

Acorn-fed 100% Iberian Pork Ham Crystal bread, tomato and garlic	28,00€
Mallorquin Cheeses Semi-cured Mahon, cured Mahon Sa Canova, cured goat-cheese, with crystal bread, tomato and garlic	18,00€
Charcuterie Board Acorn-fed 100% iberian pork ham, semi-cured Mahon, cured Mahon Sa Canova and cured goat-cheese San Jover, crystal bread, tomato and garlic	22,00€
Patatas Bravas Chunks of potato fried with braised garlic, alli oli and kimchi sauce	10,50€
Small Shrimp Croquettes from Port Andratx (4 units) Small shrimp mousseline and fried 'gambusi'	12,00€
Nikkei Steak Tartar Yakiniku sauce, chilli mousseline and home-made pickles	20,00€

4,50€

Salads and Poke Bowls

Tuna Poke Quinoa, edamame, avocado, cucumber and wakame	16,90€
Chicken Poke Quinoa, edamame, avocado, cucumber and wakame	15,90€
Vegan Poke Heura, quinoa, edamame, avocado, cucumber and wakame	15,90€
Shrimp Poke Quinoa, Edamame, avocado, cucumber and wakame	17,90€
Caesar Salad Free-range chicken, homemade dried tomatoes and crunchy parmesan	16,90€
Mini Mozzarella and Tomato Salad Basil cream, pine nuts and coriander oil	15,90€
Zucchini Salad Homemade dried tomatoes, white truffle vinaigrette and parmesan	15,90€
Braised and Fried Aubergine with a Panko Babaganush, avocado cream, fennel salad and lime	15,50€

Meat

Tacos Llamp (2 units) Avocado cream and pickled onion	12,00€
Crunchy Pork (4 units) Lettuce heart leave, chipotle mayo and lime	16,00€
Lomo Saltado Peruvian Style With seasonal vegetables	24,00€
Pork Ribs Cooked at low temperature and braised, glazed and a side of your choice	32,00€
Acorn-fed 100% Iberian Pork 'Pluma' And a side of your choice	24,00€
Braised Entrecote And a side of your choice	33,00€
Sirloin Steak And a side of your choice	33,00€
Wok Fried Rice With vegetables and crispy pork rinds	19,00€
Chicken Fingers With a sweet chilli cream	16,50€
Macaroni Bolognese Gratinated	15,00€
Black Angus Burger Brioche bread, caramelized onion, Mahon cheese, homemade pickles, chipotle mayo and a side of your choice	16,50€

Rice'a la llauna'

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Rice ´a la llauna´ is a traditional mediterranean dish,standing out for its simplicity and quality ingredients. This dish is cooked in a ´llauna´, a metal tray which gives the name of the dish



→ Red Prawns	23,00€ x p.p.
✓ Seasonal Vegetables	18,00€ x p.p.

✓ Mediterranean Squid
21,00€ x p.p.



Chicken FingersWith a sweet chilli cream 16.50€ **Macaroni Bolognese** 15.00€ Gratinated **Black Angus Burger**Brioche bread, caramelized onion, Mahon cheese, homemade pickles, 16.50€ cchipotle mayo and a side of your choice

SIDES (4.50€)

SAUCES (2.00€)

-Jacked Potatoes -Baked Potatoes -Fried Yuca

- -Seasonal Wok Vegetables -Steamed White Rice

-Cesar

- -Sweet Chili
- -Tartar
- -Spicy Mayo
- -Crispy Chili
- -Spicy Rocoto

Desserts

Cheese Cake 7.50€ With red berry jam **Panacota** 7.50€ With passion fruit sauce and red berries **Rum with Melon** 7.50€ Seasonal fruit slushie, lime and popping candy 6.00€ Dark Chocolate, Caramel Sauce, Vanilla Bourbon, strawberry Mango and Baked Apple

Port Andratx to the table

Oyster (Per unit)	
Natural or braised with aji amarillo-passion fruit sauce and coriander oil	5,00€
'Choros a la Chalaca' Steam cooked mussels with aji amarillo sauce (type of Peruvian chilli)	16,00€
✓ White Prawns from The Fisher-Boats (Price According to fish market) Grilled or garlic cooked	S/M€
✓ Red Prawns from The Fisher-Boats (Price According to fish market) Grilled or garlic cooked	S/M€
*Peruvian Ceviche Tigers milk'sauce, fried 'cancha' and 'choclo'	23,00€
Peruvian Tuna ceviche Nikkei 'tigers milk' and avocado sauce	24,00€
Croaker 'Tiradito' Aji amarillo and rocoto sauce, braised sweet potato and coriander oil	18,00€
Fraditional Spanish Tuna 'Escabeche' With pickled seasonal vegetables Traditional Spanish Tuna 'Escabeche' With pickled seasonal vegetables Traditional Spanish Tuna 'Escabeche' With pickled seasonal vegetables Traditional Spanish Tuna 'Escabeche' Tra	16,00€
Tuna Tartar Home-made roasted tomato jam, ponzu sauce and tobiko	20,00€
Small Shrimp Carpaccio On its own demi-glace, fennel oil and crunchy tapioca	16,00€
Spanish Fried Squid Panko breading, braised garlic mousseline, black olive dust and lime zest	22,00€
Braised Cod With seasonal wok fried vegetables,raisins and 'pil pil	26,00€
Braised Tuna Tataki Crispy chilli oil, daikon and sesame	36,00€
Braised Octopus (2 paxs) Marinated with peruvian spices, stewed potatoes and mixed nuts	34.00€
Fish and Chips Panko crust and homemade tartare sauce	18,00€
Wok Noodles With shrimp or seasonal vegetables	18,00€

FACCORDING TO MARKET