

Burgundí

COUNTER

Mimosa Egg 5
Dressed Mallorcan red prawn 15
Kiss oyster 5
Brioche with butter and tin of caviar 38
Galician pork crackling rilette with mustard and pickles 13
Lightly Pickled Vegetables 15
Piquillo pepper with Cointreau, kumquat and tuna belly 12
Razor clams in classic escabeche 25

KITCHEN

Celeriac bulb salad with lemon and Parmesan 13
Galician-style scallop with acorn-fed ham, onion and breadcrumbs 15
Summer Tomato and Aged Mahón Cheese 18
Meatballs with tomato sauce 22
Mallorcan black pork chop with plum sauce 28

SIDES

Bread service with butter or olive oil 6
Martínez lettuce salad 6
Seasoned potatoes 6

DESSERTS

Crêpe Suzette 12
Cheesecake 8

Burgundí

MOSTRADOR

Huevo mimosa 5
Gambas de Mallorca 15
Kiss Oyster 5
Brioche con matequilla y lata de caviar 38
Rilette de chicharrón de cerdo gallego con mostaza y pepinillo 13
Verduras en encurtido suave 15
Pimiento de piquillo con Cointreau, kumquat y ventresca de atún 12
Navajas en escabeche clásico 25

COCINA

Ensalada de bulbo de apionabo con limón y parmesano 13
Vieira a la gallega con jamón de bellota, cebolla y pan rallado 15
Tomate de verano y Queso Mahón viejo 18
Albóndigas con salsa de tomate 22
Chuleta cerdo negro mallorquín con salsa de ciruelas 28

SIDES

Servicio de pan con aceite o mantequilla 6
Ensalada de lechuga Martínez 6
Patatas aliñadas 6

POSTRES

Crêpe Suzette 12
Tarta de queso 8

CHAMPAGNE & OTHER BUBBLES

Câde meu carnaval 60

Gamay, Cariñena, Clarete, Garnacha, Auxerrois, Sylvaner
Les Valseuses, Jura · 2024

Binôme 50

Grolleau Gris, Sauvignon
Domaine des Grouas, Anjou, Loire, Francia. 2023

Héraclite 120

Pinot Meunier
Timothée Stroebel, Champagne · 2018

Blanc Assemblage 80

Chardonnay, Pinot Meunier
Domaine Chavost, Champagne · 2024

Chavost Rosé Saignée 90€

Pinot Noir
Domaine Chavost, Champagne · 2024

Clandestin Austral 90€

Pinot Noir
Clandestin, Champagne · 2022

Clandestin Boréal 90€

Chardonnay
Clandestin, Champagne · 2022

Krug 400€

Pinot Noir, Chardonnay, Pinot Meunier
Krug, Champagne · 2011

La Guinguette 75€

Pinot Meunier, Chardonnay, Pinot Noir
Aurélien Lemaire, Champagne · 2022

There are more bubbles in the fridge. Just ask.

BY THE GLASS

Wine 7
Champagne 16

RED

Os Corvos 40€

Mencía, Garnacha, Palomino, Godello, Doña Branca
Pablo Soldavini, Ourense. 2024

Hildegarde 45€

Gamay
Maison Terral, Bugey, Francia. 2022

Ret 55€

Zweigelt, St. Laurent
Koppitsch, Burgenland, Austria. 2024

La Nuit le Silence 60€

Grolleau
Domaine Le Nadir, Loire, Francia · 2021

4 Kilos 2024 80€

Callet
4 Kilos Vinícola, Mallorca, España. 2024

WHITE

Do Biolo 45€

Albariño
Acios da Xesteiriña, Cambados. 2023

Politxó Evolució 50€

Macabeo
Soca-rel, Mallorca, España. 2024

La Sortie de Route 60€

Chardonnay
Arnaud Greiner, Jura, Francia. 2021

Danses de Travers 60€

Chenin Blanc
Natalie & Margot, Loire, Francia. 2022

Go visit nature before it is too late 65€

Viognier
Anders Frederik Steen & Anne Bruun Blauert,
Ardèche, Francia. 2022

OXIDATIVES & SWEETS

Vin Jaune 180

Jean François Ganevat, Jura · 2015

Si j'étais un oiseau 90

Anders Frederik Steen, Ardèche · 2019

Chercheurs d'Or 90

Chardonnay, Savagnin, Poulsard
Domaine Labet, Jura · 20015

XP 60

Pedro Ximénez
Barranco Oscuro, Granada · 2016–2025

COCKTAILS

Dry Martini 13

Vesper Martini 13

Dirty Martini 13

Oyster Martini 13

Olive leaf Martini 13

Bloody Mary 13

Vodka, tomato, lemon, chili, salt, and pepper.

Mezcal Negroni 13

Mezcal, red vermouth, Italian bitters.

Carajo, Long Espresso Martini 13

Coffee, vanilla liqueur, Mallorcan medicinal tonic, CO2.

Yellow spritz 13

Sparkling wine, herbal liqueur, lemon.

Stone Fruit Sour 13

Tequila, fino sherry, lemon verbena, stone fruit cordial.

Velvet Old Fashioned 13

Assam tea bourbon, fig brandy, orange bitters

Campari Summer Soda (low-alcohol) 13

Campari, stone fruit cordial, rice vinegar, soda water.

LONG DRINKS

Fernet Branca & Coca Cola 12

Cuba Libre 12

Gin&Tonic 12

Highball 12

Your alcohol and sparkling water

