



EAT NEAR
GET FAR

ANDANA

CELEBRATE WITH US!

GROUP MENUS

Discover them on our website
ANDANAPALMA.ES

BOOKINGS

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Old Train Station of Palma
Instagram Facebook @andanapalma

WI-FI PASSWORD: ANDANA2020

DCastro
GRUPO GASTRONÓMICO

WINERY



Glass / Bottle

WHITES • MALLORCA

Cap Giró (D.O. Pla i Llevant)7,5 € / 34 €
Dalt Turó Acopinyat Blanc (VT Mallorca)6,5 € / 28 €
Can Vidalet Blanc de Negres (VT Mallorca) 32 €
Mai Surt Blanc de Negres (VT Mallorca) 27 €
7103 Premsal Blanc (VT Mallorca) 6,5 € / 28 €
Siurell (VT Mallorca) 35 €

WHITES • NATIONAL/ INTERNATIONAL

A Telleira (D.O. Valdeorras)..... 6 € / 27€
O Luar do Sil sobre lías (D.O. Valdeorras)..... 39 €
Terras Gauda (D.O. Rias Baixas)7,5 € / 34 €
Attis (D.O. Rías Baixas)..... 36 €
Pita Verdejo (D.O. Rueda) 6 € / 24 €
Casa de Luz Verdejo (D.O. Rueda) 5 € / 22 €
Valdelagunde (Sauvignon) 6,5 € / 28 €

SPARKLING WINES • D.O CAVA

Murviedro Brut Nature 5,5 € / 23 €
Mirgin Gran Reserva Brut Nature 34 €
Mlrgin Rosé Brut nature Gran Reserva 35 €

SPARKLING WINES • VINS TERRA MALLORCA

Blanca Terra. 38 €

DESSERTS

At Andana, every dessert is homemade , crafted from time-honoured recipes and lots of love.

Potato coca torrija 🍷🍷🍷 7 €
Vanilla flan caramel with Vanilla Chantilly🍷. 6,85 €
Cheesecake with jam 🍷🍷🍷 8 €
Chocolate cup with whipped cream
and carob cookie 🍷🍷🍷 7 €
Panna cotta with fresh herbs & seasonal fruit . . 6 €



Glass / Bottle

SPARKLING WINES • CHAMPAGNE

Gaidoz-Forget Brut Cuvée “La Reserve” 55 €
Gaidoz-Forbet Premier Cru Rosé 58 €

ROSÉ WINES

Roselito (D.O. Ribera del Duero).....6 € / 27 €
Son Grau Gran Rosat (VT Mallorca)..... 6,5 € / 28 €

RED WINES • MALLORCA

Can Verdura Negre 6 € / 25 €
Coster de la Tramontana 36 €
Can Xanet..... 35 €
Gallinas y Focas 45 €
8 Vents 42 €
Ruc (VT Mallorca) 6,5 € / 27 €
7103 Negra Bota (VT Mallorca) 8 € / 36 €

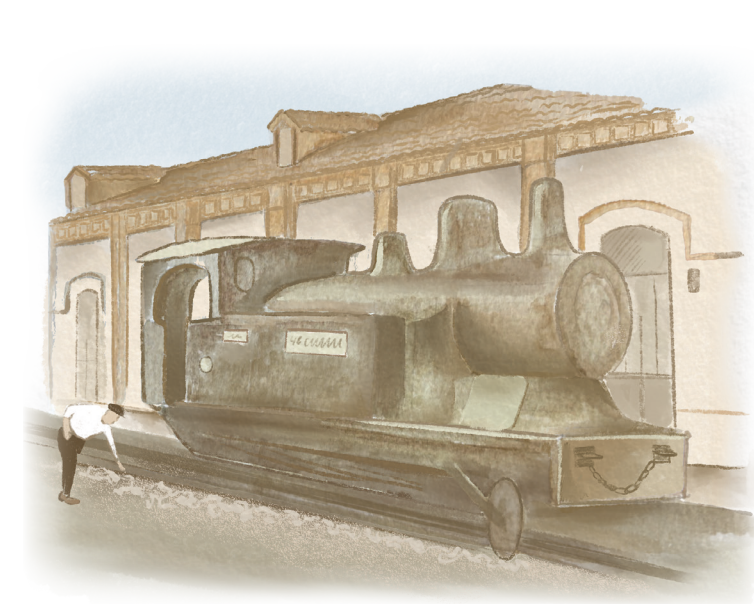
RED WINES • NATIONAL/ INTERNATIONAL

Convento Roble (D.O. Ribera del Duero)6 € / 25 €
Finca Resalso (D.O. Ribera del Duero) 6,5 € / 27 €
Tomas Postigo (D.O. Ribera del Duero) 55 €
Viña Pomal (D.O. Rioja).....6 € / 26 €
El Andén de la Estacion Muga (D.O. Rioja)..... 32 €
Roda Reserva (D.O. Rioja) 75 €
Brezo (D.O. Bierzo)..... 25 €
Matsu (D.O. Toro)6 € / 25 €

ICE CREAMS & SORBETS

Solidarity ice creams made with care in collaboration with
Esment Alimentació.

Bourbon Vanilla Ice Cream 🍷🍷🍷..... 5,7€
Chocolate ice cream 🍷🍷🍷🍷5,7€
Lemon sorbet 🍷🍷🍷..... 5,7€
Orange sorbet 🍷🍷🍷 5,7€
Pomada 🍷🍷🍷 8 €
Gin Xoriguer & lemon sorbet
Screwdriver 🍷🍷🍷 8 €
Absolut Vodka and orange sorbet.



HOP ON THE ANDANA TRAIN!

