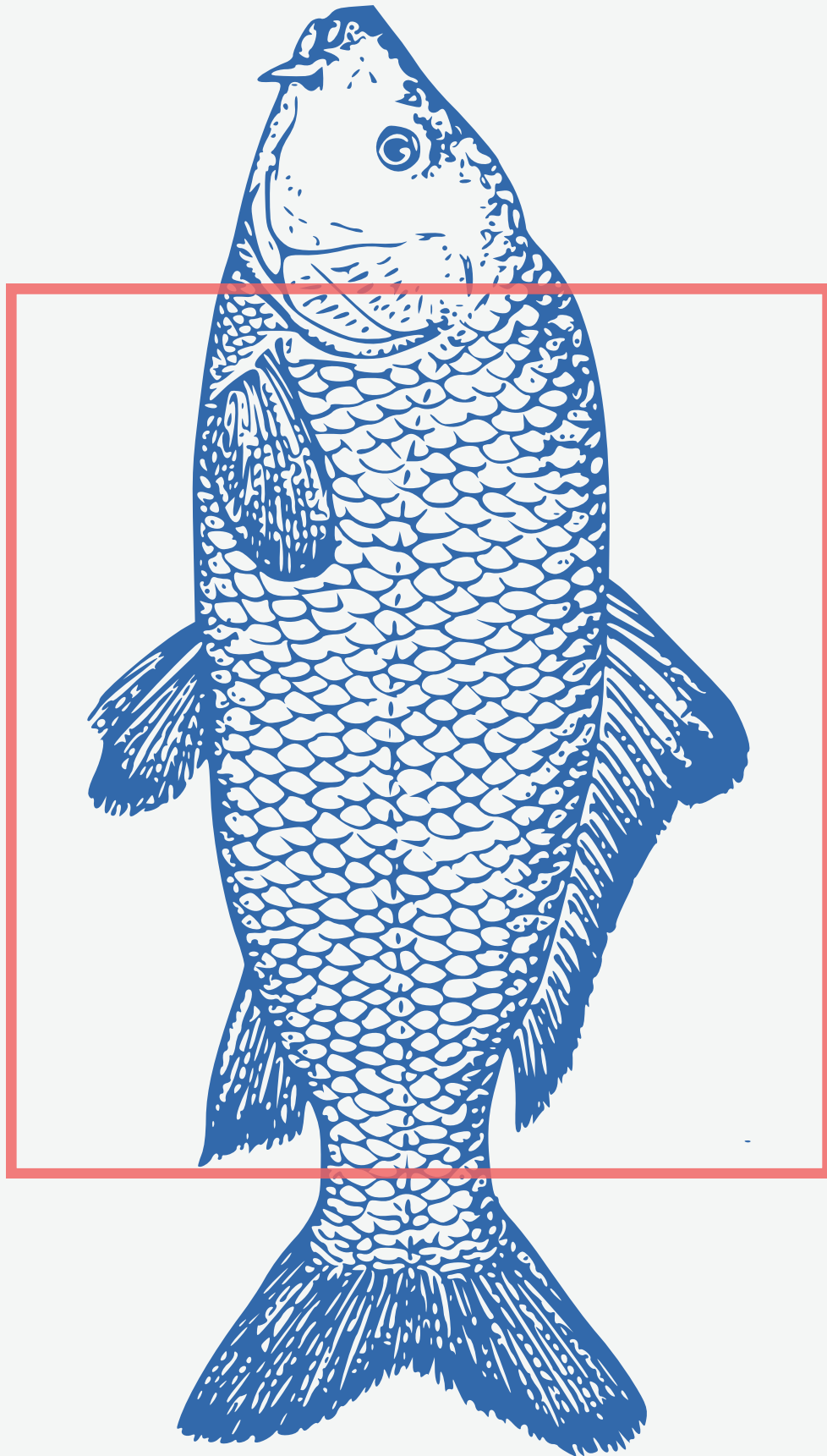


PEIX VERMELL



SOBREN SES PARAULES



COLD STARTERS

Anchovies in vinegar, roasted garlic and parsley 12€

Mallorcan "Trempó" with tuna and fried capers 12€

Roasted pepper toast with smoked sardines and black garlic alioli 14€

Iberian ham with crystal bread and mallorcan tomatoes 23€

Cheeseboard with honey 12€

HOT STARTERS

Padrón peppers with salt flakes 11€

Grilled octopus with roasted eggplant, curry and olive oil 20€

Shrimps with garlic 16€

Sóller prawns (6u) PM

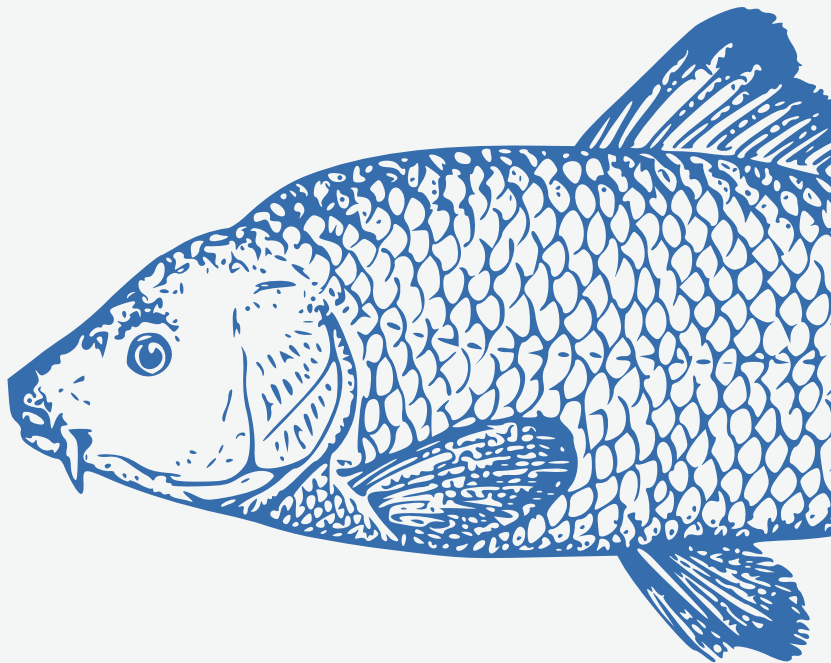
Mussels "marinera" or steamed 14€

"Tumbet" vegetarian dish from Mallorca 14€

SALADS

Spinach, ricotta cheese, orange, pumpkin seeds and sweet and sour vinaigrette salad 10€

Rocket salad, feta cheese, cherry tomatoes, cucumber, black olives and tzatziki sauce 12€



