

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 ³

... you choose the cooking point

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

Omelette "Tortilla Vaga" ³

... with "Sobrasada" sausage

... 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

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

1:00 pm – 4:00 pm (last order)

| | |
|---|-----|
| Chips de hortalizas Vegetable chips | 6€ |
| Aceitunas de Es Racó, aliñadas con limón y romero Olives from Es Racó, seasoned with lemon and rosemary | 7€ |
| Cremoso de berenjena ahumada con crudités Creamy smoked eggplant with crudité ^{9,12} | 18€ |
| Sopa fría del día Cold soup of the day ¹² | 25€ |
| Ensalada verde, cebolla y encurtidos Green salad with onion and pickles ¹² | 19€ |
| Tomate de nuestro huerto, albahaca, aceitunas, hinojo marino y botarga Tomatoes from our garden, basil, olives, sea fennel and botarga (cured fish roe) ^{2,4,12} | 27€ |
| Burrata con tallarines de calabacín, tomate confitado, aceitunas y alcaparras Burrata with zucchini noodles, tomato confit, olives and capers ^{7,8,12} | 26€ |
| Tortilla española de patata y cebolla confitada Tortilla omelet with potatoes and caramelized onions ^{3,12} | 24€ |
| Ensaladilla de ventresca de atún Tuna belly salad ^{4,7,12} | 27€ |
| Tabla de jamón de Bellota, melón y galleta de aceite Platter of acorn-fed ham, melon and olive oil cracker ¹ | 40€ |
| Coca de trampó y sardinas Coca topped with trampó salad and sardines ^{1,4} | 24€ |
| Coca de calabacín, queso azul y tapenade Coca with zucchini, blue cheese and tapenade ^{1,7,12} | 25€ |
| Sándwich de cordero asado, salsa de hierbas, lechuga y encurtidos Roasted lamb sandwich with herb sauce, lettuce and pickles ^{1,7,12} | 24€ |
| Sándwich de berenjena a la leña, rúcula, crema agria y hierbabuena Wood-fired eggplant sandwich with arugula, sour cream and mint ^{1,7,12} | 22€ |
| Sándwich de atún a la brasa, trampó, aceitunas, pimiento a la brasa y huevo duro Grilled tuna sandwich with trampó, olives, grilled bell pepper, hard-boiled egg ^{1,3,4,12} | 28€ |
| Arroz bombeta cremoso de verduras Creamy bombeta rice with vegetables ⁹ | 26€ |
| Paella de pollo Chicken paella ^{9,12} | 35€ |
| Fideuà de marisco Seafood fideuà ^{1,2,4,9,12,14} | 43€ |
| Pasta fresca con tomate, aceitunas, alcaparras, anchoas y queso mahonés curado Fresh pasta with tomato, olives, capers, anchovies and aged Mahón cheese ^{1,4,7,12} | 30€ |
| Mejillones de roca de menorca con hierbas Rock mussels from Menorca with herbs ^{4,9,12,14} | 24€ |
| Serviola con verduras escabechadas (cebolla, zanahoria, calabacín y berenjena) Amberjack with pickled vegetables (onion, carrot, zucchini and eggplant) ^{4,12} | 32€ |
| Brocheta de pollo al limón con romescu, salsa de kéfir y pepino Lemon chicken skewers with romesco sauce, kefir sauce and cucumber ^{7,8,12} | 32€ |

PARA ACABAR / TO FINISH

| | |
|---|-----|
| Panna cotta vegana con almendras y ciruela Vegan panna cotta with almonds and plums ^{6,8} | 15€ |
| Granizado de sandia, lima, miel de Es Racó, pimienta negra y hierbabuena Slush made from watermelon, lime, Es Racó honey, black pepper and mint | 12€ |
| Helado de yogur con fruta de temporada a la brasa y galleta de cacahuete Yogurt ice cream with grilled seasonal fruit and peanut cookie ^{1,5,7} | 14€ |
| Plato de fruta Fruit platter | 25€ |
| Helados artesanales ¹ : chocolate ⁸ , vainilla ^{1,3,6,7} , yogur ⁸ o almendra tostada ^{7,8} Artisanal ice cream ¹ : chocolate ⁸ , vanilla ^{1,3,6,7} , yogurt ⁸ or toasted almond ^{7,8} | 12€ |
| Sorbetes de temporada ¹ : limón, mandarina o fresa Seasonal sorbets ¹ : lemon, mandarin or strawberry | 11€ |

Servicio de pan, aceite y aceitunas 5,80 €
Bread, olive oil and olives service por persona / per person

TODAY'S SUGGESTIONS

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.

MENU DINNER

7:00 pm – 10:00 pm (last order)

SALADS

| | |
|--|------|
| Burrata, zucchini noodles and pesto ^{7.8.12} | 28 € |
| Grilled lettuce heart, anchovies and mustard vinaigrette ^{4.6.10.12.14} | 26 € |

XEIXA* COCAS

| | |
|---|------|
| Mushroom, caramelized onion, arugula, Porc Negre* pancetta ¹ | 27 € |
| Zucchini, broccat and olives pansides* sauce ^{1.7.12} | 27 € |

SANDWICHES

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

PASTA

| | |
|--|------|
| Gnocchis putanesca style ^{1.7.12} | 31 € |
| Fresh pasta with sobrassada, olives pansides* and crunchy cheese ^{1.7.12} | 32 € |

RICE

| | |
|--|------|
| Creamy bombeta rice with vegetables | 30 € |
| Creamy seafood rice ^{2.4.9.12.14} | 37 € |

FROM THE GARDEN

| | |
|--|------|
| Potato Es Racó yolk egg and truffle from the Serra de la Tramuntana ³ | 30 € |
| Carrot spring fritters and fried egg ^{7.11.12} | 28 € |

FROM THE SEA

| | |
|--|---------------------------------|
| Grilled fish of the day ^{2.4.6.9.12} | (price according to the market) |
| Menorcan rock mussels with aromatic herbs ^{4.9.12.14} | 22 € |

FROM THE FARM

| | |
|--|------|
| Porc Negre* pork tenderloin ¹² | 44 € |
| Mallorcan lamb shoulder roasted in a wood oven ^{9.12} | 42 € |
| Organic chicken with lemon ¹² | 39 € |
| Grilled veal sweetbreads with orange vinaigrette, beetroot and kefir ^{7.9.12} | 39 € |

TO FINISH

| | |
|---|------|
| Chocolate in three textures, oil and olives pansides* ^{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 € |
| Lemon cake in our own style ^{3.7.8} | 19 € |
| Strawberries, cream and crunchy meringue ^{3.7.12} | 16 € |
| Artisanal ice cream ¹ : chocolate ⁸ , vanilla ⁷ , yogurt ⁸ or toasted almond ^{7.8} | 12 € |
| Seasonal sorbets ¹ : lemon, mandarin or strawberry | 11 € |

| | |
|-------------------------------------|-------------------|
| Bread, olive oil and olives service | 5,80 € per person |
|-------------------------------------|-------------------|

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.

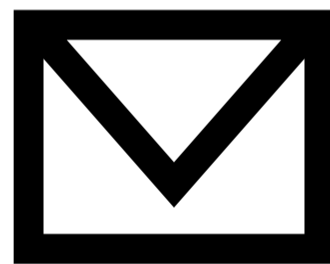
The offer will be cold dishes.

CONTACT THE RECEPTION

WHATSAPP



E-MAIL



INTERNAL CALL

2500 + 