

CAN CERA

MALLORCAN LUXURY HOUSE

APPETIZER

"Gordal" olives, home seasoned	GF/V	7€
Gilda appetizer with anchovies in EVOO	GF	3€/u
Crisps "Bonilla a la Vista"	GF	5€
Vegetable crisps	GF/V	6€
Almond in their shells	GF/V	8€

CANNED FOOD "LA CALA"

Pickled mussels	GF	20€
Razor clams in brine	GF	34€
Pilchards in olive oil	GF	19€
Cockles in brine	GF	38€

"S'AGLÀ" CHEESE

Néboa, cow's milk matured in cava	GF	12€
Cured manchego cheese from Hacienda Guijoso	GF	12€
Comté D.O.P.R. Jacquemin, matured for 20 months	GF	12€
Creamy goat cheese from Finca Monte Enebro	GF	12€
Menorcan cheese from Son Mercar de Baix, reserve of the family	GF	12€
Matured Stilton from Colston Bassett	GF	12€

FOIES

Monkfish foie with ponzu sauce "La Cala"	GF	30€
Duck foie with apple compote and toasts		24€

VEGETABLES & MORE

Organic tomato Gazpacho with croutons	V	12€
Guacamole with corn chips	GF/V	16€
Classic Caesar salad		20€
Mini natural artichokes in EVOO and slices of Menorcan cheese	GF	27€
"Escalivada" fire roasted assorted vegetables	GF/V	20€
Tuna belly in olive oil with Beluga lentils		22€
Fresh burrata with Pelati tomatoes	GF	24€

SMOKED & SALTED

"Don Bocarte" Anchovies 0,0	GF	29€
Wild Alaskan Salmon, "Rooftop Smokehouse" with dill sauce	GF	32€
"Rooftop Smokehouse" smoked sea bass with tartar sauce	GF	36€

BREADS

"Grissini" breadsticks	V	10€
Coca del Maresme from "Esment" with Majorcan tomato	V	9€
"Esment" bread basket made of Stone-ground flour: Wheat and oat, pà d'es forn and olives	V	9€
Gluten-free bread with Majorcan tomato	GF/V	10€

COLD MEAT

Traditional black pork sobrasada (80 gr.)	GF	12€
Jabugo Iberian loin, 100% acorn-fed (80 gr.)	GF	24€
Jabugo Iberian ham, 100% acorn-fed 80 gr.)	GF	32€

OTHER DISHES

"Rooftop Smokehouse" Pastrami sandwich (150gr.)		33€
Seafood and fish cannelloni		22€
Cod loin with spinach, raisins and pine nuts	GF	30€
Iberian pork secret with potato and truffle parmentier	GF	29€
Fresh pasta stuffed with ricotta, parmesan, fresh garlic, chives and lemon with pesto		18€
Fresh pasta stuffed with mushrooms and truffle with Cacio e Pepe sauce		20€

DESSERTS

Armagnac dark chocolate truffles		8€
Apple tarte tatin with vanilla ice cream		10€
Melting semi-cured Majorcan cheesecake, Lluís Pérez Pâtissier		14€
Dark chocolate brownie with vanilla ice cream	GF	10€
Artisan ice cream and sorbets "Esment"	GF	9€

Open daily 12.30 to 22.30
10% VAT Incl.

GF Gluten Free
V Vegan

List of allergens at your disposal

It complies with R.D.I 420/2006 for the prevention of anisakis