



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

Kale, tomato confit, pine nuts, black olives and burrata <sup>7.8.12</sup>

Grilled lettuce heart, anchovies and mustard vinaigrette <sup>4.6.10.12.14</sup>

## XEIXA\* COCAS

Mushroom, caramelized onion, arugula, Porc Negre\* pancetta<sup>1</sup> coca

Calçots\* coca with romescú sauce <sup>1.8.12</sup>

## SANDWICHES

Roast lamb, herb sauce, escarole and pickles <sup>1.7.9.12</sup>

Wood-fired eggplant, arugula, sour cream and mint <sup>1.7.12</sup>

## PASTA

Burballes\*, egg, bone broth, vegetables and Tramuntana truffle <sup>1.9</sup>

Gnocchi, with mushroom ragout, cheese and fennel <sup>1.7.12</sup>

## RICE

Creamy bombeta rice with vegetables

Soupy rice with fish and seafood <sup>2.4.9.12.14</sup>

## FROM OUR GARDEN

**Broccoli**, almond sauce and Bluefin\* tuna roe <sup>4.8.12</sup>

**Artichoke**, carbonara, Porc Negre\* pancetta and Maó cheese <sup>3.7</sup>

**Potato**, Es Racó yolk egg and truffle from the Serra de la Tramuntana <sup>3</sup>

## FROM THE SEA

Grilled fish of the day <sup>2.4.6.9.12</sup>

## FROM THE FARM

Porc Negre\* pork tenderloin <sup>12</sup>

Mallorcan lamb shoulder roasted in the oven <sup>2.7.19</sup>

Organic chicken with lemon and rosemary <sup>12</sup>

Chocolate in three textures, oil and olives <sup>3.7</sup>

Cheesecake, nuts and seasonal fruit <sup>1.3.7.8</sup>

Bay leaf flan <sup>3.7</sup>

Yogurt, pollen, peanuts and Es Racó honey <sup>1.5.7</sup>

Artisanal ice cream: <sup>1</sup>

Chocolate<sup>8</sup>, vanilla<sup>7</sup>, yogurt<sup>8</sup>, toasted almond <sup>7.8</sup>

Seasonal sorbets: <sup>1</sup>

Lemon, mandarin and strawberry

**\* ) Blat Xeixa** Native wheat variety with low gluten content that has been revived

**\* ) Porc Negre** Breed of pig native to Mallorca

**\* ) Calçots** Variety of white onion specially cultivated for long and tender stalks

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

**\* ) Bluefin** Sustainable tuna fishing project that offers complete transparency and traceability in its catches

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