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**APPETIZERS**

Mallorcan Gilda	C   P	15
Coca with tumbet and fried sardines	G   P	13
Porcella fritter with black pork sobrasada (ud)	G   L   H   C	3,9
Provolone with sobrasada and toasted bread	L   G	14
Sliced Acorn-fed Iberian ham	C	36
Crystal bread with tomato (ud)	G	2,5

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**STARTERS**

Pumpkin, caramelised leek and green olives cream soup	FS	15
Grilled aubergine and carrot with burrata and pesto	L   FS	16
Green bean with prawns in citrus vinaigrette	L   FS	16
Caesar salad with charred Tudela lettuce hearts	P   L   G	18
Fried eggs with potatoes and prawns	H   M	21

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**MAIN COURSES**

“Arròs brut” with free-range chicken, Iberian pork, mushrooms and picada (min 2 p./p.p.)	C   AJ   S   SF	26
Tagliatelle with tomato sauce, mussels and anchovies	G   P   AJ   SF   M	24
Turbot with its own pil-pil sauce and tender asparagus	P   AJ   SF	29
Grilled monkfish with meat juice and ‘Sa Pobla’ potatoes	P   L   AJ   SF	32
Sole à la meunière	P   G   L   SF	42
Chicken with lemon confit and Kalamata olives	AJ   SF   L	24
Beef tenderloin with Sa Pobla potatoes		33
Shoulder of suckling lamb with parsnips and its own juices	AJ   SF	39
Aged Galician beef sirloin with potato mille-feuille	L	45

**Sauces:** Café de París, Roquefort, Chimichurri, Romesco

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**SIDES**

Charcoal-grilled sweet potato with Mahón cheese	L	7
French fries	G	7
Green salad from the garden	MZ	8
Grilled seasonal vegetables		12

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**DESSERTS**

Seasonal fruits with mint		10
Smoked banana with our honey and lavender ice cream	G   L   FS	10
Carob sponge cake with vanilla ice cream	G   L   H	12
Chocolate textures with salt and extra virgin olive oil	G   S   SJ   L   H   FS	12
Selection of ice creams and sorbets (1 scoop)	L   SJ   S	3
Balearic cheeses with artisanal jam and nuts	L   FS	18

\* Prices include VAT. Bread and water service: €4 per person.

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G	Gluten	H	Egg	FS	Nuts	M	Crustaceans	C	Pork	A	Celery	CH	Peanuts	S	Sesame
L	Milk	P	Fish	AJ	Garlic	ML	Molluscs	SJ	Soy	MZ	Mustard	AL	Lupins	SF	Sulphites

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