



ES RACÓ D'ARTÀ

BENI AXIR

The kitchen is open daily from
1:00 pm to 4:30 pm (last order 4:00 pm)
7:00 pm to 9:30 pm (last order 9:15 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

Burrata salad with kale, tomato confit, pine nuts and black olives ^{4.12}

Grilled romaine lettuce with lemon vinaigrette, mustard and Es Racó herbs ^{10.12} (extra anchovies from l’Escala ⁴)

Oak leaf salad, feta cheese, almond vinaigrette, aromatic herbs and mandarin ^{7.8.12}

XEIXA* COCAS

Wild mushroom coca, caramelized onion and Porc Negre* bacon ¹

Escalivada and dried fish from Formentera coca ^{1.4}

SANDWICHES

Roast lamb, herb sauce, lettuce and pickles ^{1.7.12}

Wood-fired eggplant, arugula, sour cream and mint ^{1.7.12}

Grilled Bluefin* tuna, grilled red peppers, olives and hard-boiled egg ^{1.3.4.12}

Roast beef with mustard sauce, arugula and piparras ^{1.10.12}

PASTA AND RICE

Creamy bombeta rice with vegetables

Burballes* with ramallet tomatoes, olives, capers, anchovies and cured Mahones cheese ^{1.4.7.12}

Gnocchi with mushroom ragout, cheese and fennel ^{1.7.12}

FROM OUR GARDEN

Eggplant in three textures, pine nut and mint sauce ^{8.12}

Potato, Es Racó egg and truffle from the Serra de la Tramuntana ³

Pumpkin noodles, mushroom consommé and poached egg ³

Cabbage, grilled with blue cheese sauce and sun-dried tomatoes ^{7.12}

FROM THE SEA

Tartare of llampuga, eggplant and pomegranate ^{4.12}

Fish of the day in escabeche ^{4.6.12}

Squid with sweet potatoes purée and crispy botifarró sausage ^{8.14}

FROM THE FARM

Organic chicken with lemon ¹²

Roast lamb with apple, chicory and kefir sauce ^{7.12}

Porc Negre* pork tenderloin with Es Racó sauce, potatoes and mushrooms ¹²

Platter of acorn-fed ham ¹

TO FINISH

Chocolate in three textures ^{1.3.7}

Cheesecake, caramelized nuts and seasonal fruit ^{1.3.7.8}

Pear in wine with lemon verbena and citrus chantilly cream ⁶

Yogurt ice cream, pollen, d’es Racó honey and peanuts ^{1.5.7}

Cheese board from the three islands ^{7.8}

Artisanal ice cream: toasted almond ^{7.8}, vanilla ⁸, chocolate ⁸, yogurt 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

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

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

*) **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