



ES RACÓ D'ARTÀ

# ROOM SERVICE

Room Service Supplement: 10€

Internal Call: 2500 + 

## BREAKFAST

8:00 am – 11:00 am

### COFFEE OR TEA

Espresso

Double Espresso

Espresso Macchiato

Coffee with milk

Cappuccino

Latte Macchiato

Black coffee

Green tea South Korea

Black tea Second Flush

Red tea Yunnan

White tea China Pai Mu Tan

Rooibos South Africa

### JUICES

Natural orange

Red (Grapefruit)

Green (Celery, apple,  
spinach, lemon)

### YOGURT OR KEFIR

Apricot jam, Es Racó d'Artà's  
own honey, mixed dried fruits

### SOFT-BOILED EGG

with eggs from Es Racó d'Artà's  
happy hens

### FRIED EGG WITH BACON

with eggs from Es Racó d'Artà's  
happy hens

### AVOCADO TOAST

### OAT PORRIDGE AND ASSORTED SEASONAL FRUIT

### SEASONAL MIXED FRUIT SALAD

# M E N U L U N C H A N D D I N N E R

1:00 pm – 5:00 pm (last order 4:30 pm)  
7:00 pm – 10:00 pm (last order 9:30 pm)

## S A L A D S

Tomatoes from our garden, basil, olives, sea fennel and mullet roe (Botarga) <sup>4.12</sup>	24 €
Zucchini noodles with burrata, basil pesto, olives and tomato confit <sup>7.8.12</sup>	24 €
Grilled watermelon salad with fennel, tomato, fresh cheese and herbs <sup>7.8.12</sup>	23 €
Oak leaf salad, feta cheese, almond and apricot vinaigrette <sup>10.12</sup>	22 €
Grilled romaine lettuce with lemon vinaigrette, mustard and herbs from Es Racó <sup>10.12</sup> (extra anchovies from l'Escala <sup>4</sup> + 8 €)	22 €

## X E I X A \* C O C A S

Coca de trampó*, Maó cheese and grapes <sup>1.7</sup>	25 €
Coca de escalivada, sardines and basil <sup>1.4</sup>	26 €
Coca de zucchini, goat's cheese and panssida olive sauce <sup>1.7</sup>	24 €

## S A N D W I C H E S

Roast lamb, herb sauce, lettuce and pickles <sup>1.7.12</sup>	24 €
Wood-fired eggplant, arugula, sour cream and mint <sup>1.7.12</sup>	22 €
Grilled tuna, trampó*, olives and hard-boiled egg <sup>1.3.4.12</sup>	26 €

## P A S T A A N D R I C E

Creamy bombeta rice with vegetables	29 €
Burballes* with tomato, olives, capers, anchovies and aged Mahón cheese <sup>1.4.7.12</sup>	29 €
Gnocchi with trampó*, galmesano cheese and oregano <sup>1.7</sup>	27 €

## F R O M O U R G A R D E N

<b>Aubergine</b> in three textures, pine nut sauce and mint <sup>8.12</sup>	29 €
<b>Grilled peppers</b> , potato, tomato, egg and dried fish from Formentera <sup>3.4</sup>	27 €
<b>Leek</b> with almond sauce, dried tomato pesto and oregano <sup>8.12</sup>	27 €
<b>Beetroot</b> and apple with cured egg yolk <sup>3.10.12</sup>	28 €
<b>Potato</b> , Es Racó egg and truffle from the Serra de la Tramuntana <sup>3</sup>	32 €

## F R O M T H E S E A

Octopus carpaccio with trampó* and avocado from Pollença <sup>12.14</sup>	32 €
Cigala with salpicón <sup>2.12</sup>	(price according to the market)
Grilled tuna with fig leaves, cucumber and kefir <sup>4.7.12</sup>	43 €
Fish of the day in escabeche <sup>4.12</sup>	32 €
Monkfish and prawn stew <sup>2.4.6</sup>	50 €

## F R O M T H E F A R M

Mallorcan beef round with mustard and fennel sauce <sup>10.12</sup>	35 €
Organic lemon chicken <sup>12</sup>	35 €
Roast lamb with pear and rosemary	40 €
Secreto de Porc Negre* with Es Racó chimichurri <sup>12</sup>	42 €
Platter of Bellota ham, melon and breadsticks <sup>1</sup>	30 €

## T O F I N I S H

Puff pastry, apricots and almond ice cream <sup>1.7</sup>	15 €
Pear with lemon verbena chantilly cream and citrus fruits <sup>6</sup>	15 €
Vegan panna cotta, almonds and figs <sup>6.8</sup>	15 €
Yogurt ice cream, pollen, Es Racó honey and peanuts <sup>1.5.7</sup>	14 €
Watermelon, lime, honey, black pepper and mint granita	14 €
Our own style lemon cake <sup>3.7.8.12</sup>	16 €
Cheese cake with nuts and seasonal fruit <sup>1.3.7.8</sup>	16 €
Three textures of chocolate with cherries <sup>1.3.7</sup>	19 €
Cheese board from the three islands <sup>7.8</sup>	25 €
Artisanal ice cream: toasted almond <sup>7.8</sup> , vanilla <sup>8</sup> , chocolate <sup>8</sup> , yogurt <sup>8</sup> and Mallorcan bonbon <sup>8</sup>	10 €
Artisanal sorbets: lemon, strawberry and mandarin	10 €

\* **Porc Negre** A breed of pig native to Mallorca

\* **Trampó** Salad consisting of tomato, spring onion, pebre ros (local green pepper) and EVOO, the basis of the Mallorcan summer diet

\* **Bluefin** A sustainable tuna fishing project that offers complete transparency and traceability in its catches

\* **Burballes** Traditional dry wheat pasta from Mallorca

\* **Oliva Panssida** Mallorcan-style seasoned black olives

\* **Blat Xeixa** A native wheat variety with low gluten content that has been revived

# NIGHT ROOM SERVICE

10:00 pm – 8:00 am

Please request 12 hours in advance.  
The offer will be cold dishes.

Most dishes can also be prepared vegetarian.

Please do not hesitate to let the team know if you  
have any dietary restrictions.

Allergens: 1-Gluten, 2-Crustaceans, 3-Eggs,  
4-Fish, 5-Peanut, 6-Soy, 7-Dairy, 8-Nuts, 9-Celery,  
10-Mustard, 11-Sesame, 12-Sulphites, 13-Lupins,  
14-Molluscs

Prices include VAT.