



ES RACÓ D'ARTÀ

BENI AXIR

The kitchen is open daily from
1:00 pm to 4:00 pm (last order)
7:00 pm to 10:00 pm (last order)

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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, olives pansides* and burrata ^{7.8.12}
- Grilled lettuce heart, anchovies and mustard vinaigrette ^{4.6.10.12.14}
- Oak leaf, goat cheese, almonds with orange and herb vinaigrette ^{7.8.12}
- Endives with cheese sauce and vinaigrette of walnuts with rosemary ^{7.8.12}

XEIXA* COCAS

- Mushroom, caramelized onion, arugula, Porc Negre* pancetta ¹
Calçots*, romescú sauce ^{1.8.12}
- Zucchini, brossat and olives pansides* sauce ^{1.7.12}

SANDWICHES

- Roast lamb, herb sauce, escarole and pickles ^{1.7.9.12}
- Wood-fired eggplant, arugula, sour cream and mint ^{1.7.12}
- Bluefin* tuna tartare, lamb's lettuce, olives pansides*, hard-boiled egg and red pepper sauce ^{1.3.4.7.12}

PASTA

- Burballes* with bone broth, herbs and from Serra de la Tramuntana truffle ^{1.9}
- Gnocchis with mushrooms, cheese and fennel ragout ^{1.7.12}
- Fresh pasta with sobrassada, olives pansides* and crunchy cheese ^{1.7.12}

RICE

- Creamy bombeta rice with vegetables
- Soupy rice with fish and seafood ^{2.4.9.12.14}

FROM THE GARDEN

- Broccoli**, almond sauce and Bluefin* tuna roe ^{4.8.12}
- Artichoke**, carbonara, Porc Negre* pancetta and Maó cheese ^{3.7}
- Potato**, Es Racó yolk egg and truffle from the Serra de la Tramuntana ³
- Cabbage** with cheese sauce and sun-dried tomato pesto ^{7.12}
- Carrot**, spring fritters and fried egg ^{7.11.12}

FROM THE SEA

- Grilled fish of the day ^{2.4.6.9.12}
- Pickled skate ^{4.6.12}
- Squid tartare with sobrasada consommé and peas ^{12.14}
- Lluç a la mallorquina with baker potatoes ^{2.4.8.9.12.14}
- Menorcan rock mussels with aromatic herbs ^{4.9.12.14}

FROM THE FARM

- Porc Negre* pork tenderloin ¹²
- Mallorcan lamb shoulder roasted in a wood oven ^{9.12}
- Organic chicken with lemon ¹²
- Grilled veal sweetbreads with orange vinaigrette, beetroot and kefir ^{7.9.12}

TO FINISH

- Chocolate in three textures, oil and olives pansides* ^{3.7}
- Cheesecake, nuts and seasonal fruit ^{1.3.7.8}
- Bay leaf flan ^{3.7}
- Yogurt, pollen, peanuts and Es Racó honey ^{1.5.7}
- Lemon cake in our own style ^{3.7.8}
- Strawberries, cream and crunchy meringue ^{3.7.12}
- Artisanal ice cream ¹: chocolate ⁸, vanilla ⁷, yogurt ⁸ or toasted almond ^{7.8}
- Seasonal sorbets ¹: lemon, mandarin or strawberry

TODAY'S SUGGESTIONS

- *) **Xeixa** Revived native wheat with low gluten content, produced on our farm.
- *) **Calçots** Variety of white onion specially cultivated for long and tender stalks.
- *) **Porc Negre** Breed of pig native to Mallorca.
- *) **Olives Pansides** Mallorcan-style seasoned black olives.
- *) **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