

TO SHARE

PREMIUM BEEF CROQUETTES with black truffle mayo **20,00**

LOBSTER CROQUETTES with kimchi mayo **26,00**

FRIED MEDITERRANEAN SQUID with lime emulsion **26,00**

LEBANESE HUMMUS with falafel and cilantro leaf salad with zaatar **24,00** 🌶️🌿

GRILLED NACHOS with melted cheese, guacamole, sour cream, pico de gallo & Veracruz jalapeños **26,00** 🌶️🌿

GARLIC PRAWNS with coconut and curry **28,00** 🌿🌶️

PANKO PRAWNS served with Madras curry emulsion and sweet chili sauce **32,00** 🌶️

PUGLIESE BURRATA with confit vine tomatoes, arugula gazpacho & Bronte pistachio crumble **26,00** 🌿🌿

ROCK MUSSELS marinera style with a Thai touch **28,00**

GRILLED SCALLOPS with kimchi emulsion, garlic and parsley **26,00**

WAGYU GYOZAS with Canarian green mojo, a hint of harissa & pico de gallo **28,00** 🌶️

GALICIAN-STYLE OCTOPUS with potatoes, spicy Peruvian criolla sauce and smoked paprika honey **36,00** 🌿🌶️

CRISPY ITALIAN-STYLE FOCACCIA with Iberian ham, burrata stracciatella, confit tomatoes, and pistachio pesto **26,00**

BREAD BASKET FOR TWO **5,00** **ALIOLI** **3,00** **OLIVES** **2,00**

RAW BAR

SEABASS CEVICHE with coconut milk, lime, ginger, chili, avocado, roasted sweet potato, and coriander **34,00** 🌿🌶️

SALMON CARPACCIO with coconut gazpacho, cucumber, jalapeño, lime-kefir chlorophyll, roasted avocado and yuzu-marinated ikura **30,00**

O'TORO BLUEFIN TUNA TARTARE gently seasoned with white soy, shiitake & charred avocado **36,00** 🌿
+caviar spoon **12,00**

WAGYU STEAK TARTARE with Japanese mayo and corn crackers **36,00** 🌿

OYSTER BAR

REGAL GOLD SELECTION OYSTERS

NATURAL (pc) **9,50**

BLODY MARY pipirrana, pineapple, celery, clamato and shichimi togarashi (pc) **11,50** 🌶️

MEDITERRANEAN with passion fruit and lime emulsion, mint infusion (pc) **11,50**

CAVIAR CORNER

OSETRA IMPERIAL 30 gr **85,00**

BELUGA HUSO 30 gr **120,00**

SALADS

GREEK SALAD

Tomato wedges, cucumber, dill feta cheese, Kalamata olives, red onion rings, dressed with a Mediterranean vinaigrette and a touch of tzatziki **30,00** 🌿 🌾

CÉSAR SALAD

Crispy romaine lettuce, crunchy chicken, cherry tomatoes confit in EVOO, shaved cured Mahón cheese, Iberian pork cracklings and tomato focaccia croutons, avocado, topped with the world's best César dressing **28,00**

THAI SALAD WITH CRISPY PRAWNS

With mango, papaya, mixed greens, pak choi, carrot, bean sprouts, cilantro, and our Thai dressing **32,00** 🌶️

PAELLAS

MINIMUM 2 PP, PRICE PER PERSON

SEAFOOD & FISH PAELLA with garlic, parsley, and fresh lime zest **34,00** 🌾

GARDEN PAELLA with asparagus, mushrooms, artichokes, and edamame **28,00** 🌿 🌾

WAGYU PAELLA with mini boletus mushrooms and truffle aioli **42,00** 🌾

WOK DISHES

PAD THAI rice noodles with vegetables, egg, peanuts, and sweet chili 🌶️

CHICKEN **30,00** SHRIMP **36,00** MIXED **34,00** TOFU **30,00**

NASI GORENG Indonesian-style fried rice with chicken, prawns, vegetables, fried egg and sambal sauce **34,00**

