



Tapas

- Japanese mayonnaise potato salad, roasted peppers, tuna belly, mild “piparra” pepper oil and crispy bread slices **(1,3,4,6,10) € 14.50**
- Crispy bread, smoked butter and Cantabrian anchovy (3 pieces) **(1,4,7) € 12.50**
- Cured beef “cecina” croquettes and caramelized onion (4 pieces) **(1,7) € 12.50**
- Ribeye steak croquettes and piquillo peppers (4 pieces) **(1,7) € 11.50**
- Oxtail croquettes and parmesan (4 pieces) **(1,7) € 10.50**
- **(V)** Spinach croquettes and candied raisins (4 pieces) **(1,7) € 10.00**
- Cod croquettes and grilled aioli (4 pieces) **(1,4,7) € 13.50**
- “Pintxo” of beef tenderloin tartare and gilda (2 pieces) 🍷 **(1,4,10,14) € 18.50**
- Duck bao bun, Hoisin sauce, spring onion, and hazelnuts (3 pieces) **(1,6,8,11) € 15.00**
- Crispy prawn bao bun, avocado and sweet chili mayonnaise (3 pieces) **(1,3,7,11) € 15.00**
- Stuffed brioche, yellow fin tuna tartare, ponzu, chipotle and crispy corn 🍷 **(1,4,6,7,8,11) €16.00**
- Focaccia, coleslaw and pulled pork in barbecue sauce (3 pieces) **(1,3,7,10) € 13.50**
- Mallorcan black pork sobrassada bikini sandwich, Mahón cheese, honey and truffle **(1,3,6,7) €16.00**
- Pulled beef (picanha), provolone, *pico de gallo* and guacamole taco (2 pieces) **(1,7) € 14.00**
- Fried calamari taco, chinese cabbage kimchi, guacamole and curry-mango mayonnaise 🍷 (2 pieces) **(1,2,4,7,10) € 14.00**
- Cod loin, Chardonnay (white wine) and aromatic herbs sauce, asparagus, and guanciale **(4,7,14) € 28.00**
- Platter of 100% Iberian Acorn-Fed Ham (100 grams), bread, tomato, and Sóller olive oil **(1) €24.00**
- Fries, spicy brava homemade sauce and aioli 🍷 **(Vegan option available) (3) € 9.50**
- **(V)** Portion of homemade fries **(Vegan) € 6.00**

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Special Mallorcan Ribeye Steak.....52€/kg

9-month-old Mallorcan veal ribeye steak, from our local butcher "Ca n'Esteve". Tender and juicy meat, 100% from the island.
Served with confited piquillo peppers and french fries.

Vegetarian and Vegan Dishes

- Confited leek, burrata, caramelized pistachios and Mediterranean vinaigrette (sun-dried tomato, black olive, oregano) **(Vegan option available) (7,8) € 15.00**
- Zucchini cannelloni with mushroom béchamel and Parmesan **(1,7) 12,00 €**
- Artichoke flower, pepper and walnut muhammara, arugula and lemon vinaigrette **(Vegan) (8) €16.00**
- Falafel, Labneh of confited garlic, tomato, pomegranate, paprika oil, hazelnuts and seeds **(1,6,7,8,11) €14.50**
- Roasted aubergine, yogurt and basil sauce, red pepper oil, feta cheese, seeds, pomegranate and confited cherry tomatoes **(Vegan option available) (7,8,11) € 14.00**
- Roasted carrots, dried apricots, peanuts, sesame oil and miso sauce **(Vegan) (5,6,11) € 13.50**
- Green salad, baby lettuce leaves, arugula and lemon vinaigrette **(Vegan) € 7.00**
 - Extra anchovy **(4) +3,50€**
 - Extra Parmesan **(7) +2,50€**

Burgers

All burgers include homemade fries.

- **MALLORCAN VEAL**, Mallorcan veal burger (200 g), brioche bun, Dodepit sauce, pickles, fresh onion, shoestring potatoes and scamorza **(1,6,7,11) € 17.00**
- **SOBRASSADA AND MALLORCAN PORK**, pork and Mallorcan sobrossada burger (200 g), brioche bun, Dodepit sauce, pickles, caramelized onion, coleslaw and gorgonzola **(1,6,7,11) €17.00**
- **CRISPY CHICKEN**, breaded chicken fillet, brioche bun, Dodepit sauce, guacamole, lettuce, tomato and pickles. **(1,7,9) €17.50**
- **(V) VEGGIE**: Beyond Burger, lettuce, tomato, guacamole, caramelized onion, scamorza, pickles and dodepit sauce **(Vegan option +1,50€) (1,6,7) 17,50 €**

