

# MESTÍS

## BRUNCH

### TO START

<b>Artisan bread with alioli and tapenade</b> Jalapeño alioli, tapenade of black olives and capers served with green olives	8
<b>Garlic prawn croquettes</b> Topped with shrimp tartare (4 u.)	12
<b>Corvina ceviche O96</b> Black recado-infused tiger's milk, corn and sweet potato cream	21,5
<b>Yellowfin tuna carpaccio</b> Served over fresh figs marinated in wholegrain mustard	17
<b>Fennel and pear salad</b> Spinach, pomegranate, toasted hazelnuts and dill-honey dressing	12
<b>Taco of soft shell crab</b> Light tempura, avocado, cabbage, pickled onion and chipotle (2 u.)	16
<b>Yellowfin tuna tartare on toast Baja-Med</b> Corn toast, chipotle and trout roe (2 u.)	14,5
<b>Beetroot hummus</b> Crunchy pistachios, feta cheese and black olives	11

### SOURDOUGH TOASTS

<b>Smoked salmon with fine herbs</b> Soft cream cheese and trout roe	11
<b>Avocado and beetroot hummus</b> Served with black olives and citrus zest	9,5
<b>Iberian ham and cherry confit tomatoes</b> Rocket and dried tomato sauce	10
<b>Classics</b> with butter	4,5

### FREE-RANGE EGGS

<b>Savory Turkish base</b> Chorizo stew, served with smooth sour cream and fresh mint	12,5
<b>Eggs Benedict on Hash Brown potatoes</b> Avocado hollandaise, smoked burrata and cherry tomato confit	11
<b>Creamy potato and truffle omelette</b> Rocket, cured Mahón cheese, delicate alioli and tomato powder	14
<b>Scrambled eggs on organic brioche</b> Fresh basil sauce	12

### MAIN COURSES

<b>Grilled octopus</b> with toasted corn and tamarind sauce	27
<b>Hamburger Mestís</b> Galician blond beef on potato brioche, smoked mushroom sauce, mustard, pickled peppers and French fries	18
<b>Glazed sea bass</b> Served with black olive tapenade, fresh green mango salad and tender leeks	25
<b>30 day dry-aged entrecôte</b> with black mole, served with roasted sweet potato and tempura potato	27

### PANCAKES & SWEETS

<b>Pancakes with pistachio cream</b> (gluten free) With berry confit, fresh raspberry and maple syrup	14
<b>Classic pancake</b> (gluten free) With Mascarpone cream, maple syrup, strawberry and toasted almonds	11
<b>Chocolate brownie Mestís/O96</b> Bourbon vanilla ice cream, peanut foam and cocoa crumble	9
<b>Spiced sweet potato plumcake</b> Mascarpone cream, extra virgin olive oil ice cream and tonka bean	9

### FRESH FRUIT DRINKS

<b>Vitamin C Boost</b> orange, ginger, green apple and carrot	6,5
<b>Green Power</b> Green apple, kiwi, cucumber, spinach, lime and ginger	6,5
<b>Mango fruit-infused water</b>	4
<b>Hibiscus fruit-infused water</b>	4
<b>Mestís lemonade</b>	6,5
<b>Freshly squeezed orange juice</b>	4

### EXTRAS

<b>Extra free-range egg</b>	3
<b>Extra avocado</b>	3



If you have any food intolerances or allergies, please let us know. An allergen menu is available upon request.

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