In the heart of Palma, inside the city’s iconic train station, Andana turns the ordinary into something extraordinary. Inspired by its own **sustainable garden**, every bite is a journey through Mallorca’s flavors, rooted in fresh ingredients, authentic recipes, and a deep respect for the land.

Andana celebrates tradition with a creative twist: crispy cocas, seasonal vegetables, slow-cooked dishes, and desserts that surprise.

More than just a restaurant, Andana is a gathering place where authenticity, sustainability, and a love for good food come together in every dish. A unique experience that bridges past and present—and one that will surely **make you feel good**.





NON STOP OPEN KITCHEN

TAPAS

Garden croquettes 🍷🍷🍷 2,5 € U.
Made with slow-cooked beef, poultry, and four spices.

This recipe, based on traditional stews, was created at Restaurante Jardín (1996, Alcúdia). Since then, it has become an essential classic, full of family history.

Ham croquettes 🍷🍷 2,9 € U.
Made with Jabugo ham.

Bravas 🍷🍷🍷 8,5 €
Patató, light aioli, and spicy *tap de cortí*.

Cod croquettes 🍷🍷🍷 2,8 € U.
Made with cod, garlic, and a light touch of parsley.

Spinach Croquettes 🍷🍷🍷 2,5 € U.
Sautéed spinach with onion, garlic, and bay leaf, bound in

béchamel sauce.

Russian salad 🍷🍷 6 €

Fried Eggplant (aubergine) 🍷 6 €



SANDWICHES & BURGERS

Chivito · Puff pastry 🍷🍷🍷 16,5 €
Beef tenderloin, smoked bacon, cooked ham, Mahón cheese, lettuce, tomato, and smoked egg yolk mayonnaise.

Organic Pyrenees Beef Burger 🍷🍷🍷 12,5 €
Burger with fennel chimichurri, Havarti cheese, mustard, potato bun, and mustard mayonnaise.

MACABITE 🍷🍷 6 €
Crispy coca bread, stewed cabbage with 4 Mallorcan spices, cooked with Estrella Damm beer.

COCAS

Cocas are a traditional Mallorcan dough base made with flour, lard, water, olive oil, and salt. Light and crispy, it is baked with fresh, seasonal ingredients.

Onion 🍷🍷 13,5 €
Caramelized onion with pepper, Mallorcan cow's milk mozzarella, and rosemary.

“Porcella” and arugula 🍷🍷 13 €
Suckling pig with pickled onion and arugula.

“Trempó” on the fire 🍷🍷 14 €
Grilled vegetables with seasoned cabbage.

Spinach from Na Joana 🍷🍷 12 €
Spinach, chard, parsley, leek, *tap de cortí*, tomato, garlic, and smoked sardine.

EGGS

Grandmother's eggs are a dish with history, flavor, and tradition. A family recipe passed down through generations, designed for leisurely enjoyment. Crispy fried potatoes, perfectly coated in egg yolk, offering a perfect balance between simplicity and flavor.

Eggs with “sobrassada” 🍷 17,5 €
Broken eggs with crispy fried potatoes and homemade *sobrassada*.
Grandmother's eggs 🍷 13,5 €
Broken eggs with crispy fried potatoes.

Frit de Safarnària 🍷 15 €
Traditional Mallorcan vegetable. Market-garden vegetables, egg, fennel and bay leaf.

VEGETABLES

All the vegetables on our menu come from Andana's garden in Sa Pobla. Just like the station, our menu changes four times a year, celebrating the flavors of Mallorca

Grilled leeks *kamado barbecue* 🍷🍷 12,5 €
Slow-roasted with sun-dried tomato vinaigrette, cumin, lemon, toasted pine nuts, and Mediterranean herbs.

Sautéed Vegetables of the Day 🍷 10,5 €
A variety of seasonal vegetables grown in Andana's garden.

Grilled baby romaine *kamado barbecue* 🍷 9 €
Roasted baby lettuce with toasted peanuts, lime, thyme, cilantro, parsley, and vinaigrette.

Grilled cauliflower *kamado barbecue* 🍷 9,5 €
Roasted cauliflower with chilli & cardamom sauce.

Kamado: A delicate cooking technique using a traditional Japanese ceramic oven.



IN PAELLA PAN (WITHOUT RICE)

Beyond the Paella Pan, with flavorful fideuás and a nod to local legumes, such as the mongeta de careta, a native bean we grow in our own vegetable garden. A different way to enjoy Mediterranean flavors.

Black squid “fideuá” 🍷🍷 22 €
Fine noodles cooked in a squid broth, served with parsley aioli.

Iberian Pork Shoulder “fideuá” 🍷🍷 22 €
Toasted noodles with marinated pork shoulder.

“Mongeta de careta” with the flavor of traditional Mallorcan soup 🍷 14 €
A local legume cooked with cauliflower, cabbage, spinach, and tap de cortí.

SPOON DISHES

Spoon dishes are a tradition, slow-cooked with lots of love.

Beef cannelloni 🍷🍷 19 €
Slow-cooked oxtail cannelloni in red wine.

Vegetable cannelloni 🍷🍷 14 €
Seasonal vegetable cannelloni with spinach sauce.

“Fora vila” rice 18 €
Bombeta rice variety, cultivated near s'Albufera. A soupy dish with broad beans, carrots, cabbage, artichokes, fennel, green beans, and other seasonal vegetables, seasoned with five Mallorcan spices.

BREAD

Bread 🍷🍷 1,6 €

Organic rustic bread (*gluten free*) 🍷🍷 2,6 €

Bread basker, all i oli & olives 🍷🍷 4,5 €

KID'S MENU

18€



Fried chicken
or
Fried eggs
+
French fries
+
Ice cream

