

mon boutique

Tapas & Cia

Tapas & Co.

- Grilled artichokes confit in Arbequina olive oil
- (Arbequina is a local Catalan olive variety, known for its smooth, fruity oil) – €14.5
- Confit artichokes with burrata and fresh basil pesto – €17.9
- Free-range chicken croquettes with ras el hanout spice blend – €13.9
- Iberian ham croquettes with sweet piquillo pepper jam – €13.9
- Sweet potato chips with authentic Greek tzatziki – €8.9
- “Just-seared” potato omelette with confit potatoes in olive oil – €12.5
- “Just-seared” potato omelette with tartufata and white truffle oil – €13.9
- Broken eggs over fried potatoes with Iberian ham – €14.9
- Broken eggs over fried potatoes with prawns, garlic, and spicy “chocolate habanero” chili – €18.9
- Corn nachos with homemade guacamole and cheddar & jalapeño sauce – €13.5
- Padrón peppers with sea salt flakes
- (A traditional Galician green pepper, mild with the occasional spicy surprise) – €8.9
- Potato millefeuille with spicy “Tap de Cortí” brava sauce
- (“Tap de Cortí” is a native variety of red chili from Mallorca, valued for its deep color and balanced heat) – €10.9
- Wild cod carpaccio “El Barquero”, with basil, orange, and black olive – €24
- Grilled belly of wild red tuna, with a carrot & citrus escabeche – €22.9
- Andalusian-style local squid, crispy fried with kimchi aioli – €19.5
- Prawn spring rolls with a citrus chutney – €14.9
- Garlic prawns
- (A classic Spanish tapa: prawns gently confit in spiced garlic olive oil) – €18.9
- “Pan de cristal” (crystal bread) with Iberian ham and fresh tomato – €19.5
- (This ultra-crispy, airy bread is a specialty of Catalan baking)
- Grilled “Reserva” sobrasada with black Kalamata olive focaccia – €12.7
- (Sobrasada is a soft, cured Mallorcan sausage made from local pork and paprika)

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Mallorcan Tapas

- "Frito Marinero" – €18.5
- (A traditional island stir-fry of prawns, octopus, cuttlefish, and mussels with peppers, peas, and fennel – a recipe rooted in seafaring homes)
- "Pica Pica" – €12.9
- (Cuttlefish stew in a garlic-rich tomato sauce with parsley and chili – deeply comforting and full of flavor)
- Pork meatballs with almond & marjoram, finished in a creamy toasted almond and tomato sauce – €9.8
- Potato salad with carrot, capers and garlic aioli – €6.8
- (A rustic variation using smashed potato and aioli instead of mayonnaise)
- Crispy eggplant "Imperials" with fresh tomato sauce and marjoram – €13.9
- (A nod to one of Mallorca's beloved vegetables – eggplant – elevated to tapas royalty)
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Burguer's

- Aged beef smash burger with potato bun, bacon jam, and "4spiceschup" – €14.8
- (A house-made spicy ketchup with four aromatic spices)
- Aged beef smash burger with potato bun, bacon jam, and goat & brie cheese sauce – €15.8
- Confit artichoke burger with goat cheese and a star-anise & tomato jam – €15.8
- (A vegetarian burger that highlights the sweetness and richness of local artichokes)
- French fries – €3.8
- Sweet potato chips – €4.2
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Desserts

- Cheesecake with Lotus biscuit base – €7.9
- Vanilla crème brûlée with red berry coulis – €8.5
- "Gató" almond cake with raw almond ice cream – €8.5
- (Gató is a light, flourless Mallorcan cake made entirely with local almonds)
- C'an Butxaca artisan ice creams (from Pollença) – €6.5
- (Locally made, small-batch ice cream from the north of the island)
- Chocolate soufflé with Bourbon vanilla ice cream – €8.5
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