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Kids' Menu (up to 12 years old) Includes fries or salad (choose one option)

- Chicken strips (1) € 9.00
- Chicken croquettes (6) € 8.00
- Cheeseburger or chickenburger (3,00€) (1,7) € 11.00

Sides & Extras

- Oven-baked bread, olive oil, and salt flakes (1) € 3.50 per portion
- Naan bread (per piece) (1,7) € 3.00
- Crispy bread and tomato (1) € 6.50
- Mini terrine dish of all i oli (3), brava sauce (14) or dodepit sauce (1,6,11) € 2.50
- Tray of black olives € 2.50
- Anchovy "gilda" € 3.50

Desserts

- Aged Mallorcan goat cheese cheesecake, Pollença honey, and caramelized walnuts (3,7,8) €8.50 (Gluten-free)
- Chocolate coulant of almond flour, sweet miso sauce, pistachio and white chocolate ice cream, and caramelized hazelnuts (3,7,8) € 7.50 (Gluten-free option available)
- Apple *tatin*, salted caramel ice cream, toffee, and caramelized cookie (1,6,7) € 7.50
- Caramelized brioche French toast, "ensaimada" ice cream, and meringue (1,6,7) €8.00
- Marabans affogato: espresso, vanilla ice cream, and chocolate sauce (7) € 5.50 (Vegan option available +1€)
- Ice cream scoop (chocolate, vanilla, and strawberry sorbet) € 3.00 (Vegan and gluten free option available +1€)

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Cold Drinks

- Soft drinks (Orange, Lemon, Sprite, Cola, Cola Zero, Tonic, Bitter Kas, Aquarius or Fuze Tea) **€3.40**
- Bottled juice (peach, pineapple, apple, tomato, orange) **€ 3.20**
- Fresh Soller orange juice **€ 4.80**
- Kombucha (Ginger/lemon, red fruits) **€ 5.50**
- Still water (750ml) **€ 2.70**
- Sparkling water (750ml) **€ 3.00**

Hot Drinks

- Espresso **€ 2.00**
- Cortado **€ 2.20**
- Coffee with milk **€ 2.50**
- Americano **€ 2.00**
- Double espresso **€ 4.00**
- Cappuccino **€ 3.50**
- Latte macchiato **€ 3.50**
- Flat white **€ 4.80**
- Coffee and liquor **€ 3.00**
- Teas and infusions (Black tea, Green tea, Rooibos, Chamomile, Peppermint, Ginger and lemon and Red tea) **€ 3.00**

Beers

- Mahou 5* draft 0.3L **€ 2.80**
- Mahou 5* draft 0.5L **€ 5.00**
- Artisanal local beer draft 0.3L **€ 4,50**
- Artisanal local beer draft 0.5L **€ 7,50**
- Mahou 5* bottle 0.33L **€ 3.00**
- Mahou 5* gluten-free bottle **€ 3.50**
- Mahou Tostada 0.0 bottle **€ 3.00**
- Bottle La Chouffe 0.75L **€ 9.00**
- Bottle Blanche de Namur 0.75L **€ 8.00**
- Sullerica Original bottle **€ 4.50**
- Necro (Mallorca Beer Company) bottle **€4.00**

Alcoholic Drinks

- White or black vermouth, Patxaran or Canonita **€ 5.00**
- Mallorcan herbal liqueur (Semi/dry/sweet) **€4.50**
- Standard liquor shots **€ 3.00**
- Premium liquor shots **€ 5.00**
- Standard liquor cup **€ 5.50**
- Premium liquor cup **€ 7.50**
- Monkey shoulder Malt whisky **€ 7.00**
- Glenrothes whisky 12 years **€ 9.00**

Standard Liquor:

(Bailey's, Seagram's, Tanqueray, JB, Ballantines, Magno, Tequila, Grappa, Fernet, Orujo, Amazonas mallorcan rum)

Premium Liquor:

(Brugal, Barceló, Havana club, Hendrick 's, Palma Gin, Disaronno, Tequila reposado, Cointreau.

Cocktails

- Standard mixed drinks **€ 8.00**
- Premium mixed drinks **€ 10.00**
- Aperol Spritz **€ 8.00**
- Tinto de verano **€ 6.00**
- Sangría **€ 7.00**
- Espresso Martini **€ 9.00**
- Negroni **€ 9.50**
- Margarita **€ 8.50**
- Mimosa **€ 6.00**
- Caipirinha **€ 8.50**
- Kir Royal **€ 6.00**
- Sóller Spritz Canonita **€ 9.50**

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