

MESTÍS

TO SHARE

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

MAIN COURSES

Grilled octopus	27
with toasted corn and tamarind sauce	
Hamburger Mestís	18
Galician blond beef on potato brioche, smoked mushroom sauce, mustard, pickled peppers and French fries	
Glazed sea bass	25
Served with black olive tapenade, fresh green mango salad and tender leeks	
30 day dry-age entrecôte	27
with black mole, roasted sweet potato and tempura potato	
Chicken "pepitoria"	18
Braised chicken breast served with a smooth saffron and almond sauce, gently spiced	
RICE - TRADITIONAL "LLAUNA"	
Sóller red prawn & cuttlefish	20
Creamy rice cooked in rock fish stock	
Duck magret with winter truffle	18



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