



ES RACÓ D'ARTÀ

BENI AXIR

IN THE EVENING

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

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Gastronomy at Es Racó d'Artà is an integral part of our philosophy, which is based on respect for nature and the natural cycle of the ecosystem.

Our menus reflect the seasonality of the vegetable products available at different times of the year and the local supply chain available on the island of Mallorca.

The foods we put into our bodies have either a nourishing and healing effect or a detrimental effect on our system. We sincerely believe that our digestive system needs to be cared for on a daily basis for good health and well-being.

BOOK YOUR TABLE

White garlic soup with sea bream tartare, seasonal fruit and oregano oil ^{8.12}	25 €
Pink tomato, basil, olives, sea fennel and fish roe ^{4.12}	24 €
Marinated eggplant, kefir, pine nuts and mint ^{7.8.12}	28 €
Grilled romaine lettuce with lemon vinaigrette, mustard and herbs ^{10.12} (extra anchovies from l’Escala ⁴ + 8 €)	26 €
Rock mussels ^{12.14}	24 €
Roast beef with fennel and arugula sauce ¹²	28 €
Coca with roasted vegetables, Mahones cheese and grapes ^{1.7}	22 €
Coca with caramelized onions, figs and sobrassada ¹	22 €
Lobster ravioli with spinach, celery and green apple cream ^{1.2.6.9}	39 €
Creamy seafood rice ^{2.9.12}	37 €
Carrot, ginger and lemon verbena rice ^{9.12}	29 €

FROM THE EMBERS

Line-caught squid (250 g approx) ²	30 €
Catch of the day ⁴	price according to the market
Crayfish with salpicón seafood salad (per piece) ^{2.12}	price according to the market
Secreto of Porc Negre (Mallorcan pork)	36 €
Organic Menorcan beef ribeye steak	60 €
Organic chicken	34 €
Lamb ribs	36 €
Maitake (chestnut mushroom)	28 €

TO ACCOMPANY

Roasted vegetables ¹²	12 €
Potato and mustard salad ¹⁰	10 €
Zucchini with almond and mint vinaigrette ^{8.12}	10 €
Lettuce and spring onion ¹²	10 €
Seasoned tomatoes ¹²	10 €
Trampó salad	10 €

TO SPICE UP

Pickles : piparra peppers, garlic, capers and lemon ¹²	
Summer chimichurri : roasted bell pepper, scallions, oregano, garlic and chili ¹²	
Citrus : parsley, cucumber, lemon, garlic and mustard ^{10.12}	

TO FINISH

Puff pastry, peach and almond ice cream ^{1.7}	15 €
Pear with lemon verbena and citrus chantilly cream ⁷	15 €
Apricot crema catalana ^{1.3.7.12}	15 €
Grilled seasonal fruits with yogurt and peanut ice cream ^{1.5.7}	15 €
Watermelon, lime, honey, black pepper and mint slush	15 €
Our signature plum cake ^{3.7.8.12}	15 €
Chocolate and lemon ^{3.7.12}	15 €
Creamy fig dessert ⁷	15 €
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
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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.