













Vegetarian






Starters

- Andalusian gazpacho   9,20€
 Tomato, green peppers, cucumber, onion, garlic and rustic bread
 cold soup with extra virgin olive oil, served with the ingredients
 of its preparation
- Light mushroom soup   12,50€
 With 100 % vegan meat made of legumes and pea protein, truffle
 and wild mushrooms
- Puff pastry tart    11,60€
 With spinach, leek, red onion, feta cheese, piquillo pepper, poached
 egg and olive oil

Salads

- Vegan Caesar     14,25€
 With crispy vegan chicken made of soy protein and spices served with
 lettuce sprouts, toasted bread, cherry tomatoes and Parmesan flakes
- Braised avocado tataki  13,25€
 On pumpkin hummus, sautéed white asparagus tips and pico de gallo

Our main Courses

- Seasonal vegetable rice with Mallorcan aromas  16,25€
 Traditional stir-fry, artichokes, green asparagus, cauliflower,
 wild mushrooms, pumpkin and our arròs brut (rice and vegetable
 stew) spices
- Penne Bolognese   14,50€
 Seasonal vegetables, 100 % vegan meat made of legumes and pea
 protein, tomato sauce and fresh herbs stir-fry

Desserts

- Ice cream and sorbets (2 scoops)  4,95€
- Seasonal fruit dish 5,40€
- Crema catalana    7,05€
 Made with caramelised cane sugar
- Thin apple tart    7,15€
 With vanilla ice cream
- Homemade cheesecake    7,30€
 With wild fruits and cheese ice cream
- Dark chocolate coulant    7,30€
 With hot fudge sauce, vanilla ice cream and chantilly foam



CONTAINS
GLUTEN



CRUSTACEANS



EGGS



FISH



PEANUTS



SOY



DAIRY



NUTS



CELERY



MUSTARD



SESAME
SEEDS



E-X
SULPHUR
DIOXIDE AND
SULPHITES



LUPIN



MOLLUSCS



VISA



VAT
included

