



APPETIZER

Olives	4€
Iberian shaved Ham	30€
Cristal bread with tomato "ramillete" olive oil AOP & Salt from mallorca	8€
Cheese board Tan a gustito selection with figues marmalade, fruit & bread	30€
Cristal bread with homemade smoked butter	9€
Cristal bread with homemade genovese style pesto	9€
Spicy Majorcan sausage with Pedro Ximenez reduction & fennel	16€

TEMPURA & FRIED SPECIALITIES

Beef fillet spanish croquettes with smoked egg plant aioli	14€
Crispy Shrimp with parmesan cheese & toast corn	18,90€
Artichoke tempura with smoked egg plant aioli	19€

CREAM & SALAD & VEGGIE

Beetroot salad, with raspberry, pomegranate, chives & purple endives & raspberry vinaigrette	18,50€
Quinoa salad with homemade orange balsamic, avocado, cucumber, grapes, pinetree, orange	19,50€
Carrot hummus with its crudité veggies & almond	17,90€
Pumpkin, orange & ginger cream with chestnut confited	18€

CEVICHE SPECIALITIES FROM THE CHEF

(Our ceviches are made in the moment with fresh coriander)

Ecuadorian shrimp ceviche, pickle red onion, avocado, tomato, green pepper, coriander	24€
Sea bass ceviche with mote corn, sweet potato, radish & red onion	25€
Vegan ceviche served with chips plantain banana	19€
Ceviche Mixto of fish, shrimp	32€
Sea bass ceviche Jipijapa, tomato, green pepper, avocado, red onion, peanut cream & orange	27€

This establishment has at your disposal the list of allergens and intolerances Request it from our staff (according to Regulation EU 1169/2011)

In our establishment we fulfill the Royal(Real) Decret 1420/2006 of prevention of the anisakis

SEA

Scallops with Almond cream, french foie poelé served with Pedro ximénez & orange sauce	29,90€
Turbot fish served clean as filet with seasonal veggies	35€
Catch of the day	S/M

MEAT

Beef filet served with robuchon style mashed potato	37€
Iberian pork marinated and smoked with rosemary served with banana & vanilla puré	31€
Steak tartare (200grs) , radish sprouts & flowers served with carasau toast	30€

HOMEMADE PASTA & RISOTTO CHEF'S SPECIALITIES

Shrimp risotto	26€
Homemade gnocchi with homemade pesto genovese style	22€

EXTRA SAUCES, BUTTER & HOMEMADE BREAD

Alioli	3€
Homemade smoked butter	3€
Homemade Bread (Masa madre) per person	3€

HOMEMADE SWEET TEMPTATION TAN A GUSTITO

Homemade lemon pie with its italian meringue & lime	14€
Homemade chocolate cake, avocado, panela sugar & tartar of strawberries, coco	10€
Passion fruit mousse in two textures	10€

**10% vat / **Ask to our team for the suggestion of the day*