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|  |  |  |        |
| Grilled artichokes confit in Arbequina olive oil<br><i>(Arbequina is a local Catalan olive variety, known for its smooth, fruity oil)</i>  |  |  | 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<br><i>(A traditional Galician green pepper, mild with the occasional spicy surprise)</i>   |  |  | 8,9 €  |
|  Potato millefeuille with spicy “Tap de Cort” brava sauce<br><i>(“Tap de Cort” is a native variety of red chili, valued for its deep color and balanced heat)</i>   |  |  | 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 <i>(A classic Spanish tapa: prawns gently confit in spiced garlic olive oil)</i>   |  |  | 18,9 € |
|  “Pan de cristal” (crystal bread) with Iberian ham and fresh tomato   |  |  | 19,5 € |
|   Grilled “Reserva” sobrasada with black Kalamata olive focaccia<br><i>(Sobrasada is a soft, cured Mallorcan sausage made from local pork and paprika)</i>   |  |  | 12,7 € |











## Mallorcan Tapas

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|---|--|--|--------|
|    “Frito Marinero”. A traditional island stir-fry of prawns, octopus, cuttlefish, and mussels with peppers, peas, and fennel – a recipe rooted in seafaring homes                 |  |  | 18,5 € |
|  “Pica Pica”. Cuttlefish stew in a garlic-rich tomato sauce with parsley and chili deeply comforting and full of flavor  |  |  | 12,9 € |
|     Pork meatballs with almond & marjoram, finished in a creamy toasted almond and tomato sauce |  |  | 9,8 €  |
|   Potato salad with carrot, capers and garlic aioli<br><i>(A rustic variation using smashed potato and aioli instead of mayonnaise)</i>   |  |  | 6,8 €  |
|  Crispy eggplant “Imperials” with fresh tomato sauce and marjoram<br><i>(A nod to one of Mallorca’s beloved vegetables – eggplant – elevated to tapas royalty)</i>   |  |  | 13,9 € |

## Burgers

|   |  |  |        |
|---|--|--|--------|
|    Aged beef smash burger with potato bun, bacon jam, and “4spiceschup”<br><i>(A house-made spicy ketchup with four aromatic spices)</i> |  |  | 14,8 € |
|    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<br><i>(A vegetarian burger that highlights the sweetness and richness of local artichokes)</i>   |  |  | 15,8 € |
| French fries  |  |  | 3,8 €  |
| Sweet potato chips  |  |  | 4,2 €  |

## 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<br><i>(Gató is a light, flourless Mallorcan cake made entirely with local almonds)</i> |  |  | 8,5 € |
|  C’an Butxaca artisan ice creams (from Pollença)<br><i>(Locally made, small-batch ice cream from the north of the island)</i>  |  |  | 6,5 € |
|   Chocolate soufflé with Bourbon vanilla ice cream  |  |  | 8,5 € |

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