



ES RACÓ D'ARTÀ

# BENI AXIR

DURING THE DAY

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

BOOK YOUR TABLE

Chips de hortalizas <i>Vegetable chips</i>	6 €
Aceitunas de Es Racó, aliñadas con limón y romero <i>Olives from Es Racó, seasoned with lemon and rosemary</i>	7 €
Cremoso de berenjena ahumada con crudités <i>Creamy smoked eggplant with crudités</i> <sup>9.12</sup>	18 €
Sopa fría del día <i>Cold soup of the day</i> <sup>12</sup>	25 €
Ensalada verde, cebolla y encurtidos <i>Green salad with onion and pickles</i> <sup>12</sup>	19 €
Tomate de nuestro huerto, albahaca, aceitunas, hinojo marino y botarga <i>Tomatoes from our garden, basil, olives, sea fennel and botarga (cured fish roe)</i> <sup>2.4.12</sup>	27 €
Burrata con tallarines de calabacín, tomate confitado, aceitunas y alcaparras <i>Burrata with zucchini noodles, tomato confit, olives and capers</i> <sup>7.8.12</sup>	26 €
Tortilla española de patata y cebolla confitada <i>Tortilla omelet with potatoes and caramelized onions</i> <sup>3.12</sup>	24 €
Ensaladilla de ventresca de atún <i>Tuna belly salad</i> <sup>4.7.12</sup>	27 €
Tabla de jamón de Bellota, melón y galleta de aceite <i>Platter of acorn-fed ham, melon and olive oil cracker</i> <sup>1</sup>	40 €
Coca de trampó y sardinas <i>Coca topped with trampó salad and sardines</i> <sup>1.4</sup>	24 €
Coca de calabacín, queso azul y tapenade <i>Coca with zucchini, blue cheese and tapenade</i> <sup>1.7.12</sup>	25 €
Sándwich de cordero asado, salsa de hierbas, lechuga y encurtidos <i>Roasted lamb sandwich with herb sauce, lettuce and pickles</i> <sup>1.7.12</sup>	24 €
Sándwich de berenjena a la leña, rúcula, crema agria y hierbabuena <i>Wood-fired eggplant sandwich with arugula, sour cream and mint</i> <sup>1.7.12</sup>	22 €
Sándwich de atún a la brasa, trampó, aceitunas, pimiento a la brasa y huevo duro <i>Grilled tuna sandwich with trampó, olives, grilled bell pepper, hard-boiled egg</i> <sup>1.3.4.12</sup>	28 €
Arroz bombeta cremoso de verduras <i>Creamy bombeta rice with vegetables</i> <sup>9</sup>	26 €
Paella de pollo <i>Chicken paella</i> <sup>9.12</sup>	35 €
Fideuà de marisco <i>Seafood fideuà</i> <sup>1.2.4.9.12.14</sup>	43 €
Pasta fresca con tomate, aceitunas, alcaparras, anchoas y queso mahonés curado <i>Fresh pasta with tomato, olives, capers, anchovies and aged Mahón cheese</i> <sup>1.4.7.12</sup>	30 €
Mejillones de roca de menorca con hierbas <i>Rock mussels from Menorca with herbs</i> <sup>4.9.12.14</sup>	24 €
Serviola con verduras escabechadas (cebolla, zanahoria, calabacín y berenjena) <i>Amberjack with pickled vegetables (onion, carrot, zucchini and eggplant)</i> <sup>4.12</sup>	32 €
Brocheta de pollo al limón con romesco, salsa de kéfir y pepino <i>Lemon chicken skewers with romesco sauce, kefir sauce and cucumber</i> <sup>7.8.12</sup>	32 €

## PARA ACABAR / TO FINISH

Panna cotta vegana con almendras y ciruela <i>Vegan panna cotta with almonds and plums</i> <sup>6.8</sup>	15 €
Granizado de sandia, lima, miel de Es Racó, pimienta negra y hierbabuena <i>Slush made from watermelon, lime, Es Racó honey, black pepper and mint</i>	12 €
Helado de yogur con fruta de temporada a la brasa y galleta de cacahuete <i>Yogurt ice cream with grilled seasonal fruit and peanut cookie</i> <sup>1.5.7</sup>	14 €
Plato de fruta <i>Fruit platter</i>	25 €
Helados artesanales <sup>1</sup> : chocolate <sup>8</sup> , vainilla <sup>1.3.6.7</sup> , yogur <sup>8</sup> o almendra tostada <sup>7.8</sup> <i>Artisanal ice cream</i> <sup>1</sup> : chocolate <sup>8</sup> , vanilla <sup>1.3.6.7</sup> , yogurt <sup>8</sup> or toasted almond <sup>7.8</sup>	12 €
Sorbetes de temporada <sup>1</sup> : limón, mandarina o fresa <i>Seasonal sorbets</i> <sup>1</sup> : lemon, mandarin or strawberry	11 €
Servicio de pan, aceite y aceitunas <i>Bread, olive oil and olives service</i>	5,80 € por persona / per person

## TODAY'S SUGGESTIONS

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.