



**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 €
VQ (Sauvignon Blanc) . . . . .	6,5 € / 28 €
Chardonnay Ropiteau . . . . .	7 € / 32 €

### SPARKLING WINES • D.O CAVA

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

### SPARKLING WINES • CHAMPAGNE

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

## 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 🍷 . . . . .	7 €
Cheesecake with jam 🍷🍷🍷 . . . . .	8 €
Chocolate cup with whipped cream and salted chocolate 🍷🍷🍷 . . . . .	7 €
“Panna cotta” with fresh herbs & seasonal fruit 🍷🍷 . . . . .	7 €



Glass / Bottle

### 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

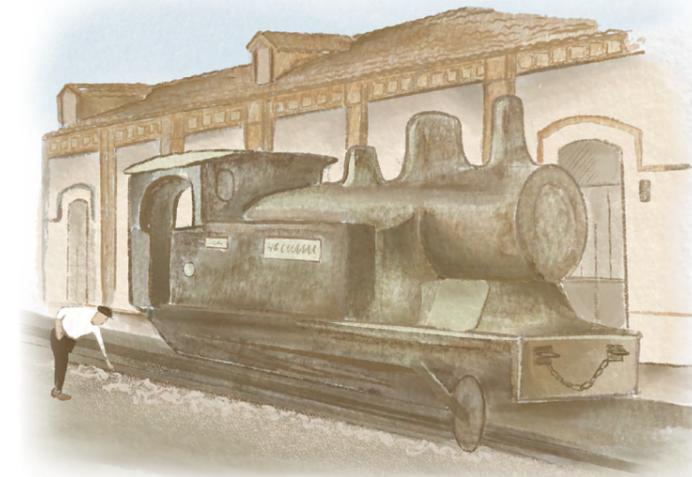
Convento Roble (D.O. Ribera del Duero) . . . . .	6 € / 25 €
Finca Resalso (D.O. Ribera del Duero) . . . . .	6,5 € / 27 €
Tomas Postigo (D.O. Ribera del Duero) . . . . .	55 €
Viña Pomal (D.O. Rioja) . . . . .	6 € / 26 €
El Andén de la Estación Muga (D.O. Rioja) . . . . .	32 €
Roda Reserva (D.O. Rioja)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



## 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** ..... 9 €

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 with prawns** ..... 8,5 €

**Porcella samm with herbs** .... 6,5 € U.

**Octopus samm** ..... 6,5 € U.



### 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** ... 15,5 €

Fennel chimichurri burger with Havarti, potato bun and mustard mayo, served with fries.

### 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** ..... 14 €

Caramelized onion with pepper, Mallorcan cow's milk mozzarella, and rosemary.

**“Porcella” and arugula** ..... 15,5 €

Suckling pig with pickled onion and arugula.

**“Trepó” 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.

**Artichoke flower** ..... 8,5 €

With beef jus and steak tartare.

**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”** ..... 24 €

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.

### KID'S MENU

**Fried chicken or fried eggs** ..... 18 €

Served with French fries and ice cream for dessert.

### BREAD

**Bread basket** ..... 3,5 €

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

**Bread basket, all i oli & olives** ..... 5 €

### CELEBRATE AT ANDANA!

Group menus from €35  
Andana tasting menu €45

Advance reservation required  
+34 628 835 887  
info@andanapalma.es



### MEAT

**Steak tartar** ..... 24 €

Hand-chopped beef tenderloin with the traditional recipe.

**Beef Tenderloin** ..... 32 €

Beef tenderloin with sweet mustard served with smashed potatoes and garlic oil.

**Glazed pork ribs** ..... 23 €

Juicy oven-roasted pork ribs served with smashed potatoes and garlic oil.

### FISH

**Octopus** ..... 22 €

Grilled octopus on mashed potatoes with garlic oil and black olive mayonnaise.

**Squid** ..... 20 €

Grilled line-caught squid with parsley aioli and smashed potatoes with garlic oil.

**Croaker** ..... 22 €

Grilled sea croaker with oven-roasted tomatoes, lime, and ginger.

**Mallorcan-Style Cod** ..... 22 €

Salt cod, Mallorcan style with Mallorcan-style vegetables.

### SIDE DISHES

**French fries** ..... 5 €

**Lettuce with onion** ..... 3,5 €

**Mashed potatoes with garlic oil** ..... 5 €