



Restaurant with History

Starters

FINE FOOD

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| Almadraba Bluefin Tuna Tartare v.2026 [GF] | 26 € |
| <i>The giant of the Gibraltar Strait treated with Oriental precision. (Allergens: 4, 6, 10, 11, 12)</i> | |
| Hand-caught Squid Tagliatelle | 22.50 € |
| <i>Pure marine silk from our bay, warm ink cream, and ali-oli pearls. (Allergens 2, 3, 4, 7, 12, 14)</i> | |
| Nikkei Ceviche of John Dory [GF] | 22 € |
| <i>The noblest fish from our boats with cancha corn and roasted pineapple vinaigrette. (Allergens 1, 4, 6, 11, 14)</i> | |
| Earth & Fire Nigiri | 19 € |
| <i>60-day aged beef, edamame tempura, and Teriyaki emulsion. (Allergens 1, 6, 11, 12)</i> | |
| Tempura Austral Roll | 23 € |
| <i>King prawns, roasted red pepper and Mahón cheese cream, wrapped in panko and fried in extra virgin olive oil, served with our kabayaki emulsion. (Allergens 1, 2, 3, 4, 6, 7, 11, 12)</i> | |
| Rock Mussels | 19 € |
| <i>with Lemongrass Vinaigrette and Matcha Infusion. (Allergens 2, 4, 6, 12, 14)</i> | |

STREET FOOD

Smoked Angus Loin Tataki [GF]

26 €

Japanese precision, the soul of the grill.

Seared with a bone marrow glaze

and ethereal tapioca foam. (Allergens 6, 7, 11, 12)

Pure squid ink croquettes

16.50 €

Pure ink croquettes with thyme aioli and tropical yucca chips. (Allergens 1, 2, 3, 4, 7, 12, 14)

Low temperatura cooked suckling pig Croquettes

16.50 €

Low-temperature suckling pig with green curry emulsion

and sweet & spicy blueberry sauce. (Allergens 1, 3, 4, 6, 7, 12)

Sa Huerta Falafel

17 €

Local legume essence with guacamole

foam and the mystic heat of red curry. (Allergens 6, 11)

Vegan Frito Mallorquín Pita

19 €

Our reinvented tradition with jalapeño tzatziki and lyophilized black olives. (Allergens 1, 7)

Porc Negre (Black Pork) Char Siu Bao

16.50 €

Steamed bun filled with tender Balearic pork and cumin aromas. (Allergens 1, 6, 7, 11, 12)

Pasta

Botanical Carbonara

19€

Spaghetti, cashew cream, smoked king oyster mushrooms, nutritional yeast and cracked pepper. (Allergens 1, 3, 11)

Red prawn, portobello & fresh truffle risotto [GF]

29 €

Creamy rice with Sóller red prawns and the

'clandestine' aroma of fresh truffle. (Allergens 2, 7, 12, 14)

Mallorcan Porc Negre Raviolo

23.50 €

Our ancient breed in a dance of textures

with tapioca and truffled cream. (Allergens 1, 3, 7)

Our meats

FINE FOOD

Dry-aged Argentine Angus entrecôte (30 days) [GF]

31 €

350g of pure nobility. Marbled and silky, kissed by the embers and served with crispy potatoes and smoked confit piquillo peppers.

Premium Simmental ribeye, dry-aged (60 days) [GF]

85 €/kg

1,200g of wild power. Sixty days of aging to reach a nearly mystic intensity.

Irish Angus Tomahawk (30 days) [GF]

75 €/kg

1,000g of Celtic heritage. Imposing, juicy, and deep-flavored.

Traditionally roasted suckling pig [GF]

28 €

The island's icon. Crystal-clear skin and melt-in-your-mouth meat accompanied by exotic African batata harra and fire-roasted peppers.

STREET FOOD

Lamb pastela with rosemary honey

27 €

An Andalusian journey: tender lamb, red wine reduction, and the elegant touch of dried apricots. (Allergens 1, 3, 7, 8, 11, 12)

Our fish

FINE FOOD

Confit cod with tomato, pear, and coconut [GF]

32 €

Confit in Sierra olive oil, served over ramallet tomato emulsion with a subtle coconut infusion and cold-osmosed pear. (Allergens 2, 6, 14, 4)

Hake supreme in a contemporary tajine

31 €

Pan-seared and finished with ginger steam.
Served with green curry cream and citrus couscous. (Allergens 1, 2, 4, 8, 14)

STREET FOOD

John Dory in Tempura

31 €

Iconic rockfish in an ethereal batter,
served with 'airbag' potatoes
and a soy-yuzu emulsion. (Allergens 1, 4, 3, 6, 12)

Golden spiced mayo, bread and olives.

3.50 €

Selection of homemade carrot and rye bread, selection of olives
and our spiced mayonnaise. (Allergens 1, 7)

Kids menu

Fresh Pasta Tagliatelle

12.90 €

With homemade Bolognese sauce. (Allergens 1, 3, 9)

Chicken Popcorn

12.90 €

With golden French fries. (Allergens 1, 3, 6)

Fish and Chips

12.90 €

Traditional style (Allergens 1, 3, 4)

Desserts

FINE FOOD

Tramuntana & Kyoto Cheesecake

14.50 €

Mahón cheese creaminess on a local artisan biscuit base with the elegant touch of matcha tea. (Allergens 1, 3, 6, 12, 7, 8)

White Chocolate Landscape

11.50 €

White chocolate capsule filled with mango mousse on a bed of chocolate 'stones' and artisan ice cream. (Allergens 1, 3, 6, 7, 8)

STREET FOOD

Mango, passion fruit & cardamom tiramisu

9.90 €

The European classic goes 'rogue' with tropical acidity and cardamom fragrance. (Allergens 1, 3, 7, 8, 12)

Mallorcan Almond Briwat

10.90 €

Crispy phyllo pastry triangle filled with local almond cream, cinnamon, and tonka bean, served with salted caramel ice cream. (Allergens 1, 3, 7, 8)

Ice cream menu

1 SCOOP

3.90€

2 SCOOPS

6.50€

3 SCOOPS

8.50€

A pinch of happiness

Double the pleasure

The full experience

Dark Chocolate (Al: 6, 7, 8) • **White Chocolate** (Al: 1, 6, 7, 8)

Forest Fruits (Al: 7, 8) • **Vainilla** (Al: 3, 7) • **Salted Caramel** (Al: 7) • **Strawberry** (Al: 7, 8)



1.Gluten



2. Crustaceans



3.Eggs



4. Fish



5.Peanuts



6.Soy



7.Dairy



8.Nuts



9.Celery



10.Mustard



11.Sesame



12. Sulphites



13.Lupins



14.Molluscs