



**EAT NEAR
GET FAR**

ANDANA

CELEBRATE WITH US!

GROUP MENUS

Discover them on our website
ANDANAPALMA.ES

BOOKINGS

+34 971 100 201

info@andanapalma.es

Old Train Station of Palma

📷 📱 @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

FRIED

Bravas 9 €

Patató, light aioli, and spicy tap de cortí.

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.

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.



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 tomatoe.

Spinach from Na Joana 12 €

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

Zucchini 14 €

Marinated zucchini with herbs and romesco sauce.

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.

Tumbet 14,5 €

Fried eggs and chips with tomato sauce, fried peppers and aubergines.

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.

Aubergine 9,5 €

Slow-roasted aubergine with rocket, peanut tahini sauce, thyme picada, coriander, tomato and lemon.

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



TOMATOES

Pa amb oli by the spoon 4,5 €

Ramallet tomato emulsion, “pa de sopes”, Menorcan cheeses, sea fennel and olives.

Trepó 12,5 €

Cooked octopus from the north of the island with Valldemossa tomato, white pepper, spring onion and olive oil cracker.

Payesa salad 15 €

Tomato de la rosa, patató, “peix sec” from Formentera, boiled egg, roasted peppers, *raim de pastor* and pickled pepper.

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.

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



IN PAELLA PAN (WITHOUT RICE)

Fideuás and local legumes (such as mongeta de careta, chickpeas or lentils) cooked and served in a paella pan.

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.

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 24 €

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

Squid 24 €

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 5,7 €

Lettuce with onion 4 €

Mashed potatoes with garlic oil 5,7 €