Goat cheese salad with red fruit vinaigrette, walnuts and strawberries 12€

RICE & PAELLA

Mixed or seafood paella 21€

Mixed or seafood paella "Sense feina" 23€

Black rice with squid, red shrimp and saffron aioli 25€

Creamy rice with mushrooms, shrimp and sobrasada 20€

(minimum 2 people)

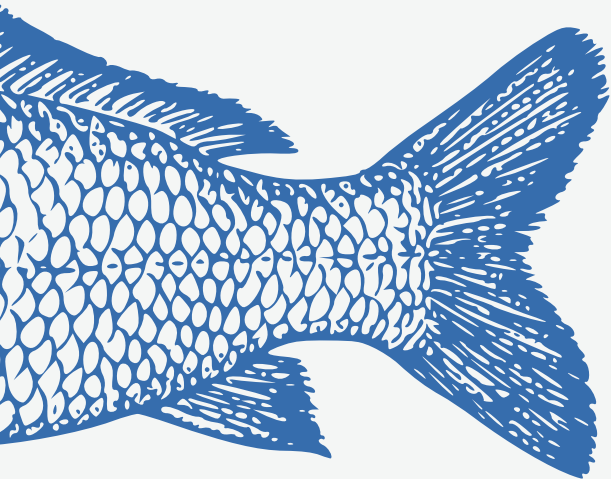
FISH

Grilled or Donostian sea bass with garnish 22€

Grilled or fried sea bream with garnish 22€

Grilled sole or meunière with garnish 28€

Baked turbot with garnish 26€



FISH

<i>Mallorcan style hake</i>	22€
<i>Grilled fresh squid with "trempó" fennel and alioli</i>	PM
<i>Sea bass in salt crust with garnish (minimum 2 people)</i>	65€

Ask about our fish of the day

MEAT

<i>Boneless lamb terrine, meat sauce, mint, plums and potatoes</i>	22€
<i>Entrecote Japanese style with potato and béarnaise sauce</i>	26€

