

# MESTÍS

## TO SHARE

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

## MAIN COURSES

<b>Grilled octopus</b>	27
with toasted corn and tamarind sauce	
<b>Hamburger Mestís</b>	18
Galician blond beef on potato brioche, smoked mushroom sauce, mustard, pickled peppers and French fries	
<b>Glazed sea bass</b>	25
Served with black olive tapenade, fresh green mango salad and tender leeks	
<b>30 day dry-age entrecôte</b>	27
with black mole, roasted sweet potato and tempura potato	
<b>Chicken "pepitoria"</b>	18
Braised chicken breast served with a smooth saffron and almond sauce, gently spiced	

## RICE - TRADITIONAL "LLAUNA"

<b>Sóller red prawn &amp; cuttlefish</b>	20
Creamy rice cooked in rock fish stock	
<b>Duck magret with winter truffle</b>	18



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