## T• SHARE

- Mediterranean olives 4 (v)
- Bravas potatoes with capers ali ioli and
paprika spicy oil 9
- Edamame with sweet chilis (v)
- Chicken and iberian ham croquettes $4 u \quad 10$
- Aubergine, sundried tomato and parmesan cheese croquettes 4 u 10
- Tortita with fresh bluefin tuna sashimi, avocado and chipotle mayonnaise 3u 14
- Crispy cauliflower with miso and cashews cream 11 (v)
- Sauteed mussels
with jalapeños, piparras, lime
and coriander 14.50
- Croaker fish Ceviche with sweet potato puree, crispy corn and avocado 18


## GREENS \& SALADS

- Spinach salad with avocado, parmesan, fennel and lime vinaigrette 13
- Burrata salad with Tomato raf, arugula, roasted Speck and Kalamata olives vinaigrette 14.50
- Wok sauteed kale with savoy cabagge, prawns, portobello mushrooms and Majorcan pine nuts with saffron vinaigrette 17
- Japanese tacos
with spicy salmon $3 u \mathbf{1 5 . 5 0}$
- Grilled Ceviche
with langoustine, prawns, mussels, squid, guacamole and yucca 23.50
- Bluefin Tuna tartar, avocado, coconut white garlic sauce with almonds 18
- Steak Tartar with radish, piparra, shallot and fresh Majorcan Truffle
18.50


## MAIN C•URSE

- Beef tataki matured 60 days with fries and huancaína sauce 22
- Lamb Kefta with cabbage salad, homemade pita bread and yogurt sauce 15
- Grilled Majorcan vegetables Km0, asparagus, sweet potato, peppers, zucchini, potato and moradouiz butter 16,50
- Turbot fish casserole with broccoli, lobster fumet and Santurce sauce 22
- Green curry with prawns, seasonal vegetables and jasmine rice $\mathbf{1 5 , 5 0}$
- Spaghetti alla chitarra with burrata, cherry tomato sauce, kalamata olives and capers 16
- Grilled octopus with smashed potatoes, roasted heart lettuce and piquillo pepper sauce 23
- Pulled pork tacos
with cork tortillas $\mathbf{1 6 . 5 0}$
- Peking-Style crispy duck with pancakes, vegetables crudités and hoisin sauce 19.50

[^0]Ask for intolerence menu


[^0]:    - H-MEMADEBREAD WITH

    ALII •LI •F THEDAY 2.20

