
Stewed beef and poultry croquettes with classic local mix of spices.


**Mussel croquettes**    ..... 2,5 € U.  
Traditional recipe with tiger mussels.

**Vegetable Croquettes**    ..... 2,4 € U.  
Made with spinach, swiss chard, leek and paprika.

## COCAS

**Peppers**    ..... 17,5 €  
Fire-roasted peppers, garlic and marinated llampuga.




**Na Joana spinach**   ..... 14 €  
Spinach and chard, parsley, leek, tap de cortí paprika, tomato, garlic and smoked sardine.

**“Trepó” on fire**  ..... 17,5 €  
Flaming “trepó” vegetables with dressed cabbage.

**Onion**  ..... 12,5 €  
Confit onion with black pepper, Mallorcan mozzarella and rosemary.


## SANDWICHES

**Chivito, puff pastry**    (Gluten-freeoption, addwaittimeof15min) ..... 18,5 €  
Beef tenderloin, bacon, cooked ham, Mahon cheese, lettuce, tomato and smoked egg yolk mayonnaise.


**Bratwurst, brioche**    ..... 9 €  
Authentic 200 year-old recipe. Steamed black pork bratwurst, Lombardy cabbage sauerkraut, alioli and onion sauce with St. John’s wort.

**Hot dog, brioche**    ..... 8,5 €  
Authentic 200 year-old recipe. Grilled black pork sausage with homemade ketchup, mustard, fried onion and sea fennel.

## KAMADO COOKED VEGETABLES

**Aubergine**  ..... 10 €  
Slowly roasted, rocket, tahini sauce with peanuts, and chopped thyme, coriander, tomato and lemon.


**Lettuce hearts**  ..... 12 €  
Roasted with anchovies, emulsified mustard and mint.

**Carrots**  ..... 13,5 €  
Kale with burrata, coriander, herbs and our carrots and beets.

 Gluten    Fish    Sesame    Sulphites  
 Dairy    Shellfish    Peanuts    Nuts  
 Egg    Crustaceans    Mustard    Soya    Spicy


## FRIED FREE-RANGE EGGS


**Granny’s eggs**  ..... 13,5 €  
Scrambled eggs with french fries.


**Sobrasada**  ..... 17,5 €  
Scrambled eggs with french fries and homemade sobrassada.

## PAELLA PAN (WITHOUT RICE)


**Autumn vegetables** ..... 16 €  
Carrot, leek, spinach, chard, bean, potato with spring onion.


**Black Squid fideuá**  ..... 25 €  
Thin noodles with a squid base and parsley aioli.

**Lentils with red shrimp**  ..... 27,5 €  
With crayfish and shellfish fumet. Lentils with red shrimp and seafood fumet.