VIETNAMESE RED CURRY with kaffir lime, lemongrass, fresh vegetables, served with jasmine rice 🌾 🌶️

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NU CLASSICS

DOBLE SMASH BURGER 200g dry-aged beef, brioche bun, bacon, Monterrey Jack cheese, roasted onion, BBQ sauce and roasted tomato **30,00**

FISH TACOS battered seabass tacos with red onion, cabbage, corn, cilantro, chipotle mayo, ranch sauce, and guacamole **34,00**

PICANHA KEBAB WITH ANTICUCHO SAUCE bacon, aji amarillo mayo and cucumber salad with spiced yogurt **30,00**

LEBANESE FALAFEL PITA CLUB Pita bread with falafel, romaine lettuce salad, spiced yogurt, red onion and tomato **26,00**

POKE BOWL rice, avocado, edamame, mango, red onion, wakame, and tentsuyu sauce

TUNA **38,00**

SALMON **34,00**

TOFU **30,00**

PASTA

SPAGHETTI A LA CARBONARA with guanciale, parmesan and a hint of truffle **28,00**

TAGLIATELLE MARE MONTI with prawns, mushrooms, truffle cream, and a touch of cream **34,00**

FUSILI WITH GENOVESE PESTO and Italian burrata stracciatella **28,00** 

BLACK TRUFFLE RAVIOLI with black truffle cream, flambéed avocado cubes and smoked oil **38,00**

LOBSTER CORNER

LOBSTER & RED PRAWN PAELLA with chili salmorreta, chipotle, and a mince of almond, garlic, and parsley **54,00** 🌾🌶️ MINIMUM 2 PP, PRICE PER PERSON

RAVIOLI ALL'ASTICE with lobster, bisque sauce and black garlic & parsley emulsion **44,00**

SCRAMBLED EGGS WITH LOBSTER with fried potatoes, free-range eggs and chopped Mallorcan almonds **48,00**

LIVE FIRE

COOKED OVER FIRE IN OUR JOSPER OVEN

To keep the embers alive and ensure the highest quality in every dish the Jospier oven is recharged daily between 5:00 pm and 5:30 pm
During this short period, Jospier dishes will not be available.
Thank you for your understanding.

LAND

FARM CHICKEN SUPREME with rosemary roasted sweet potato and corn tartar **30,00** 🌾

ANGUS RIB EYE with wok-fried potatoes in Mallorcan herbs **38,00** 🌾

SLOW-COOKED PORK RIBS at low temperature with red cabbage compote and a small sauté of golden Mallorcan almonds **38,00** 🌶️

AMERICAN PICANHA Served with wok vegetables and baby potatoes **44,00**


GALICIAN TENDERLOIN with roasted parmentier potatoes with porcini mushroom cream **46,00**

FROM THE GARDEN

GRILLED SWEET POTATOES with porcini mushroom sauce, white truffle and crispy leek **28,00** 🌿


GRILLED ARTICHOKEs with leek cream, parmesan shavings and "panadera" potatoes **28,00** 🌿

SEA

GRILLED SEABASS with garlic and parsley, teriyaki vegetables and spiced potatoes **34,00** 

“Taste the cod that wins every palate”

COD LOIN with red miso cream, “panadera” potatoes and sautéed pak choi with sesame **42,00**

SALMON TERIYAKI with soba noodles, Thai vegetables and spicy bulgogi sauce **40,00** 

GRILLED OCTOPUS With caramelized yellow Peruvian potato purée, wok vegetables and gochujang honey **42,00**

AMAZONIAN-STYLE SEAFOOD CASSEROLE with seabass, prawns, clams, mussels, light plantain sauce and peanuts **48.00**

SIDES

SWEET POTATO **8,00**
WOK VEGETABLES **10,00**
MIXED SALAD **12,00**
WHITE JASMINE RICE **8,00**
FRENCH FRIES **8,00**

SAUCES

MUSHROOM & TRUFFLE SAUCE **6,00**
PEPPER SAUCE **6,00**
BRAZILIAN CHIMICHURR **6,00**