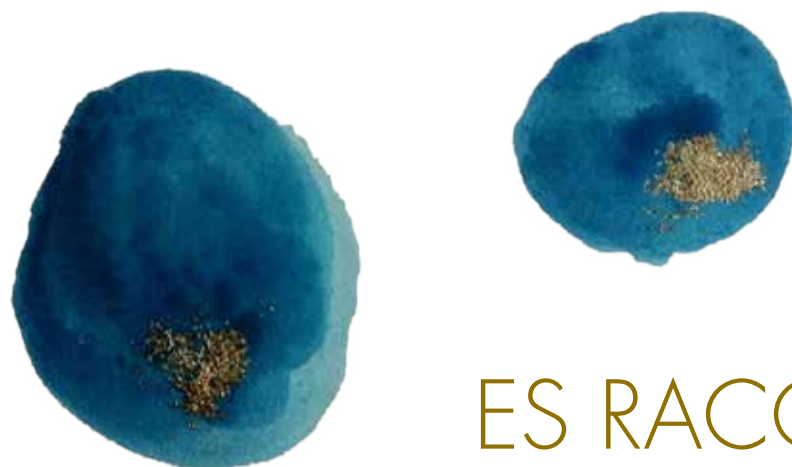




ES RACÓ D'ARTÀ

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:

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)

TO START

Vegetable chips ^{8.12}

Olives from Es Racó ¹²

Burrata, pumpkin and sage ^{7.12}

Roasted eggplant spread ⁷

Ibérico ham and 'Galletes Artà' biscuits ^{8.12}

Green salad ^{10.12}

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 sausage ¹

Fresh pasta with mushroom ragù ⁷

Seafood rice baked in a 'Llauna' pan ^{2.4.9.12}

Green rice

Lamb sandwich ^{1.7.12}

Roasted eggplant sandwich ^{1.7.12}

FROM THE EMBERS

Catch of the day ⁴

Secreto de Porc Negre (Mallorcan pork)

Organic chicken

Maitake (chestnut mushroom)

TO ACCOMPANY

Escalivada (slow-roasted vegetables) ¹²

Baked potato

Pumpkin and thyme purée ^{7.12}

TO SPICE UP

Encurtidos : piparra peppers, garlic, capers and lemon ¹²

Chimichurri : roasted bell pepper, scallions, oregano, garlic and chili ¹²

Roasted garlic aioli ^{7.12}

TO FINISH

Fig Coca and almond ice cream ^{1.7}

Pear with lemon verbena and citrus chantilly cream ⁷

Panna cotta and pomegranate ^{6.12}

Yogurt, pollen and Es Racó honey with a peanut cookie ^{1.5.7}

Our own version of lemon cake ^{3.7.8.12}

Chocolate in three textures with vanilla ^{3.7}

Artisanal ice cream ¹: chocolate ⁸, vanilla ⁷, yogurt ⁸ or toasted almond ^{7.8}

Seasonal sorbets ¹: lemon, mandarin or strawberry

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,
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TODAY'S SUGGESTIONS

BACK TO START

MENU DINNER

7:00 pm – 9:30 pm (last order)

TO START

- White garlic soup with sea bream tartare, seasonal fruit and oregano oil ^{8.12}
- Burrata, pumpkin and sage ^{7.12}
- 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 sausage ¹
- Lobster ravioli with spinach, celery and green apple cream ^{1.2.6.9}
- Creamy seafood rice ^{2.9.12}
- September fish and roasted pepper ⁴

FROM THE EMBERS

- Catch of the day ⁴
- Line-caught squid (250 g approx) ²
- Secreto de Porc Negre (Mallorcan pork)
- Organic Menorcan veal entrecôte
- Organic chicken
- Lamb ribs
- Maitake (chestnut mushroom)

TO ACCOMPANY

- Escalivada (slow-roasted vegetables) ¹²
- Baked potato
- Pumpkin and thyme purée ^{7.12}
- Lettuce and lemon salad
- Roasted sweet potato ¹²
- Sautéed oyster mushrooms
- Grilled vegetables

TO SPICE UP

- Encurtidos : piparra peppers, garlic, capers and lemon ¹²
- Chimichurri : roasted bell pepper, scallions, oregano, garlic and chili ¹²
- Roasted garlic aioli ^{7.12}

TO FINISH

- Fig Coca and almond ice cream ^{1.7}
- Pear with lemon verbena and citrus chantilly cream ⁷
- Panna cotta and pomegranate ^{6.12}
- Yogurt, pollen and Es Racó honey with a peanut cookie ^{1.5.7}
- Our own version of lemon cake ^{3.7.8.12}
- Chocolate in three textures with vanilla ^{3.7}
- Artisanal ice cream ¹: chocolate ⁸, vanilla ⁷, yogurt ⁸ or toasted almond ^{7.8}
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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.

[BACK TO START](#)