

*Ses Oliveres*

RESTAURANT



## STARTERS

Calamari in tempura with smoked paprika emulsion | 🐟 🍷 🍷 | 19.00



Andalusian Gazpacho, quail egg, local Iberian ham  
and extra virgin olive oil | 🍷 🍷 | 12.00

Vegan ceviche made with carrot, avocado, mango and onion  
in a citrus-based tiger's milk marinade | 12.00





## SALADS

Seasoned baby lettuce hearts, citrus vinaigrette, toasted almonds, fresh orange and candied cherry tomatoes | 🍷 🍷 | 17.00

Mixed baby greens, prawns from Cala Ratjada Bay sautéed with sesame oil, feta cheese, walnuts and fig emulsion | 🍷 🍷 🍷 🍷 🍷 | 21.00

Cap Vermell Salad | 🍷 | 18.00





## MAIN DISHES



Grilled Croaker, parsnip purée and steamed baby vegetables | 🐟🔥 | 25.00

Free-range chicken thigh with Mallorcan-style vegetables and spiced tomato | 🌿 | 22.00



Beef burger, oak leaf lettuce, gouda cheese, bacon, burger sauce and chips | 🍔🥩🥚🍌🌿 | 23.00

Club Sandwich with smoked free-range chicken, tomato, hard-boiled egg, romaine lettuce, cheddar, bacon, honey mustard dressing, and potato chips with hand-harvested sea salt | 🍔🔥🥚🍌🌿 | 17.00

Taco trio with corn tortilla shells: a shredded pork cheek taco, a taco with prawns from Cala Ratjada Bay and a vegetable taco | 🌿🐟🌿 | 20.00

Seasonal mushroom ravioli with foie gras sauce | 🍄🌿🍷🔥 | 20.00





## DESSERTS

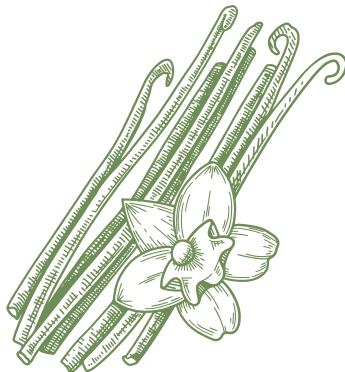
Mallorcan Cheesecake | 🌾🥚 | 10.00

Our grandmother's cake | 🌾🥚 | 8.00

Raffaello | 🌾🥚🍷 | 9.00

Artisanal Mallorcan ice cream & sorbet | 🥚 | 3.00/scoop

Fresh fruit | 7.00



All prices are in euros. VAT included