**“Mongeta de careta”**  ..... 12 €  
Stewed beans, cauliflower, cabbage and leeks.

## FISH


**Grilled croaker**  ..... 17,5 €  
Sea bass with baked tomatoes, lime and ginger.


**Octopus**  ..... 22 €  
Grilled octopus with garlic potatoes and olive mayonnaise.


**Potera Squid**  ..... 26 €  
Grilled Squid with parsley garlic mayonnaise.


## MEAT

**Bacon at low temperature**  ..... 19,5 €  
Baked bacon in its sauce and lettuce.

**Steak tartar**  ..... 15 € / 26 €  
Hand cut beef tenderloin with our traditional recipe.

**Tenderloin**  ..... 31 €  
Cow tenderloin grilled and served with sweet mustard sauce (250gr).

**Roasted duck**  ..... 26 €  
Duck thigh in its sauce.

**Kamado rabbit**  ..... 29 €  
Rabbit shoulder with yogurt and herb sauce.

## SIDE DISHES

**French fries** ..... 5,5 €

**Lettuce and onions**  ..... 3,5 €

**Smashed potatoes with garlic oil** ..... 8 €

**Seasonal sautéed vegetables** ..... 8 €


**Solivellas oil service** ..... 1,5 €

## BREAD

**Buckwheat**  ..... 1,6 € pp

**Ecological rustic** (Gluten free) ..... 2,6 € pp

## DESSERT

**Vanilla flan caramel with Vanilla Chantilly**  .. 8 €

**Cheese-cheesecake with jam**  ..... 8 €

**French toast made of potato bun**  ..... 8 €

**Chocolate mousse and other textures**  ..... 8 €

**Seasonal fruit** ..... 8 €

**Carrot cake**  ..... 8 €

## COCKTAILS

Nuestro “Tintillo de verano” ..... 4,7 €  
MARGARITA en la roca ..... 12 €  
NEGRONI clásico al jerez ..... 12 €  
SPRITZ con espuma de cítricos ..... 12 €  
BLOODY MARY de Maca ..... 14 €

## SPARKLING

### **D.O. CAVA**

MIRGIN Gran Reserva Brut Nature ..... 6,5 € / 34 €  
MIRGIN Rosé Brut Nature Gran Reseva . . . 6,5 € / 34 €  
LLOPART Brut Integral (Corpinnat) . . . . . 47,5 €  
ARS COLLECTA Rosado . . . . . 48 €  
DUPONT Sidra biológica (Normandía, Francia) . . . 6,5 € / 31 €

### **CHAMPAGNE**

GAIDOZ-FORGET Brut Cuvée ‘La Réserve’ . . . 12 € / 58 €  
GAIDOZ-FORGET Premier Cru Rosé . . . . . 12 € / 58 €  
LE BRUN NEUVILLE Côte Brut . . . . . 63 €  
AYALA Brut Majeur . . . . . 95,5 €

## WHITE

### **MALLORCA**

CAPGIRÓ (D.O. Pla i Llevant) . . . . . 7 € / 35 €  
DALT TURÓ ACOPINYAT Blanc (V.T. Mallorca) 5,5 € / 27,5 €  
CAN VIDALET Blanc de negres (V.T. Mallorca) . . . . . 33 €  
MORTITX Blanc (V.T. Mallorca) . . . . . 33 €  
SON VICH Viognier (V.T. Mallorca) . . . . . 32 €  
MAISURT Blanc de negres (Vino de España, Binissalem) . . . 27,5 €  
40 BRACES Blanc (V.T. Mallorca) . . . . . 60 €  
7103 Premsal Blanc (V.T. Mallorca) . . . . . 5,5 € / 26,5 €

### **NACIONAL / INTERNATIONAL**

LA DUDA (D.O. Monterrei) . . . . . 27,5 €  
QUINTA DO SIL (D.O. Valdeorras) . . . . . 6 € / 29 €  
TERRAS GAUDA (D.O. Rías Baixas) . . . . . 7 € / 36 €  
SEÑORÍO DA TORRE (D.O. Rías Baixas) . . . . . 30 €  
CASANOVA (D.O. Ribeiro). . . . . 23,5 €  
TEIRA (D.O. Ribeiro) . . . . . 26 €  
O LUAR DO SIL Sobre lías (D.O. Valdeorras) . . . . . 38,5 €  
G22 GORKA IZAGIRRE (D.O. Bizkaiko Txakolina) . . . . . 35 €  
CASA DE LUZ Verdejo (D.O. Rueda) . . . . . 4,5 € / 22,5 €  
BELONDRADE QUINTA APOLONIA (V.T. Castilla y León) . . . 37 €  
PHINCAS Thousand Mils (D.O.Ca. Rioja) . . . . . 68 €  
A PÊL ANCESTRAL Xarel·lo (D.O. Penedès) . . . . . 38,5 €  
FLOR DE ALBIHAR (D.O. Cebreros) . . . . . 48 €  
BOTANI Moscatel Seco (D.O. Sierras de Málaga) . . . . . 35 €  
A MORRO (Vino de España) . . . . . 5,5 € / 22,5 €  
ROPITEAU Chardonnay (A.O.C. Bourgogne) . . . 5,5 € / 26,5 €  
VQ Sauvignon Blanc (V.T. Castilla y León) . . . . . 5 € / 25 €

