



ENTRANTES Y TAPAS PARA PICAR

Calamares crujientes 11.00	un clasico de la cocina mediterranea con dip de alioli
Ceviche de pulpo 15.00	mango y citricos para este plato peruano
Chips de halloumi 9.00	crujiente de queso chipriota con 3 dips
Tataki de rumpsteak 14.00	100gr de rumpsteak micuit con salsa de pimientos ahumados
Patatas bravas 8.00	no puede faltar en un buen picoteo
Alitas de pollo 11.00	Glaseadas con soja, sweet chili y sesamo
Petit fondue 9.00	con una base de tomate para los cheeselovers
Coliflor manchurian 11.00	rebozada con salsa de tomate agri dulce
Hummus "ras el hanout" 6.00	datiles y pan pita para limpiar el plato
Nachos Roca 10.00	aguacate, cebolla morada y carnicita
Tabla de mezze 22.00	diez manjares y dips vegetarianos
Micuit de foie 14.00	con higos confitados
Olivas trencades 4.00	amargas e irresistibles



STARTERS AND TAPAS TO NIBBLE ON

Crispy calamari 11.00	a classic of Mediterranean cuisine with aioli dip
Mango and citrus octopus ceviche 15.00	for this Peruvian dish
Halloumi fries 9.00	crispy Cypriot cheese with 3 dips
Rumpsteak tataki 14.00	100gr steak micuit with smoked pepper sauce
Patatas bravas 8.00	cannot be missed in a good snack
Chicken wings 11.00	Glazed with soy, sweet chili and sesame
Petit fondue 9.00	with a tomato base for cheeselovers
Manchurian cauliflower 11.00	battered with sweet and sour tomato sauce
Hummus "ras el hanout" 6.00	dates and pita bread to clean the plate
Nachos Roca 10.00	avocado, red onion and meat
Mezze table 22.00	ten vegetarian delicatessen and dips
Foie micuit 14.00	with caramelized figs
Olivas trencades 4.00	bitter and irresistible

PRINCIPALES

Solomillo con salsa de trufa y setas 23.00	patatas al romero
Smoked burger black angus 16.00	200 gr de jugosa carne, cheddar, salsa especial y chips
Pollo "new delhi" 16.00	pan hindu y arroz para esta especialidad de la casa
Salmon fruta de la pasion 17.00	y verduritas de temporada
Pulpo braseado 18.00	patata asada y mojo rojo
Pescado del dia 19.00	tumbet de berenjena y calabacin
Gambas picantes con coco 18.00	curry rojo arroz y fuego
Cazuela de pescado y marisco 24.00	todo el sabor del mar de mallorca en un plato
Pad thai 15.00	noodles vegetarianos, chili, tamarindo lima y cilantro



MAIN

Sirloin with truffle sauce and mushrooms 23.00	rosemary potatoes
Smoked burger black angus 16.00	200 gr of juicy meat, cheddar, special sauce and chips
Chicken "new delhi" 16.00	hindu bread and rice for this house specialty
Salmon Passion Fruit 17.00	and seasonal vegetables
Braised octopus 18.00	roasted potato and mojo rojo
Fish of the day 19.00	eggplant and zucchini tumbet
Spicy prawns with coconut 18.00	red curry rice and red hot chili peppers
Fish and seafood casserole 24.00	all the flavor of the Majorcan sea in one plate
Pad thai 15.00	vegetarian noodles, chili, tamarind lime and coriander



ENSALADAS

Ensalada de gambas, aguacate y mango	15.00
Ensalada griega con pimientos asados	13.00
Burrata con marinado de verduras	15.00
y frutas de temporada	

SALADS

Shrimp, avocado and mango salad	15.00
Greek salad with roasted peppers	13.00
Burrata	15.00
with marinated of seasonal vegetables and fruits	



UEEEEP

PA AMB OLI DEL FORN DE SA CREU (2 REBANADAS/2 SLICES MALLORCAN BRUSCHETTA)

Mixto de serrano y manchego 12.00
Manchego con anchoas 12.00
Escalivada y feta 12.00
Botifarron y sobrasada torrados 13.00
Trampó "porrerenc" y atún 12.00
Pollo asado con girgolas y gorgonzola 15.00



(2 SLICES / 2 SLICES MALLORCAN BRUSCHETTA)

Mixed of serrano and manchego 12.00
Manchego with anchovies 12.00
Escalivada and feta 12.00
Grilles /botifarron chorizo/ and sobrasada 13.00
Peppers "porrerenc" and tuna 12.00
Roast chicken with girgolas mushrooms and gorgonzola 15.00

PASTAS

Ravioli gorgonzola y fungi 15.00
Penne arrabiatta 15.00

ACOMPAÑAMIENTOS

Patatas Fritas 4.00
Arroz basmati 6.00
Verduras en tumbet 7.00
Patata asada y salsa trufada 7.00

ACCOMPANIMENTS

French Fries 4.00
Basmati rice 6.00
Vegetables in tumbet 7.00
Roasted potato and truffle sauce 7.00

POSTRES

Seasonal Fruits Smoothie Bowl 7.00
Cheese Mango Cake 7.00
LoveChoco Cake 7.00
Gelato Sundae 8.00

DESSERTS

Seasonal Fruits Smoothie Bowl 7.00
Cheese Mango Cake 7.00
LoveChoco Cake 7.00
Gelato Sundae 8.00



LATE SNACKS 23.00 - 02.00 HOURS: GUACAMOLE DIP 8.00 / HUMMUS PITA 8.00 / AIOLI CROSTINIS 6.00

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