VAT included / Ask about allergies and intolerances

GARNISH

<i>Potato with herbs and garlic</i>	4€
<i>Mallorcan spinach</i>	4€
<i>Mini salad</i>	3,5€
<i>Grilled vegetables</i>	4€

DESSERTS

<i>"Cardenal de Lloseta" with Ferrero base</i>	8€
<i>Tarte Tatin with ice cream</i>	8€
<i>Chocolate coulant with ice cream</i>	8€
<i>Blondie with ice cream</i>	8,5€
<i>Strawberries with olive oil</i>	7€
<i>Homemade ice cream (2 scoops)</i>	6,5€

SERVICE

<i>Alioli, bread and olives</i>	4,5€
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PEIX VERMELL



SOBREN SES PARAULES

BLANCOS

*C. Muguel owner's edition
(Sauvignon blanc) V. Terra
Mallorca* 35€

*Ava blanc (Prensal
blanc, chardonnay) V. Terra Mallorca* 27€

*Son Ramon blanc (Chardonnay)-
V. Terra Mallorca* 23€

*Can Axartell (Prensal
blanc, malvasia, giro ros,
viognier) V. Terra Mallorca* 27€

*Es Fangar Sa Savina (Giro
ros, prensal blanc) V. Terra Mallorca* 35€

La Vicalanda (Tempranillo) DO Rioja 39€

*Tobelos Blanco (Viura y sauvignon
blanc) DO Rioja* 23€

*Caballero Zifar (Albillo mayor) DO
Ribera* 43€

*Pago de Cirsus (Chardonnay)
Navarra* 25€

Pandora (Sauvignon blanc) Rueda 21€

La Carmina (Albariño) Rias Baixas 25€

*Pazo San Mauro (Albariño) Rias
Baixas* 34€

*Clos de Mar (Giro ros) Vino de
España* 49€

*Gerard Bertrand (Chardonnay)
Francia* 39€

*Gerard Bertrand (sauvignon blanc)
Francia* 29€

*Agathe Bursin Dirstelberg (Riesling)
Francia* 45€



ROSADOS

*C. Miguel Owner's Ed. Rose (Cabernet,
shiraz, monastrell) V. Terra Mallorca* 31€

*Can Axartell (Pinot noir, merlot
callet, etc) V. Terra Mallorca* 28€

*Tobelos Rosado (Viura y tempranillo)
DO Rioja* 23€

Luzon (Monastrell) Jumilla 20€

Gerard Bertrand (Garnacha) Francia 25€

*Miraval (Cinsault, grenache, etc)
Francia* 45€

DE LA CASA

Tamaral (verdejo) DO Rueda 20€

Tamaral roble (tinta fina) DO Ribera 23€

Tamaral rosado (tinta fina) DO 21€

*Cava Monistrol Reserva (macabeo
xarel-lo, parellada, chardonnay)* 20€

Copa blanco o rosado 6€

Copa tinto 6,5€

TINTOS

Dieresis (Manto negro i merlot) V. 27€
Terra Mallorca

Son Ramon Negre (Cabernet, merlot 25€
etc) V. Terra Mallorca

Sestolino (Manto negro, callet, 39€
syrah)

Marques de vargas reserva (Mazuelo, 39€
tempranillo, garnacha) DO Rioja

Muriel (Tempranillo) DO Rioja 20€

Conde San Cristóbal (Tinta fina) DO 39€
Ribera

Chafandín (Tinta fina) DO Ribera 55€

Tamaral Finca Velia (Tempranillo) 65€
DO Ribera

Tamaral crianza (Tempranillo) DO 29€
Ribera

Elías Mora (Tinta de toro) Toro 28€

Tilenius Pago Florida crianza 28€
(Mencia) Bierzo

Clunia (Syrah) Castilla y Leon 29€

Gerard Bertrand De L'aigle Rou 39€
(Pinot noir) Francia

VINO DE POSTRE

Oremus Tokaj Aszu 9€

Pago de Cirsus (Moscatel) 7€

IVA incluido

CAVAS & CHAMPAGNE

Codorniu Ars Col. Blanc i Noir 39€
(Pinot noir, trepat, xarel-lo)

Codorniu Ars Col. Grand Rose (Pinot 40€
noir, xarel-lo, trepat)

Moët Chandon Imperial Brut (Pinot 89€
noir, chardonay, pinot meunier)

Ayala Brut Majeur (Chardonnay) 80€

Ayala Rosee Majeur (Chardonnay) 110€



