

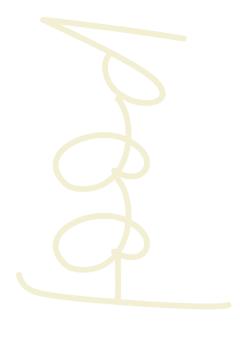
Dishes to share

Padrón peppers with salt from Salines	10€
Cuttlefish from the island	16.5€
Battered and served with yoghurt and coriander sauce Grilled with parsley alioli	
Mussels	16.5€
· "A la Marinera" cooked with prensal blanc · Mussels in leek, celery and coriander sauce	
Mallorcan octopus	20.5€
· Fried with black alioli · "Affogato" San Marzano tomatoes, onions and tap de corti pepper	
Garlic prawns Moroccan style	15.5€
· Garlic, coriander, cumin and paprika	
Cadiz-style "Pescaito frito" (whitebait)	15.5€
Breaded prawns with "ras el hanout" mayo	15.5€
Croquettes	
· With quinoa and broccoli	10.5€ 10.5€
With aged sobrasadaBlack, squid croquettes in its ink	10.5€ 11€
Nura Sweet Potato Chips	8.5€
· With oregano mayonnaise and harissa sauce	
Pan of Pita Bread	8.5€
· With mozarella and basil	
Hummus and Baba Ganoush Dips	13.5€
· With crudités and pita bread	
Mezza · Vegetarian platter	17€
 Baba ganoush, hummus, falafel, quinoa and broccoli croquettes, fried aubergine, marinated olives, crudités, tzatziki sauce and homemade pita bread 	
Tabulé Salad	14.5€
· Aubergines, quinoa, mushrooms, chives and Majorcan almond tahini	
Greek Salad	14.5€
\cdot With tomatoes, cucumber, red onion, feta cheese, Kalamata olives and virgin olive oil	
Healthy Salad	14.5€
· Rich in Omega 3 and anti-inflammatory. Tomatoes, rocket, to walnuts and linseeds, dressed with a turmeric and ginger vinai	
Mallorquina Coca	13.5€
· With onion and aged porc negre sobrasada sausage	
Aubergine Coca	13.5€
· Coca bread with aubergine, goat's cheese and rocket	



Dishes to share

Lebanese Kafta	14.5€
· Mini beef kebabs, couscous with yoghurt and tahini sauce	
Chicken Wings	13€
· Marinated with "Ras el Hanout" spices	
Main Courses	
Galician beef fillet steak - 4 week of maduration	29€
· With crispy artichokes and boletus sauce	
Mature beef ribeye steak	24€
· Arabic "chermoula" vinaigrette and rosemary-scented potato	oes
Ham shoulder	25€
· Pepper and nutmeg sauce, sweet potato crisps and sautéed vegetables	
Porc ribs	22€
· Lacquered with dates and pumpkin honey served with sweet potato fries	
Souvlaki (Greek skerwers) with free range chicken	19.5€
· Marinated with lemon, garlic and parsley, with rosemary potatoes	
"Chermoula" sea bass	24.5€
· With aubergine purée and pilaf rice	
Baked cod with baba ganoush purée	24€
Fresh vegetables and turmeric and ginger vinaigrette	
Turmeric Pappardelles	14.5€
· With "Za'atar spices, carrot, aubergine, mushrooms and artichoke	
Spaghetti with creamy parmesan sauce	18€
· Pecorino romano cheese with summer truffle	
Vegetarian Ravioli	18€
· With mushrooms, truffle and ricotta cheese	





Street food

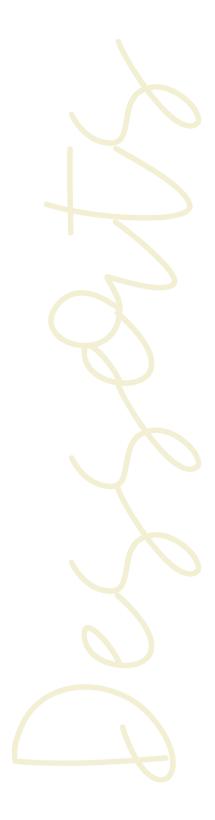
Chicken Shawarma	15.5€
· Turmeric and cardamom marinated free-range chicken shawarma, lettuce, laffa bread and yoghurt sauce (make it spicy if you wish)	
Dry Aged Burger Dry aged beef meat, fresh mozzarella with basil and almond pesto. (If you wish you can order it with chicken breast)	15.5€
Mallorcan lamb kebab with laffa bread With laffa bread	15.5€
Pork Tenderloin Gyros Fresh vegetables with pita bread and tzatziki	15.5€
Chickpea falafel	15.5€
Vegetables, pita bread with yoghurt and lemon sauce	
Quinoa and Beetroot Burger	15.5€
· With caramelised onion and rocket	
Sabich "Sandwich from Israel" Laffa bread with fried aubergine, hard boiled egg, tahini sauce and cabbage salad	14€
Laffa bread taco with bluefin tuna Cherry tomato, roasted aubergine with spicy harissa mayo and coriander	16.5€
Tuna "slider" · Bluefin tuna burger with brioche bread, roasted vegetables and white summer truffle mayo	16.5€

^{*} Served with Nura fries or sweet potato fries



Marrakech	15€
· "Ras el Hanout" chicken, onion, aubergines and mushrooms	
Cadaqués	17.5€
· Garlic king prawns, roasted red pepper and black olives	
Cinque Terre	15.5€
· Goat's cheese, parmesan, caramelised onion, black olives and rocket	
Cassis	17.5€
· Seafood (clams, mussels, prawns, squid)	
Portofino	13.5€
· Prosciutto cotto, mushrooms and pesto	
Llevant	15€
· Pulled Majorcan pork loin, fried aubergine, tomato chutney and tap de cortí red pepper	
Mercadal	15€
· Mature sobrasada, Menorcan cheese and honey vinaigrette	
Falafel Veggie	15€
· Falafel, onion, roasted peppers, creamy tzatziki sauce and spicy harissa sauce	
Griega	13.5€
· Chicken marinated in lemon, garlic and parsley, feta cheese, black Kalamata olives and tzatziki sauce	
Kebab	17€
· Majorcan lamb kebab meat, red onion, green leaves, yoghurt sauce and spicy harissa sauce	
Baalbek	17€
· Lebanese veal sausage with yoghurt sauce, coriander, roasted red peppers and cumin.	
Veggie	15€
· (gluten-free beetroot dough) Quinoa and broccoli croquette, courgette, aubergine and parmesan cheese	
Asuán	15€
· (vegan, gluten-free beetroot dough): Tomato sauce, tofu, spinach, onion, aubergines and mushrooms	

^{*} All pizzas have a tomato and mozzarella base, except the Asuán pizza



Dessorts

Ensaimada flavour tiramisu	7.5€
Caramelised apple crumble · Caramelised apple crumble and greek yoghurt parfaid	7€
Goat's Cheese Cake · Flao Ibicenco version	7.5€
Almond cake · With "Fior di latte" ice-cream	7€
Hamsa's hand · Chocolate textures, pistachio, cinnamon and cardamom	7.5€
Fig, date and carob muesli cake · With coconut ice-cream	7.5€
Ice creams · Chocolate, Yogurt, Strawberry, Coconut, Vanilla, Almond, Fior di latte, Seasonal fruits sorbet 1 scoup 2.5€ 2 scoups 5€	3 scoups 7€