ES RACÓ D'ARTÀ

ROOM SERVICE

Room Service Supplement: 10€

All prices include VAT.

BREAKFAST

MENU LUNCH

MENU DINNER

NIGHT ROOM SERVICE

BREAKFAST

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, rosmary, 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	6 €
Olives from Es Racó [12]	7 €
Roasted eggplant spread [9.11.12]	24 €
Ibérico ham and 'Galletes Artà' biscuits [1.8]	40 €
Green salad [12]	25 €
Roast beef with fennel and arugula sauce [10.12]	28 €
Coca with onion, mushrooms and the belly of 'Porc Negre' (Mallorcan pork) [1]	24 €
Fresh pasta with mushroom ragù [1.3.7]	38 €
Black rice with seafood, baked in a 'Llauna' pan [2.4.7.9.12]	41 €
Green rice [9]	35 €
Lamb sandwich [1.7.9.12]	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

Baked potato	12 €
Pumpkin and thyme purée [7.12]	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

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 – 9:30 pm (last order)

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]

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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