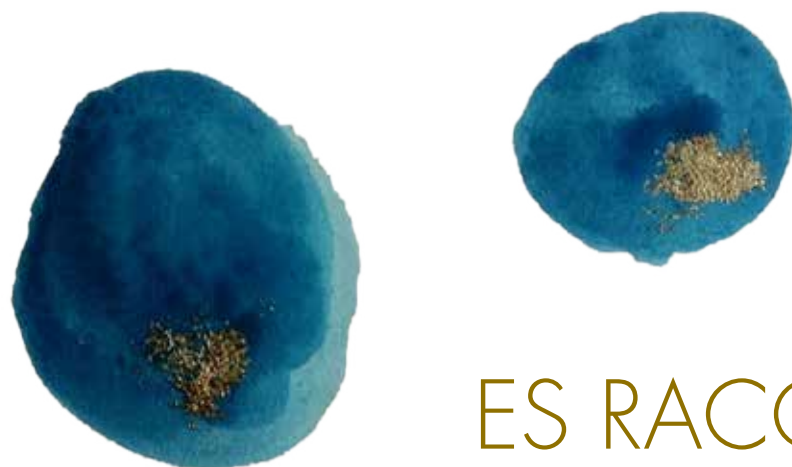




ES RACÓ D'ARTÀ

BENI AXIR RESTAURANT

BOOK YOUR TABLE

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:

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BACK TO START

MENU LUNCH

1:00 pm – 4:00 pm (last order)

Chips de hortalizas

Vegetable chips

Aceitunas de Es Racó, aliñadas con limón y romero

Olives from Es Racó, seasoned with lemon and rosemary

Cremoso de berenjena ahumada con crudités

Creamy smoked eggplant with crudités ^{9.12}

Sopa fría del día

Cold soup of the day ¹²

Ensalada verde, cebolla y encurtidos

Green salad with onion and pickles ¹²

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}

Burrata con tallarines de calabacín, tomate confitado, aceitunas y alcaparras

Burrata with zucchini noodles, tomato confit, olives and capers ^{7.8.12}

Tortilla española de patata y cebolla confitada

Tortilla omelet with potatoes and caramelized onions ^{3.12}

Ensaladilla de ventresca de atún

Tuna belly salad ^{4.7.12}

Tabla de jamón de Bellota, melón y galleta de aceite

Platter of acorn-fed ham, melon and olive oil cracker ¹

Coca de trampó y sardinas

Coca topped with trampó salad and sardines ^{1.4}

Coca de calabacín, queso azul y tapenade

Coca with zucchini, blue cheese and tapenade ^{1.7.12}

Sándwich de cordero asado, salsa de hierbas, lechuga y encurtidos

Roasted lamb sandwich with herb sauce, lettuce and pickles ^{1.7.12}

Sándwich de berenjena a la leña, rúcula, crema agria y hierbabuena

Wood-fired eggplant sandwich with arugula, sour cream and mint ^{1.7.12}

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}

Arroz bombeta cremoso de verduras

Creamy bombeta rice with vegetables ⁹

Paella de pollo

Chicken paella ^{9.12}

Fideuà de marisco

Seafood fideuà ^{1.2.4.9.12.14}

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}

Mejillones de roca de menorca con hierbas

Rock mussels from Menorca with herbs ^{4.9.12.14}

Serviola con verduras escabechadas (cebolla, zanahoria, calabacín y berenjena)

Amberjack with pickled vegetables (onion, carrot, zucchini and eggplant) ^{4.12}

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}

PARA ACABAR / TO FINISH

Panna cotta vegana con almendras y ciruela

Vegan panna cotta with almonds and plums ^{6.8}

Granizado de sandia, lima, miel de Es Racó, pimienta negra y hierbabuena

Slush made from watermelon, lime, Es Racó honey, black pepper and mint

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}

Plato de fruta

Fruit platter

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}

Sorbetes de temporada ¹: limón, mandarina o fresa

Seasonal sorbets ¹: lemon, mandarin or strawberry

Servicio de pan, aceite y aceitunas

Bread, olive oil and olives service

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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BACK TO START

MENU DINNER

7:00 pm – 9:30 pm (last order)

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

FROM THE EMBERS

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

TO ACCOMPANY

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

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}
- Pear with lemon verbena and citrus chantilly cream ⁷
- Apricot crema catalana ^{1.3.7.12}
- Grilled seasonal fruits with yogurt and peanut ice cream ^{1.5.7}
- Watermelon, lime, honey, black pepper and mint slush
- Our signature plum cake ^{3.7.8.12}
- Chocolate and lemon ^{3.7.12}
- Creamy fig dessert ⁷
- Artisanal ice cream ¹: chocolate⁸, vanilla⁷, yogurt⁸ or toasted almond ^{7.8}
- Seasonal sorbets ¹: lemon, mandarin or strawberry

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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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