

ES RACÓ D'ARTÀ

# ROOM SERVICE

Room Service Supplement: 10€

Internal Call: 2500 + 

## BREAKFAST

8:00 am – 11:00 am

### COFFEE

Colombia Buesaco Farm

Americano  
Espresso  
Double Espresso  
Coffee with milk  
Cortado  
Flat White  
Cappuccino  
Latte Macchiato  
Iced Latte  
Iced Americano

### CACAO

of sustainable production

### MATCHA

organic

### MILK

organic and sustainably sourced

oat · almond · soy · coconut  
lactose free · cow

### TEA

T'estim, made in Mallorca with social  
and environmental value

Black Tea (Assam, second flush)

Earl Grey Tea

Green Tea (South Korea)

White Tea (China Pai Mu Tan)

Red Fruits, Chamomile, Mint, Roiboos,  
Lemon, Ginger, Fresh Mint

Digestive (Chamomile, fennel, lemon verbena,  
mint, rosmmary, calendula)

Relax (Chamomile, lemon verbena, Orange tree  
leaves, lemon balm)

Woman (Sage, lemon verbena, fennel, lemon  
balm, calendula)

### EGGS

from Es Racó d'Artà's happy hens

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" sausage

... 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

and healthy at the same time

Porridge with seeds and fruit

Seasonal fruit salad with mint

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

# MENU LUNCH AND DINNER

1:00 pm – 4:00 pm (last order)  
7:00 pm – 10:00 pm (last order)

## SALADS

Burrata, zucchini noodles and pesto <sup>7.8.12</sup>	28 €
Grilled lettuce heart, anchovies and mustard vinaigrette <sup>4.6.10.12.14</sup>	26 €

## XEIXA\* COCAS

Mushroom, caramelized onion, arugula, Porc Negre* pancetta <sup>1</sup>	27 €
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

Gnocchis putanesca style <sup>1.7.12</sup>	31 €
Fresh pasta with sobrossada, olives pansides* and crunchy cheese <sup>1.7.12</sup>	32 €

## RICE

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

## FROM THE GARDEN

<b>Potato</b> Es Racó yolk egg and truffle from the Serra de la Tramuntana <sup>3</sup>	30 €
<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)
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.

\* ) **Burballles** 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.

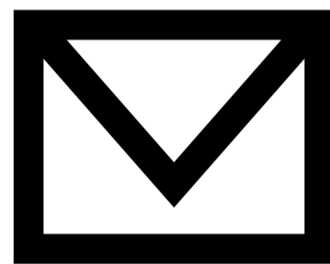
The offer will be cold dishes.

# CONTACT THE RECEPTION

**WHATSAPP**



**E-MAIL**



**INTERNAL CALL**

**2500 + **