



ES RACÓ D'ARTÀ

BENI AXIR

The kitchen is open daily from

1:00 pm to 5:00 pm (last order 4:30 pm)

7:00 pm to 10:00 pm (last order 9:30 pm)

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Gastronomy at Es Racó d'Artà is part of our philosophy; respecting nature and the natural cycle of the ecosystem. Our menus reflect the seasonality of the vegetable products available at different times of the year, and the local supply chain available on the island.

The foods we put into our bodies have either a nourishing and healing effect or a detrimental effect on our system. We sincerely believe that our digestive system needs to be cared for on a daily basis for good health and well-being.

BOOK YOUR TABLE

SALADS

- Tomatoes from our garden, basil, olives, sea fennel and mullet roe (Botarga) ^{4.12}
- Zucchini noodles with burrata, basil pesto, olives and tomato confit ^{7.8.12}
- Grilled watermelon salad with fennel, tomato, fresh cheese and herbs ^{7.8.12}
- Oak leaf salad, feta cheese, almond and apricot vinaigrette ^{10.12}
- Grilled romaine lettuce with lemon vinaigrette, mustard and herbs from Es Racó ^{10.12} (extra anchovies from l’Escala ⁴)

XEIXA* COCAS

- Coca de trampó*, Maó cheese and grapes ^{1.7}
- Coca de escalivada, sardines and basil ^{1.4}
- Coca de zucchini, goat’s cheese and panssida olive sauce ^{1.7}

SANDWICHES

- Roast lamb, herb sauce, lettuce and pickles ^{1.7.12}
- Wood-fired eggplant, arugula, sour cream and mint ^{1.7.12}
- Grilled tuna, trampó*, olives and hard-boiled egg ^{1.3.4.12}

PASTA AND RICE

- Creamy bombeta rice with vegetables
- Burballes* with tomato, olives, capers, anchovies and aged Mahón cheese ^{1.4.7.12}
- Gnocchi with trampó*, galmesano cheese and oregano ^{1.7}

FROM OUR GARDEN

- Aubergine** in three textures, pine nut sauce and mint
- Grilled peppers**, potato, tomato, egg and dried fish from Formentera ^{3.4}
- Leek** with almond sauce, dried tomato pesto and oregano ^{8.12}
- Beetroot** and apple with cured egg yolk ^{3.10.12}
- Potato**, Es Racó egg and truffle from the Serra de la Tramuntana ³

FROM THE SEA

- Octopus carpaccio with trampó* and avocado from Pollença ^{12.14}
- Cigala with salpicón ^{2.12}
- Grilled tuna with fig leaves, cucumber and kefir ^{4.7.12}
- Fish of the day in escabeche ^{4.12}
- Monkfish and prawn stew ^{2.4.6}

FROM THE FARM

- Mallorcan beef round with mustard and fennel sauce ^{10.12}
- Organic lemon chicken ¹²
- Roast lamb with pear and rosemary
- Secreto de Porc Negre* with Es Racó chimichurri ¹²
- Platter of Bellota ham, melon and breadsticks ¹

TO FINISH

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

PLEASE ALSO NOTE OUR DAILY SUGGESTIONS

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- ***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

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