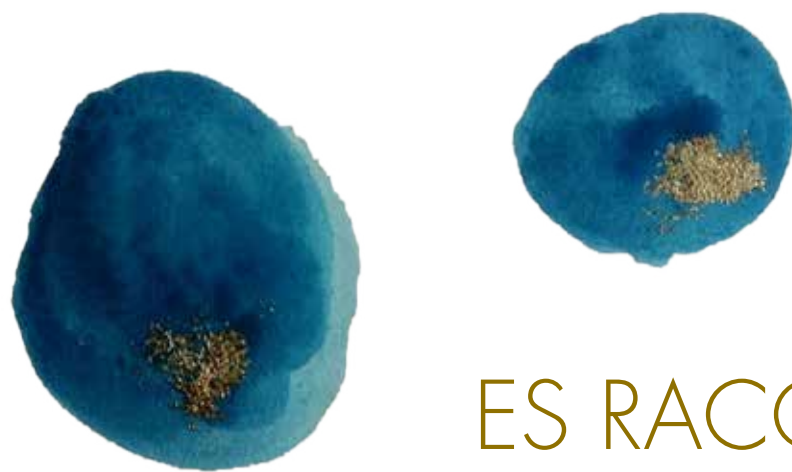




ES RACÓ D'ARTÀ

ROOM SERVICE

Room Service Supplement: 10€

All prices include VAT.

BREAKFAST

MENU LUNCH

MENU DINNER

NIGHT ROOM SERVICE

B R E A K F A S T

8:00 am – 11:00 am

EGGS

from Es Racó'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

Oatmeal porridge with seeds and fruit

Salad made from seasonal fruit with fresh mint leaves

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, mint, lemon verbena, rosmmary, calendula)

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

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

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

BACK TO START

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 crudités ^{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 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 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 Bread, olive oil and olives service	5,80 € por persona / per person

Most dishes can also be prepared vegetarian.
Please do not hesitate to let the team know if you have
any dietary restrictions.

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TODAY'S SUGGESTIONS

BACK TO START

MENU DINNER

7:00 pm – 10:00 pm (last order)

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 sobrasada 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

BACK TO START

NIGHT ROOM SERVICE

9:30 pm – 8:00 am

Please request 12 hours in advance.

The offer will be cold dishes.

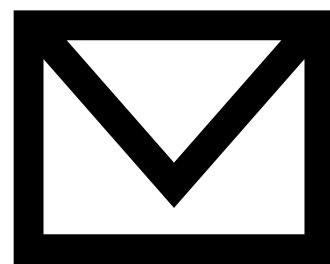
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CONTACT THE RECEPTION

WHATSAPP



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INTERNAL CALL

2500 + 