

## THE WARM UP

### 'COCAS MALLORQUINAS' | €10.50

Crispy Mallorcan Pizza

- Sobrasada and Onions
- 'Trampó' tomato, onions and peppers

### ARTICHOKE CHIPS | €10.50

Artichoke Chips with grated parmesan and serrano ham shavings

### CRUNCHY PRAWNS | €11.90

Crispy prawns in brick dough with cocktail sauce

### ANDALUSIAN-STYLE SQUID | €14.90

Served with a homemade citrus aioli sauce

## OUR SEAFOOD DISHES

### GRILLED TENDER SQUID | €20.90

Garnished with potato textures and a homemade aioli sauce in its ink

### SESAME CRUSTED SALMON | €21.90

Served with red curry stir-fried vegetables and basmati rice

### TUNA TATAKI | €21.90

Tuna Tataki dressed in soy sauce with sesame and served on wakame and tender shoots

### GRILLED GOLDEN FISH FILLET | €22.90

Trimmed with sautéed vegetables and Sa Cabana sauce (cooking cream, onion, bacon and shitake)

### SAUTÉED OCTOPUS | €24.90

Sautéed grilled octopus with Mallorcan botifarrón and potato textures with sobrasada

## RAW ANTHOLOGY

### STEAK TARTARE | €22.90

Traditional beef tartare

### TUNA TARTAR | €22.90

Red tuna tartare accompanied by avocado, tomato, chives, sesame and wakame seaweed, dressed with homemade vinaigrette

### SALMON TARTARE | €22.90

Salmon tartare accompanied with red onion, chives, avocado, strawberries and sesame

## OUR MEAT DISHES

### FREE RANGE CHICKEN BREAST | €20.90

Chicken tenderloin cooked at low temperature, stuffed with Mallorcan sobrasada and garnished with potato and honey texture

### DUCK MAGRET | €22.90

Duck magret with sautéed vegetables and orange sauce from Sa Cabana

### FILLETED BEEF TENDERLOIN | €23.90

Filleted beef tenderloin with stroganoff sauce

### BEEF TENDERLOIN WITH FOIE | €25.90

Beef tenderloin with a base of potato textures, Pedro Ximenez reduction, foie gras and Mahon cheese



## THE SWEETEST

### CRÈME BRÛLÉE | €5.90

Catalan cream brûlée

### LEMON TARTLET | €5.90

Lemon cream tartlet

### FRUIT SALAD | €6.90

Fruit salad with orange ice cream

### CHOCOLATE COULANT | €6.90

Hot chocolate cake with coconut ice cream and fruit

## OUR RECOMMENDED WINES

### PADRÍ SA CABANA RED | €17.00

Red, Syrah, Organic (aromas of spices, body and character)

### SES NINES RED | €22.00

Red, Manto Negro, Merlot, Callet, Syrah, Cabernet Sauvignon (fruity, floral aroma)

### KM 1 WHITE | €26.00

White, Prensal, Organic (aromas of white fruit with citrus notes)

### MACIA BATLE BLANC DE BLANCS | €28.00

White, Prensal, Moscatell, Chardonnay (tropical and white fruit aromas)

### PADRINA SA CABANA ROSÉ | €17.00

Rosé, Syrah, Organic (fruity aromas, dry extract)

### KM 1 ROSÉ | €26.00

Rosé, Callet, Organic (aromas of acidulous red berries, bitter almond)