



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 (Carrot, orange and beetroot)

Green (Ginger, apple, celery ³,
cucumber and lime)

YOGURT OR KEFIR

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

EGGS

Boiled egg ³

... you choose the cooking point

Poached egg with spinach sauce
and dukkah ^{3,8}

Omelette "Tortilla Vaga" ³

... with sobrasada

... with cod fish ⁴

... with mushrooms

TOAST

... you choose the sourdough bread
with or without gluten

Toasted bread with avocado, tomato,
arugula and dukkah ^{1,8}

Toasted bread with roasted vegetables
and fresh cheese ^{1,7}

SWEET

Porridge with seeds and fruit

Seasonal fruit salad with mint

EXTRAS

Sliced avocado

Sliced tomato

Cream cheese ⁷

Vegan cheese ⁸

Peanut butter ⁵

Almond butter ⁸

MENU LUNCH AND DINNER

1:00 pm – 4:30 pm (last order 4:00 pm)

7:00 pm – 9:30 pm (last order 9:15 pm)

SALADS

Kale, tomato confit, pine nuts, black olives and burrata ^{7.8.12} 25 €

Grilled lettuce heart, anchovies and mustard vinaigrette ^{4.6.10.12.14} 23 €

XEIXA* COCAS

Mushroom, caramelized onion, arugula, Porc Negre* pancetta ¹ coca 25 €

Calçots* coca with romescú sauce ^{1.8.12} 28 €

SANDWICHES

Roast lamb, herb sauce, escarole and pickles ^{1.7.9.12} 26 €

Wood-fired eggplant, arugula, sour cream and mint ^{1.7.12} 23 €

PASTA

Burballes*, egg, bone broth, vegetables and Tramuntana truffle ^{1.9} 29 €

Gnocchi, with mushroom ragout, cheese and fennel ^{1.7.12} 30 €

RICE

Creamy bombeta rice with vegetables 29 €

Soupy rice with fish and seafood ^{2.4.9.12.14} 36 €

FROM OUR GARDEN

Broccoli, almond sauce and Bluefin* tuna roe ^{4.8.12} 25 €

Artichoke, carbonara, Porc Negre* pancetta and Maó cheese ^{3.7} 32 €

Potato, Es Racó yolk egg and truffle from the Serra de la Tramuntana ³ 30 €

FROM THE SEA

Grilled fish of the day ^{2.4.6.9.12} (price according to the market)

FROM THE FARM

Porc Negre* pork tenderloin ¹² 43 €

Mallorcan lamb shoulder roasted in the oven ^{2.7.19} 40 €

Organic chicken with lemon and rosemary ¹² 38 €

TO FINISH

Chocolate in three textures, oil and olives ^{3.7} 19 €

Cheesecake, nuts and seasonal fruit ^{1.3.7.8} 18 €

Bay leaf flan ^{3.7} 14 €

Yogurt, pollen, peanuts and Es Racó honey ^{1.5.7} 15 €

Artisanal ice cream: ¹ 11 €

Chocolate ⁸, vanilla ⁷, yogurt ⁸, toasted almond ^{7.8}

Seasonal sorbets: ¹ 10 €

Lemon, mandarin and strawberry

PLEASE ALSO NOTE OUR DAILY SUGGESTIONS

.....

*) **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

NIGHT ROOM SERVICE

9:30 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.

CONTACT RECEPTION

INTERNAL CALL

2500 + 

WHATSAPP



E-MAIL

