

CAVIAR CORNER

Imperial Caviar ^(1,8,10) 10gr. - 60€
served with traditional blinis and butter.

TO START

Bread & appetizer platter ^(1,5,10) 12€
a selection of slices from natural sourdough and multigrain loaves, served with vine-ripened tomatoes and a smooth aioli.

Fine de Claire Oyster No. 2, served natural ⁽⁷⁾ 9€
(Trawl nets)

Crispy squid with lemon aioli ^(1,5,7,10) 32€
our classic flavor with a fresh twist.
(Hooks and lines)

Mediterranean mussels ⁽⁷⁾ 28€
steamed with their iodized juices.
(Rafts)

Handmade shrimp croquettes ^(1,2,5,6,10) 24€
crispy on the outside, creamy on the inside.

Corvina and prawn ceviche ^(5,6,7,8) 32€
with ceviche juice, mango, sriracha, and fried corn, a fusion of fresh and spicy savor.
(Trawl nets)

Salmon tartare ^(1,2,8,12,13) 32€
avocado, soy sauce, and caper mayonnaise, offering a creamy and refreshing texture.
(Hooks and lines)

Red tuna tartare with Asian dressing ^(1,2,8,12,13) 36€
dressed with soy sauce, lime, ginger, cilantro, wakame, and wasabi mayo, a refreshing and flavorful combination.
(Gill nets or similar)

Wild sea bass tiradito ^(8,13) 38€
with mandarin ponzu, jalapeños and wasabi.
(Trawl nets)

Carril clams in marinera sauce ^(6, 7, 8, 14) 38€
with Mediterranean nuances.
(Trawl nets)

Red shrimp carpaccio ^(6, 8) 42€
with a vinaigrette made from its head and herring caviar, an explosion of freshness and the taste of the sea.
(Trawl nets)

100% Acorn-Fed Iberian Ham, DOP Guijuelo ⁽¹⁾ 48€
served with crystal bread and vine tomatoes from the island.

ALLERGENS: 1 Gluten, 2 Eggs, 3 Celery, 4 Peanuts, 5 Nuts, 6 Crustaceans, 7 Molluscs, 8 Fish, 9 Lupine, 10 Lactose, 11 Mustard, 12 Sesame, 13 Soya, 14 Sulphites, 15 Vegan, 16 Balearic product.
More information available on request.

VAT INCLUDED



PAY HERE WITH MELIÁ REWARDS POINTS
More information at reception.

250 ☹ = €/\$1

GREEN SIDE

Tomato gazpacho ^(1,6,14,16)	28€
with lobster tartare, a summery sophistication. (Traps and pots)	
Traditional chickpea hummus ^(1,12,15)	24€
with cherry tomatoes, olives, greens, and Carasau bread, creating a fresh and light option.	
Greens with quinoa ^(14,15)	30€
kalamata olives, avocado, sun-dried tomatoes, cucumber, and honey vinaigrette, a light and nutritious salad.	
Burrata with tomato and basil pesto ^(5,10)	34€
a tribute to Sicilian summer.	
Warm salad of caramelised artichokes ^(10,11,14)	34€
with almonds, candied chery tomatoes, thyme, mature Mahón cheese and a mustard and lemon vinaigrette.	
Lobster salad ⁽⁶⁾	46€
with avocado, tomatoes, greens, and citrus vinaigrette, a fresh and elegant starter. (Traps and pots)	

RICE & PASTA

Vegetable paella ^(5,15)	38€
with fresh seasonal vegetables and romesco sauce.	
Mountain rice ⁽¹⁾	40€
paella or fideuà with free-range chicken, asparagus, and mushrooms.	
Rice with king prawns ^(6,7,8,10)	50€
with octopus and black pig sobrasada. (Traps and pots)	
Black seafood rice ^(6,7,8,10)	48€
with squid ink, cuttlefish, monkfish, octopus, and aioli. (Trawl nets, traps, and pots)	
Blind seafood rice ^(1,6,7,8)	46€
paella or fideuà with monkfish, mussels, cuttlefish, and Mediterranean red shrimp. (Farmed, trawl nets, traps, and pots)	
Lobster rice ^(6,7,8)	52€
creamy rice with a selection of fresh seafood. (Traps and pots)	
Fresh neapolitan tagliolini with Carabinero shrimp ^(1,2,6,7,8)	46€
a journey along the Amalfi Coast. (Traps and pots)	

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FISHMONGER

Grilled octopus ^(7,10) 44€
served with black garlic parmentier and basil oil.
(Traps and pots)

Wild sea bass "Mallorcan style" ^(5, 8,16) 48€
prepared in the traditional style,
accompanied by roasted vegetables,
sweet raisins, and crispy pine nuts.
(Trawl nets)

Our Mediterranean red shrimp ⁽⁶⁾ 70€
prepared in the traditional style.
(Trawl nets)

Grilled lobster with fried eggs ^(2,6) 72€
a Mediterranean delicacy, served with fried
potatoes, vegetables, or salad.
(Traps and pots)

Grilled seafood platter ^(6,7,8,16) 98€
selection of grilled fish and seafood to share.
(Various fishing methods)

Lobster from our dock ^(2,6,16) 240€
grilled, served with fried eggs,
potatoes, vegetables, or salad.
(Traps and pots)

Lobster caldereta ^(6,7,8,16) 240€
a lobster stew, slow-cooked
with selected vegetables and a delicate
broth that enhances the flavors of the sea.
(Traps and pots)

BUTCHER

Grilled Iberian presa ^(10,14) 44€
with peppers, capers and chive oil, served with a
creamy potato purée.

**Low-temperature roasted lamb rack
with honey and rosemary** ⁽¹⁾ 46€
served with couscous with mint, creating a perfect
blend of traditional and Mediterranean flavors.

Black Angus sirloin ⁽¹⁰⁾ 48€
with truffle and sage butter, served with
mushrooms and asparagus.

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LOCAL PASTRY

Traditional Mallorcan chocolate and cream bonbon ^(10,16) 16€
an everlasting classic.

Yuzu, green apple, and tonka bean cake ^(10,16) 16€
citrusy and fresh.

Intense pure chocolate sponge cake ^(10,16) 16€
simple, tasty, and artisan.

Traditional tiramisu with mallorcan "Palo" soaked biscuit ^(1,10,16) 16€
italian tradition combined with the flavor of Mallorca.

Mango and almond cake ^(10,15,16) 16€
smooth, sweet, and crunchy.

National cheese platter ^(1,10,16) 38€
a selection of cured and soft cheeses, served with artisan breads and home-made jams, the perfect ending to a feast of flavors.

Additional allergy information is available upon request.
We offer specialty teas and coffees from local origins

FISHING METHODS:

Law 3/2022 of 15 June, on urgent measures for sustainability and circularity of tourism in the Balearic Islands.

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