

ABREBOCAS

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SCALLOPS AND PORK BELLY (2U) Charcoal-grilled Scallops Crunchy Pork Belly Trout Roe Spicy Coral Mayo	10,50
PANIPURI CRUNCHY WITH RED SHRIMP (2U) Red shrimp tartar Aguachile Avocado Mousse *Vegan Option Available 	12,50
LAMB CANNOLI (1U) Slow roasted Lamb Homemade Cannoli Pastry Pistachio	8,90
SALMON NORITACO (1U) Crispy Nori Seaweed Sushi Rice Salmon Tartar Avocado Teriyaki Spicy mayo *Vegan Option Available 	7,90
DUCK SANDO (2U) Terrine of Confit Duck and Foie Gras Toasted Bread in our Butter Apple Gel Truffle Mayo Black Garlic Sauce	14
SUNFLOWER ARTICHOKE (1U) Charcoal Grilled Artichoke Miso Butter Parmesan Foam Sunflower seeds Shitake and Wakame powder Confit Egg Yolk	8,70
TRAVELLERS CROQUETTES (2U) Fish fritters Red Curry Thai Lime Mayo 	6,90
RAVIOLI MACARONS (4U) King Prawns Mascarpone Pistachio Stracciatella Burrata Black Garlic	13
ZEPPOLINE CARBONARA (3U) Guanciale-filled Donut Dough Carbonara Foam Egg Yolk Confit Pecorino Cheese	12,50
OSTRA NOSTRA (1U) Charcoal-grilled Sobrassada (spreadable Mallorcan paprika sausage) Chili powder Honey Caviar *Raw option available with lemon or aguachile	5,50

REFUERZOS

PAN PAGÉS km 0 Mallorcan Countryside Bread Our Smoked Butter Green Oil	5,5
POTATO WAFFLE Homemade Banana Ketchup Lime Mayo	6
UME SALAD Italian Burrata Cheese Local "Beef-heart" Tomato Pear Umeboshi Plum Dressing	15

RAW BAR €

CEVICHITO BUENAZO  **24**

White Seabass | Amberjack | Tiger's Milk | Mango | Avocado | Passion Fruit | Chulpe Popcorn

YELLOW CHILI TIRADITO  **22**

Sashimi-Style Amberjack | Yellow Peruvian Chili | Fresh Red Chili | Chulpe popcorn | Papadums Crackers

TOMATO TARTAR **16**

Local "Beef heart" Tomatoes | Anchovy | Vinegar cured Anchovies | Black Garlic | Egg Yolk Confit | Homemade Olive Oil Toasts * **Vegan option available** 

MACKEREL SMOKED TIRADITO **19**

Cured Mackerel | Ponzu Sauce | Lemon Thyme Oil | Ajo Blanco Sauce (Almon thick soup) | Pico de gallo (chillis and tomato) | Homemade Vinegar Cucumber | Papadums Crackers

ENTREDOS

CHICKEN SKEWER TSUKUNE **19**

Charcoal-grilled Chicken | Caramelized Onion | Brioche | Egg Yolk Confit | Sweet Soy Sauce

POP & POMA **29**

Octopus Skewer | Apple Parmentier | Potato Foam | Mint | Smoked Paprika

PANCETA AL PASTOR  **26**

Slow-roasted Pork Belly | Pineapple | Homemade Chipotle Sauce | Tacos

AMAZON THAI FISH FILLET  **33**

Kamado-cooked Red Snapper | Green Plantain | Caramelized Onion | Thai Red Curry

MARROW BONE RISOTTO **27**

Charcoal grilled Marrow Bone | Porcini Mushroom Risotto | Saffron | Parmesan

ANGUS SHORTRIBS **36**

Shortrib cooked at low temperature for 24 hs | Potato Foam | Fried Shoestring Potatoes

DESSERTS

SNICKERS TIME (Vegan)

Dates | Peanuts | Chocolate | Cashews ice-cream

€10

NO-MOCHI MISÚ

Tiramisú | Choco glaze | Tuille

€9

FAIRGROUND-STYLE APPLE TREAT

Apple Mousse | Apple compote | Popcorn

€10

PAVLOVA MUNDANO

Crunchy Meringue | Raspberry | Lemon curd

€9

SWEET WINES

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VAN ZELLERS PORTO RUBY

7

MARSALA MARTINEZ DULCE RSVA. 5 AÑOS

6,5

CASTAÑO TINTO DULCE

7

COFFEE AND TEAS €

ESPRESSO

2,5

MACCHIATO

3

CAFE LATTE

3,5

COFFEE with LIQUOR

4

AMERICANO

3,5

TEAS

3