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)

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

White garlic soup with sea bream tartare, seasonal fruit and oregano oil [8.12]	28 €
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 €
Roast beef with fennel and arugula sauce [10.12]	28 €
Coca with onion, mushrooms and the belly of 'Porc Negre' (Mallorcan pork) [1]	24 €
Lobster ravioli with spinach, celery and green apple cream [1.2.3.6.9]	39 €
Creamy seafood rice [2.4.9.12]	37 €
Eggs, mushrooms and pumpkin [3]	24 €

FROM THE EMBERS

Catch of the day [4]	price according to the market
Line-caught squid (250 g approx) [2]	32 €
Secreto de Porc Negre (Mallorcan pork)	42 €
Organic chicken	36 €
Maitake (chestnut mushroom)	28 €

TO ACCOMPANY

Baked potato	12 €
Pumpkin and thyme purée [7.12]	10 €
Lettuce and lemon salad	10 €
Grilled vegetables	15 €

TO SPICE UP

Encurtidos : piparra peppers, garlic, capers and lemon [12]

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

Aioli of the day [7.12]

TO FINISH

Selection of cheeses from the islands [1.7.8.12]	28 €
Cheesecake [3.7.8]	16 €
Vegan panna cotta with pomegranate [6.8.12]	12 €
Yogurt, pollen and Es Racó honey with a peanut cookie [1.5.7]	15 €
Our own version of a citrus cake [3.7.8.12]	15 €
Chocolate in three textures [3.7]	15 €
Artisanal ice cream [1]: chocolate [3.7], vanilla [3.7], yogurt [7] or toasted almond [7.8]	12 €
Seasonal sorbets [1]: lemon, mandarin or strawberry	11 €

Bread, olive oil and olives service	5,80 € per person

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.