

SNACKS





Bar top appetizers	2,45
Spanish omelette	4,00
Cojonudo topped with sobrasada sausage	4,00
Veal with peppers and goat cheese	5,25
Crispy king prawns (2)	5,30
Pork sirloin with foie and caramelized onion	5,75
Pork roll with thai chili sauce	5,25
Vegetable roll with thai chili sauce	5,25
Breaded fried Brie Cheese	4,00
Burrata with red pesto	5,25
Crystal bread and smoke cod	4,30
Mini veggie burger	4,90
<u>VEAL MINIBURGER</u>	
with goat cheese and egg	5,05
with foie	5,25
with iberian cured ham	5,05
<u>TUMBETS</u>	
Majorcan vegetable dish	4,50
with quail egg	4,70
with pork sirloin	5,25
<u>CROQUETTES</u> (2)	
Cured ham	3,55
Majorcan vegetables	3,55
Meat and vegetables	3,55





TAPAS AND PORTIONS

	Tapa	Portion
Crystal bread with tomato		5,25
Padrón peppers	5,15	9,25
Cuttlefish in sauce		8,25
Patatas bravas with sobrasada	4,60	8,25
Patatas bravas with vegan sauce	4,60	8,25
Cod fritters	5,20	9,00
Chicken wings with japanese barbecue		9,50
Tortila chips with guacamole		6,25
<u>MAJORCAN FLAT BREAD</u>		
Onion and sobrasada sausage		10,30
Roasted peppers salad with anxovies		10,55
Mushrooms and camaiot		10,30
Vegan		10,00
<u>PLATTER</u>		
Iberian cured ham	10,55	17,50
Cheese	9,50	16,10
Mixed	10,00	16,50
<u>BROKEN EGGS</u>		
with Padron peppers		10,30
with foie		11,30
with Iberian cured ham		11,30
with sobrasada		11,30
with wild mushrooms and truffle oil		11,30
<u>SALADS</u>		
Tuna and tomato loin		11,00
Lamb's lettuce, pico de gallo and chicken		9,90
Olivier salad		5,95

ACCOMPANIMENTS

Alioli of sobrasada 	1,60
Bread 	1,60
Olives	1,60

DESSERTS

Chocolate sponge with vanilla ice cream 	6,00
Lemon mousse 	5,00
Cheesecake, red berry sauce and vanilla ice cream 	6,00
Cardenal de Lloseta 	6,75

RED WINES

	Glass	Bottle
From the house	3,15	18,50
Arnegui (Rioja)	3,80	21,60
Condado de Oriza (Ribera del Duero)	3,80	21,60
Sincronia (Mallorca - ecological)	4,10	21,60
Ribas (Mallorca)		23,65
Trispol (Mallorca - ecological)		34,00

WHITE WINES

	Glass	Bottle
From the house	3,15	18,50
La Camioneta (Verdejo, Rueda)	3,80	21,60
Diacronia (Mallorca - ecological)	4,10	21,60
Bicos (Albariño)	3,80	21,60
Muscat (Mallorca)	4,10	22,65
Acrollam (Mallorca - ecological)		26,00

ROSÉ WINES

	Glass	Bottle
From the house	3,15	18,50
Son Caules (Mallorca)	3,80	21,65

CAVA

Benjamín Codorníu (20 cl.)	5,05
Codorníu 1551	19,55
Krypta (Agustí Torelló Reserve)	26,00

VERMOUTH

Vermut de l'Amo	2,35
Montseta, white	2,80
Izaguirre, red	3,40
Fot-li, red	3,55
No passis pena, red	3,55
Te dic coses, red	3,55
White Martini	3,40
Red Martini	3,40

APPETIZER


Summer red wine (glass)	3,50
Summer red wine (jug)	17,00
Aperol Spritz	7,50

BEERS

	Zurito	Barrel	Pint
Mahou Clásica	1,95	2,55	3,85

CRAFTED IN MAJORCA Mallorca Beer Company

	Bottle
Llop (IPA)	4,90
Blat (Witbier)	4,90
Broll (Pale Ale)	4,90
Bram (Amber Ale)	4,90
Ona (Pils Fresca)	5,10
Necro (Imperial Stout)	5,10
Dipa (Double IPA)	5,10

Brewdog Punk IPA	5,50
Chimay Blue	5,50
Kwak	5,50
Alhambra 1925	3,75
Alhambra Roja	3,75
Weihenstephan Weissbier	3,85
Kirin Ichiban	3,75
Pilsner Urquell	3,75
Mahou 5 estrellas	3,40
Mahou 0,0 Tostada	3,40
Mahou sin Gluten 	3,60