## ROSÉ

ROSELITO (D.O. Ribera del Duero) . . . . . 5,5 € / 27 €  
LLÁGRIMA DE SUPERNA (V.T. Mallorca) . . . . . 5 € / 25,5 €

## RED

### **MALLORCA**

CAN VERDURA Negre (D.O. Binissalem-Mallorca) 5 € / 25,5 €  
ARMERO I ADROVER  
Selecció familiar (D.O. Pla i Llevant) . . . . . 74,5 €  
COLLITA DE FRUITS (D.O. Pla i Llevant) . . . . . 37 €  
COSTERS DE LA TRAMUNTANA  
(V.T. Serra de Tramuntana) . . . . . 36 €  
PETIT SOM Roure Ecològic (V.T. Mallorca) . . . 5 € / 24,5 €  
CAN XANET (V.T. Mallorca) . . . . . 36 €  
GALLINAS Y FOCAS  
by Amadip y Celler 4 kilos (V.T. Mallorca) . . . . . 43,5 €  
8 VENTS (V.T. Mallorca) . . . . . 42,5 €  
INDIOT DE 4 KILOS (V.T. Mallorca) . . . . . 43,5 €  
RUC (V.T. Mallorca) . . . . . 5,5 € / 27,5 €  
7103 Negre Jové (V.T. Mallorca) . . . . . 5,5 € / 26,5 €

### **NACIONAL / INTERNATIONAL**

EL APRENDIZ Prieto Picudo (V.T. Castilla y León) . . . . . 25,5 €  
MATSU El Pícaro (D.O. Toro). . . . . 24,5 €  
CÉSAR PRÍNCIPE (D.O. Cigales) . . . . . 52 €  
CORIMBO (D.O. Ribera del Duero) . . . . . 50 €  
GOYO GARCÍA VIADERO  
Joven de viñas viejas (D.O. Ribera del Duero) . . . . . 43,5 €  
VALLE DE NABAL (D.O. Ribera del Duero) . . . . . 26 €  
BARDOS Viñedos de altura (D.O. Ribera del Duero)5,5 € / 26,5 €  
VIÑA POMAL Selección 500 (D.O.Ca. Rioja). . . . . 5,8 € / 27,5 €  
AMADOR MEDRANO Terra (D.O.Ca. Rioja) . . . . . 6 € / 28,5 €  
EL ANDÉN DE LA ESTACIÓN by Muga (D.O.Ca. Rioja) . . . 32 €  
RODA RESERVA (D.O.Ca. Rioja) . . . . . 75,5 €  
AMANCIO (D.O.Ca. Rioja) . . . . . 175 €  
BARRERA DE SOL (D.O. Cebreros) . . . . . 48 €  
A PÊL NEGRE (D.O. Penedès) . . . . . 35 €  
MARTINET BRU (D.O.Q. Priorat) . . . . . 52 €  
LAS BACANTES (D.O. Vinos de Madrid) . . . . . 42,5 €

## SWEET

DOLÇ DE SA VALL (D.O. Pla i Llevant) . . . . . 7 € / 35 €  
EL SEQUÉ by Artadi (D.O. Alicante) . . . . . 9 € / 45 €  
P.X. El Maestro Sierra (D.O. Jerez) . . . . . 7 € / 42,5 €  
AMOROSO El Maestro Sierra (D.O. Jerez). . . . . 7 € / 42,5 €  
TOKAJI Oremus 5 Puttonyos . . . . . 22 € / 106 €

## JEREZ

Manzanilla Bertola Díez-Mérito . . . . . 5 € / 22,5 €  
Fino Hidalgo. . . . . 5,5 € / 28 €  
Fino La Panesa . . . . . 9,5 € / 80 €  
Amontillado Fernando de Castilla Antique 16 € / 80 €  
Marqués de Rodil Palo Cortado . . . . . 22 € / 106 €  
Oloroso 15 años El Maestro Sierra . . . . . 7 € / 45 €

## MAGNUM

Corimbo Reserva (D.O. Ribera del Duero). . . . . 85 €  
GÓMEZ CRUZADO Crianza (D.O.Ca. Rioja) . . . . . 55 €