

RAW

LAND

Carpaccio of zucchini and fennel with raisins, pine nuts and apple vinaigrette emulsion / **17€**

Vegan Poke Bowl with rice, avocado, carrots, edamame, sesame and cucumber / **19€**

SEA

Ceviche of corvina with mango, coriander and kumato tomatoes / **25€**

Tartar of cod, Raf tomatoes, smoked herring roe and dried red pepper emulsion / **24€**

FARM

Steak Tartar, brava sauce and black olive toasted bread / **25€**

Carpaccio of Angus beef with rocket leaves, pistachios and parmesan / **25€**

SALADS

Caprese salad with buffalo mozzarella, basil and tomato Kumato / **19.50€**

Salad of tuna and lettuce hearts with potatoes and snow peas / **18.50€**

Chicken salad with parmesan and honey & mustard dressing / **18.50€**

The fish that we serve raw or semi-raw has been previously frozen for 48 hours according to Royal Decree 1420/2006, of December 1 on prevention of parasitosis by anisakis.

DINNER

FROM 19:00

SNACKS

Fine 'Cristal' Bread with tomato and Bellota Iberian Ham cut by the chef / **24€**

Mussels "moules frites aux Brussels" with French fries / **21.50€**

Falafel with yogurt and mint sauce / **17.50€**

Croquettes of chicken, ham, cod or spinach / **17.50€**

DESSERTS

Puff Pastry with apricot and vanilla ice cream / **9€**

Mousse of chocolate with mint and cookies / **9€**

Panna cotta of yogurt and mango / **9€**

Lemon sorbet with fresh seasonal fruit / **9€**

ONLINE MENU



GRILL

LAND

Grilled aubergines & courgette, tomato and Padron green peppers with baked potato and romesco sauce / **18€**

Majorcan Coca de Trampó with ramallet tomatoes, roasted red bell pepper, onion, and tapenade olive oil / **18€**

SEA

Papillote of corvina and prawns with potato, mushrooms and vegetables with a Thai touch / **27€**

Tataki of red tuna with king prawns, green asparagus and mushrooms / **29€**

FARM

Angus beef tenderloin, grilled with roasted potatoes and chimichurri / **33€**

T-Bone, 600 grams of beef, 40 days dry aged, grilled vegetables, wedges potatoes & chimichurri / **46€**

PASTA

Wok with sauteed pasta with beef, spinach, oysters' mushrooms and soy sauce / **22.50€**

Ravioli stuffed with iberian cheek and wild mushroom stew with truffle / **23€**

Cartoccio filled with spinach-potato gnocchis, pomodoro sauce, capers and black olives / **19.50€**

