

bistro lunch

TO SHARE

Crispy local squid
Saffron, orange and chive emulsion
18,00

Beetroot hummus
Feta cheese, celery crudites and crispy corn
16,00

Beef croquettes
Herb emulsion and pickled fennel
18,00

Duck gyozas
Hoisin sauce, peanuts and Thai spiced cream
18,00

Iberian acorn-fed ham
Toasted rustic bread and ramallet tomatoes
35,00

STARTERS & FRESH SALADS

Red prawn carpaccio
Mango, confit tomatoes and crispy brioche
22,00

Tender wheat salad
Glazed prawns, avocado, spiced cream cheese and toasted cashews
22,00

Beef katsu sando brioche
Coleslaw and gochujang
22,00

Josper-grilled scallops
Aromatic coconut cream and sesame
21,00

Fresh melon salad
Salmon, feta cheese, pine nuts and extra virgin olive oil
20,00

Cherry tomato salad
Truffle burrata, pistachios and fresh pomegranate
18,00

Green mango and avocado salad
Teriyaki chicken and orange vinaigrette
20,00

Marinated Kumato tomatoes
Cured duck ham, orange segments and papadums
20,00

MAIN COURSES

Grilled Iberian pork
Roasted pumpkin, confit tomatoes and watercress
35,00

Corvina fillet
Bilbao-style dressing, fennel bulb, herb oil and confit baby potatoes
32,00

Beef tenderloin
Green asparagus, allspice pepper sauce and cauliflower
38,00

Charcoal grilled octopus
Roasted celeriac cream, pickled red onion, baby vegetables and spicy emulsion
25,00

Wood-fired rice with shiitake mushrooms and bimi
Sirloin steak **32,00** p.p. (min 2 pers)
Lobster **35,00** p.p. (min 2 pers)
Red prawn **35,00** p.p. (min 2 pers)

Rossejat-style fideuà
Red prawns and green asparagus
35,00 p.p. (min 2 pers)

Trofie pasta
Red prawns, carrot cream and mini mozzarella
26,00

Rigatoni
Smoked cheese cream, porcini mushrooms and clams
24,00

SANDWICH & BURGER

Smoked Chicken Sandwich

Smoked pulled chicken, bacon jam, finished with whipped egg yolk

26,00

Pleta de Mar Smash Burger

Cheddar cheese, bacon jam and crispy potato tiles

32,00

Vegetarian Croissant Roll

Avocado, roasted vegetables, arugula and teriyaki glaze

24,00

DESSERTS

Coffee sobao cake
Vanilla ice cream and fresh blackberries
12,00

Caramelised puff pastry
Dark chocolate and raspberry sorbet
12,00

Classic lemon pie
12,00

Selection of ice creams and sorbets
Classic: Vanilla - chocolate, crunchy raspberry
Pomada: Lemon sorbet - Xoriguer, mint, almond crumble
Mallorca: Coffee - almonds, coffee & sponge cake
10,00