



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 9:30 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

TO START

Vegetable chips ^{8.12}	6 €
Olives from Es Racó ¹²	7 €
Burrata, pumpkin and sage ^{7.12}	24 €
Roasted eggplant spread ⁷	24 €
Ibérico ham and ‘Galletes Artà’ biscuits ^{8.12}	40 €
Green salad ^{10.12}	25 €
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 sausage ¹	24 €
Fresh pasta with mushroom ragù ⁷	38 €
Seafood rice baked in a ‘Llauna’ pan ^{2.4.9.12}	41 €
Green rice	35 €
Lamb sandwich ^{1.7.12}	24 €
Roasted eggplant sandwich ^{1.7.12}	22 €

FROM THE EMBERS

Catch of the day ⁴	price according to the market
Secreto de Porc Negre (Mallorcan pork)	42 €
Organic chicken	36 €
Maitake (chestnut mushroom)	28 €

TO ACCOMPANY

Escalivada (slow-roasted vegetables) ¹²	15 €
Baked potato	12 €
Pumpkin and thyme purée ^{7.12}	10 €

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}	15 €
Pear with lemon verbena and citrus chantilly cream ⁷	15 €
Panna cotta and pomegranate ^{6.12}	12 €
Yogurt, pollen and Es Racó honey with a peanut cookie ^{1.5.7}	15 €
Our own version of lemon cake ^{3.7.8.12}	15 €
Chocolate in three textures with vanilla ^{3.7}	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.