

## TAPAS

### Aceitunas marinadas

Marinated olives

### Jamón Ibérico

Thin slices of Iberico ham, toasted bread & olive oil

### Trio charcutero

Dry-cured *chorizo*, *salchichon* & *lomo*.

### Pa amb oli

Grilled country bread, garlic, tomatoes, olive oil & sea salt

### Coles y coliflor

Flax fried Brussel sprouts, green cauliflower, yogurt, mint & Pimentón de la Vera

### Pimientos del Padrón

Fried *shishito* peppers & sea salt

### Crujiente Mahones

Crispy flat bread, Mahón cheese, honey, olive oil & thyme

### Mejillones Marinera

P.E.I mussels, tomatoes, white wine, roasted garlic, smoked paprika & parsley

### Gambas al ajillo

Head-on shrimps, garlic, lemon juice, Albariño wine, gundilla & mushrooms

## APPETIZERS

### Spring/Summer

### Gazpacho de primavera

Red berries, roasted beets, tomatoes, cucumber, cava vinegar & olive oil

### Ceviche canario

Yellow fin Tuna, tomatoes, spicy mojo picón, onions, cilantro & avocado

### Ensalada del tiempo

Seasonal mix greens, radish, watercress, cherry tomatoes & sherry vinaigrette

### Frito Mallorquín

Sepia, monk fish, cockles, fennel, peppers,  
potatoes, garlic & spicy aioli

### Alcachofas con almejas

Artichokes, clams, Pocha beans, Txakoli wine, parsley,  
Watercress, olive oil & garlic.

### Codorniz con ciruelas

Crispy quail wrapped with bacon, red plums, spring onions, mushrooms & *Rioja balsámico*

## PLATOS

### Pollo campero

Grilled local chicken, De la granja beans, artichokes, Serrano ham, seasonal greens & preserved lemon emulsion

### Chuleta al ajilis

Grass-fed strip steak, fingerling potatoes, *shishito* peppers, purple pearl onions & *ajilimojli*

### Porsella al horno

Roasted suckling pig, grilled apricots, frisse, watercress, shaved red onions  
Pedro Ximénez reduction

### Menestra

Seasonal vegetables, organic hard boil egg, braised wheat berries, *guindilla* pepper & garlic *refrito*

### Lubina balear

Salt crusted striped bass, potato confit, spinach, golden raisins, asparagus, toasted pine nuts & smoked paprika

### Rosejat rápida

Toasted fideo pasta, all-natural chicken breast, chorizo, cockles & saffron aioli

### Paella de mariscos (for two or more)

Calasparra rice, prawns, clams, monk fish, calamari, scallops, saffron broth, fava beans & haricots verts

## A la Plancha or Grilled

Sea scallops

Head-on Prawns

Yellow-fin Tuna

Lamb chops

Market Fish a la Plancha

## SIDES

Grilled asparagus

Confit *Piquillo* peppers

Sauteed seasonal greens

Patatas bravas