



# Dishes to share

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

Dishes to share  
Main courses

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- 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 maturation** 29€  
· With crispy artichokes and boletus sauce
- Mature beef ribeye steak** 24€  
· Arabic "chermoula" vinaigrette and rosemary-scented potatoes
- 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 skewers) 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

## Street food

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

\* Served with Nura fries or sweet potato fries



## Pizza

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

# Desserts

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