



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 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 crudités^{9.12}	18 €
Sopa fría del día Cold soup of the day¹²	25 €
Ensalada verde, cebolla y encurtidos Green salad with onion and pickles¹²	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 cracker¹	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 vegetables⁹	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 romesco, 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 artesanales¹: chocolate⁸, vainilla^{1.3.6.7}, yogur⁸ o almendra tostada^{7.8} Artisanal ice cream¹: chocolate⁸, vanilla^{1.3.6.7}, yogurt⁸ or toasted almond^{7.8}	12 €
Sorbetes de temporada¹: limón, mandarina o fresa Seasonal sorbets¹: lemon, mandarin or strawberry	11 €
Servicio de pan, aceite y aceitunas Bread, olive oil and olives service	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.