

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<sup>3</sup>,  
cucumber and lime)

## YOGURT OR KEFIR

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

## EGGS

Boiled egg<sup>3</sup>

... you choose the cooking point

Poached egg with spinach sauce  
and dukkah<sup>3,8</sup>

Omelette "Tortilla Vaga"<sup>3</sup>

... with sobrasada

... with cod fish<sup>4</sup>

... with mushrooms

## TOAST

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

Toasted bread with avocado, tomato,  
arugula and dukkah<sup>1,8</sup>

Toasted bread with roasted vegetables  
and fresh cheese<sup>1,7</sup>

## SWEET

Porridge with seeds and fruit

Seasonal fruit salad with mint

## EXTRAS

Sliced avocado

Sliced tomato

Cream cheese<sup>7</sup>

Vegan cheese<sup>8</sup>

Peanut butter<sup>5</sup>

Almond butter<sup>8</sup>

# MENU LUNCH AND DINNER

1:00 pm – 4:00 pm (last order)

7:00 pm – 10:00 pm (last order)

## SALADS

Kale, tomato confit, pine nuts, olives pansides* and burrata <sup>7.8.12</sup>	28 €
Grilled lettuce heart, anchovies and mustard vinaigrette <sup>4.6.10.12.14</sup>	26 €
Oak leaf, goat cheese, almonds with orange and herb vinaigrette <sup>7.8.12</sup>	26 €
Endives with cheese sauce and vinaigrette of walnuts with rosemary <sup>7.8.12</sup>	27 €

## XEIXA\* COCAS

Mushroom, caramelized onion, arugula, Porc Negre* pancetta <sup>1</sup>	27 €
Calçots*, romescú sauce <sup>1.8.12</sup>	26 €
Zucchini, broccat and olives pansides* sauce <sup>1.7.12</sup>	27 €

## SANDWICHES

Roast lamb, herb sauce, escarole and pickles <sup>1.7.9.12</sup>	27 €
Wood-fired eggplant, arugula, sour cream and mint <sup>1.7.12</sup>	26 €
Bluefin* tuna tartare, lamb's lettuce, olives pansides*, hard-boiled egg and red pepper sauce <sup>1.3.4.7.12</sup>	29 €

## PASTA

Burballes* with bone broth, herbs and from Serra de la Tramuntana truffle <sup>1.9</sup>	30 €
Gnocchis with mushrooms, cheese and fennel ragout <sup>1.7.12</sup>	31 €
Fresh pasta with sobrasada, olives pansides* and crunchy cheese <sup>1.7.12</sup>	32 €

## RICE

Creamy bombeta rice with vegetables	30 €
Soupy rice with fish and seafood <sup>2.4.9.12.14</sup>	37 €

## FROM THE GARDEN

<b>Broccoli</b> , almond sauce and Bluefin* tuna roe <sup>4.8.12</sup>	27 €
<b>Artichoke</b> , carbonara, Porc Negre* pancetta and Maó cheese <sup>3.7</sup>	32 €
<b>Potato</b> , Es Racó yolk egg and truffle from the Serra de la Tramuntana <sup>3</sup>	30 €
<b>Cabbage</b> with cheese sauce and sun-dried tomato pesto <sup>7.12</sup>	29 €
<b>Carrot</b> , spring fritters and fried egg <sup>7.11.12</sup>	28 €

## FROM THE SEA

Grilled fish of the day <sup>2.4.6.9.12</sup>	(price according to the market)
Pickled skate <sup>4.6.12</sup>	41 €
Squid tartare with sobrasada consommé and peas <sup>12.14</sup>	42 €
Lluç a la mallorquina with baker potatoes <sup>2.4.8.9.12.14</sup>	39 €
Menorcan rock mussels with aromatic herbs <sup>4.9.12.14</sup>	22 €

## FROM THE FARM

Porc Negre* pork tenderloin <sup>12</sup>	44 €
Mallorcan lamb shoulder roasted in a wood oven <sup>9.12</sup>	42 €
Organic chicken with lemon <sup>12</sup>	39 €
Grilled veal sweetbreads with orange vinaigrette, beetroot and kefir <sup>7.9.12</sup>	39 €

## TO FINISH

Chocolate in three textures, oil and olives pansides* <sup>3.7</sup>	19 €
Cheesecake, nuts and seasonal fruit <sup>1.3.7.8</sup>	18 €
Bay leaf flan <sup>3.7</sup>	14 €
Yogurt, pollen, peanuts and Es Racó honey <sup>1.5.7</sup>	15 €
Lemon cake in our own style <sup>3.7.8</sup>	19 €
Strawberries, cream and crunchy meringue <sup>3.7.12</sup>	16 €
Artisanal ice cream <sup>1</sup> : chocolate <sup>8</sup> , vanilla <sup>7</sup> , yogurt <sup>8</sup> or toasted almond <sup>7.8</sup>	12 €
Seasonal sorbets <sup>1</sup> : lemon, mandarin or strawberry	11 €

Bread, olive oil and olives service	5,80 € per person
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## 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**

Prices include VAT.

# NIGHT ROOM SERVICE

9:30 pm – 8:00 am

Please request 12 hours in advance.

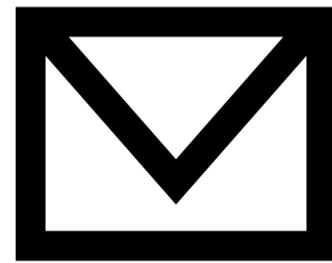
The offer will be cold dishes.

# CONTACT THE RECEPTION

**WHATSAPP**



**E-MAIL**



**INTERNAL CALL**

**2500 + **