

FORMER TRAIN STATION

ANDANA PALMA



GROUPS & EVENTS 2026

GROUP MENU

SA POBLA 35€

Sharing Menu · To be placed at the center of the table

Dishes

- Bread, olives and "all i oli"
- Traditional "El Jardín" stew croquettes
- Our signature "patatas bravas"
- Garlic shrimp Russian salad
- Wood-fired "coca de trampó"
- Leeks cooked in a Kamado
- Vegetable cannelloni from our own garden
- Fideuà with Iberian pork

Desserts

- Chocolate cup with whipped cream and carob biscuit
- "Panna cotta" with fresh herbs and fruit

Beverages included

- Still and sparkling water
- White wine Nurviana, Verdejo
- Red wine Nurviana, Tempranillo

ALCÚDIA 45 €

Starters to share (served in the centre of the table)

- Bread, olives and "all i oli" (garlic mayonnaise)
- Garden-style stew croquettes
- Our signature patatas bravas
- Fire-roasted coca de trampó (Mallorcan vegetable flatbread)

Main course (to choose from...)

- Slow-cooked pork belly with rocket, crushed potatoes and garlic oil
- Grilled squid with crushed potatoes and garlic oil

Dessert

- "Panna Cotta" with fresh herbs and fruit

Beverages included

- Still and sparkling water
- White wine Nurviana, Verdejo
- Red wine Nurviana, Tempranillo

ALBUFERA 40€

Sharing Menu · To be placed at the center of the table

Dishes

- Bread, olives and "all i oli" (garlic mayonnaise)
- Garden-style stew croquettes
- Our signature patatas bravas
- Garlic shrimp salad
- Fire-roasted coca de trampó (Mallorcan flatbread with vegetables)
- Sautéed vegetables
- French fries
- Organic Pyrenees beef burger

Desserts

- Cheesecake with fruit compote
- "Panna Cotta" with fresh herbs and fruit

Beverages included

- Still and sparkling water
- White wine Nurviana, Verdejo
- Red wine Nurviana, Tempranillo

PALMA 50 €

Starters to share (served in the centre of the table)

- Bread, olives and "all i oli" (garlic mayonnaise)
- Garden-style stew croquettes
- Our signature patatas bravas
- "Coca de Ca Na Joana"
 - with spinach and smoked sardine

Main course (to choose from...)

- Braised beef cheek with red wine sauce and crushed potatoes with garlic oil
- Croaker with confit tomatoes and crushed potatoes with garlic oil

Dessert

- Chocolate cup with whipped cream and carob biscuit

Beverages included

- Still and sparkling water
- White wine Nurviana, Verdejo
- Red wine Nurviana, Tempranillo

CONTACT

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As a complement to our Sa Pobla and Albufera menus, we propose a special sharing selection featuring some of the most representative dishes from our menu, ideal for creating a generous, surprising table with true gastronomic character.

For the Alcúdia and Palma menus, we also offer the possibility to add main course upgrades, allowing the experience to be tailored to each guest's preferences.

Supplemental sharing package:

+€18 per person

Grandma-style eggs with sobrasada

Beef cannelloni

Steak tartare

Kamado-roasted cauliflower

"Coca" flatbread with suckling pig and arugula

Black squid fideuà

Main course options with supplement:

Mallorcan-style cod → +€3 per person

Grilled octopus → +€2 per person

Steak tartare → +€4 per person

Glazed ribs → +€5 per person

Beef tenderloin → +€8.50 per person

Roast suckling pig → +€15 per person



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To personalize the experience and adapt it to each occasion, we offer a selection of additional options that can be incorporated into the menu.

Welcome drink:

Vermouth

Draft beer (small glass)

Tinto de verano

Glass of cava

+€3 per person

Drinks during service:

Soft drinks

Beer

+€6 per person

Coffee and liqueurs:

Coffee → +€2 per person

Digestive liqueur → +€3 per person

Coffee and liqueur → +€5 per person

Mixed drinks → +€6 per person

Full drinks package:

Welcome drink

Soft drinks and beer during the meal

Coffee and liqueur

1 mixed drink

+€18 per person