



# MENU

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## STARTERS

Cured iberian ham plate	21,50 €
Warm quinoa salad	14,00 €
Seasonal tomato salad with burrata cheese	15,50 €
Sóller prawn carpaccio	21,00 €
Homemade croquettes of the day (6 units)	13,50 €
“Andaluza” style squid	15,00 €
Octopus “mar y montaña” (surf and turf)	19,50 €
Chef’s mussels	14,50 €
Fried anchovies	14,00 €
Smoked goods dish	19,50 €

*Ask for our daily suggestions*

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## OUR RICES AND PASTA

Homemade vegetable lasagna	18,00 €
Season vegetables rice - <i>min. 2 people</i>	19,00 € per person
Fish and seafood of the day rice - <i>min. 2 people</i>	23,00 € per person
Black “Fideuá” with squid ink - <i>min. 2 people</i>	23,00 € per person
Creamy rice of Sóller prawn and squid - <i>min. 2 people</i>	26,00 € per person
Rice with Sóller prawn and cuttlefish - <i>min. 2 people</i>	26,00 € per person

## English



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### MAIN COURSES

Cod gratin with alioli

23,50 €

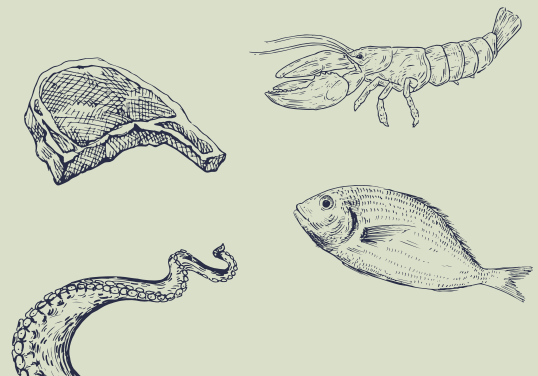
Veal cheek

24,00 €

### *Visit our meat, fish and seafood refrigerated counter inside*

*Our staff will weigh your choice and will tell you the price in advance.*

*We work with the finest ingredients and we are committed to the best local products, which is why we depend on the daily market.*



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Service of bread, olives and alioli

02,50 € per person