

TAPAS & STARTERS

HOUSE SPECIALTIES

Patatas bravas	7.5
Homemade Chicken Croquettes 6pcs.	8.5
Homemade Curry Croquettes 6pcs.	8.5
Homemade Garlic Prawn Croquettes 6pcs.	11.5
Homemade Iberian Ham Croquettes 6pcs.	9.5
Mixed Croquetes 8pcs.	12.5

MAJORCAN COCA WITH "XEIXA FLOUR"

With Escalivada & Mahón Cheese	9.5
With Sobrasada, Caramelized Onion & Fruit	9.5

TAPAS

Andalusian-Style Fried Calamari	15
Padrón Peppers	7
Garlic Prawn	16
Nachos with Chili Con Carne & Cheese	14.5

FINGER-LICKING GOOD

Cochinita Pibil Taco (per piece)	4.5
Taco Leaf: Kimchi Mayo, King Prawn & Coriander	pp. 4.5
Korean-Style Fried Chicken Wings	8
Gildas (Anchovy, Stuffed Olive & Pickled Peppers)	pp. 2.5

EXTRAS

Iberian Ham Platter	24
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MAIN COURSES

SLOW-COOKED SUCKLING LAMB LEG	24
Slow-cooked for 18 hours and roasted with Tramuntana herbs & vegetables	
ENTRECÔTE	24
300g of dry-aged Irish beef, served with fries & Padrón peppers	
GRILLED SEA BASS	22
Served with fries and salad	
JUMBO COD FILLET	22
On a bed of tumbet, gratinated with alioli & grilled asparagus	
GRILLED SQUID ("CALAMARDO")	20
Locally sourced grilled squid, served with fries & salad	
GRILLED SEASONAL VEGETABLES	16
Carefully selected by the Sóller Cooperative	

HOUSE

SPECIALTY

PAELLA MIXTA

18€

takeaway available

Made with a rich stock of cuttlefish, chicken & pork, plus prawns, crab & mussels. Simply delicious. If you'd like to add green pepper, just let us know (+1€)

PASTA

VERDE QUE TE QUIERO VERDE	17
Spaghetti with homemade pesto, cherry tomatoes and sliced almonds	
SEAFOOD PASTA	17
Spaghetti with prawns, crab, mussels & tomato sauce	
GNOCCHI	15
Served with homemade pesto or tomato sauce	

BURGERS 180G

All burgers come with fries

CLASSIC	15
Beef, tomato, lettuce, caramelized onion, cheddar and bacon	
MOLINO	15
Beef, tomato, caramelized onion, aubergine and Mahón cheese	
MEXICANA	15
Beef, extra chili and cheddar	
BURGERFEL	14
Tomato, lettuce, falafel, cucumber, yogurt sauce and Mahón cheese	

WORLD CUISINE

FALAFEL CON TABULÉ	14
Chickpeas, cumin, parsley, onion & garlic, served with tabbouleh (bulgur wheat, green pepper, parsley, cucumber, cherry tomatoes, lemon & mint)	
THAI STYLE SEA BASS	22
Whole fried sea bass with tamarind sauce and a touch of fresh coriander	
PENANG CHICKEN CURRY	17
PENANG PRAWN CURRY	17
VEGETARIAN PENANG CURRY	15
All served with basmati rice, classic Penang sauce, peanuts and fresh coriander	

SALADS

SEASONAL Mixed Salad	9
GOAT CHEESE and Caramelized Walnut Salad	15

FOR THE LITTLE ONES

CHICKEN SCHNITZEL with Fries	10.5
BOLOGNESE PASTA with Beef & Tomato Sauce	10.5