

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
SALMON NORITACO (1U) Crispy Nori Seaweed Sushi Rice Salmon Tartar Avocado Teriyaki Spicy mayo	7,90
VEGAN NORITACO (1U)  Crispy Nori Seaweed Sushi Rice Vegan Pulled Pork Shiso Jalapeño Beetroot Gel	7,50
TRAVELLERS CROQUETTES (2U)  Fish fritters Red Curry Thai Lime Mayo	6,90
RAVIOLI MACARONS (4U) King Prawns Mascarpone Pistachio Stracciatella Burrata Black Garlic	12,50
NINGYOYAKI JAPANESE DONUT LIKE NIGIRI (2U) Cheese-filled Nigiri Donut Anchovy Vinegar cured Anchovy Salmorejo (thicker gazpacho) Shiso Leaf	10,50
ZEPPOLINE CARBONARA (3U) Guanciale-filled Donut Dough Carbonara Foam Egg Yolk Confit Pecorino Cheese	13
OSTRA NOSTRA (1U) Charcoal-grilled Sobrassada (spreadable Mallorcan paprika sausage) Seaweed Powder Chili	5,50

RAW BAR

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CEVICHITO BUENAZO

23

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

YELLOW CHILI TIRADITO

21

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

SALMON TIRADITO

21

Salmon | Sesame Soy Sauce | Almond Thick Soup | Miso | Trout Roe | Salicornia Seaweed | Avocado mousse

TOMATO TARTAR

15

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

MACKEREL TIRADITO

19

Ponzu Sauce | Lemon Thyme Oil | Salmorejo (Thick Gazpacho Sauce) | Chili Powder | Home-made Olive Oil Toasts

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

CHORI-SANDO

16

Chorizo Criollo | Home-made Chimichurri Sauce | Bread

ANGUS SHORTRIBS

36

Shortrib cooked at low temperature for 24 hs | Potato Foam |

ESCOLTAS

CUBRIK SALAD

14

Watermelon | Menorcan Cheese | Cucumber | Tzaziki Yogurt Sauce

PAN PAGÉS km 0

5

Mallorcan Countryside Bread | Our Smoked Butter | Green Oil

POTATO WAFFLE

7

Homemade Banana Ketchup | Lime Mayo

UME SALAD

15

Italian Burrata Cheese | Local "Beef-heart" Tomato | Peach | Umeboshi Plum Dressing

DESSERTS

SNICKERS TIME (Vegan)

Dates | Peanuts | Chocolate | Cashews ice-cream

€9

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

€10

SWEET WINES

€

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