

CATCH OF THE DAY

Carpaccio de Ternera
con Trufa negra y
huevo de Codorniz

Carpaccio vom
Rinderfilet mit
schwarzem Trüffel
und Wachtelei

Beef Carpaccio
with black truffle
and quail egg

EUR 26,00

Filet de Atun crujiente
Crema de Zanahoria-
Jengibre y Pak Choi

Knusprig gebackenes
Thunfischfilet
Karotten-Ingwer-Creme
und Pak Choi

Crunchy Filet of Tuna
Carrot-Ginger-Mash
and Pak Choi

EUR 29,00

Tarta de Zanahoria
Queso fresco con especias
y helado de chocolate

Rüblitorte
mit Gewürzfrischkäse
und Schoko Eis

Carrot Cake
spiced cream cheese
and chocolate icecream

EUR 9,00



Cocktail of the Week

Watermelon Casíno
Gin, Luxardo, Lime,
Watermelon Syrup

EUR 12,-

Wine of the Week

El Alba, Emílio Moro
Tempranillo
Galbillo mayor

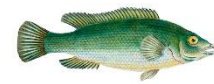
Ribera del Duero

EUR 39,-





Pasta



ORECCHIETTE 19,90

Prawns | green asparagus
A B G L

TRUFFEL RAVIOLI 24

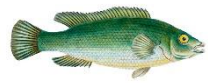
Ricotta | black truffel
A C G

½ LOBSTER WITH SPAGHETTI Daily Price

Cherry tomatoes | garlic | basil
A B G L

Pad Thai
Sautéed rice noodles | soy sauce | nuts
with tofu 18,50

with chicken 18,50
C D E F H N



Fish



OCTOPUS from the Grill 28

Squid ink rice (arroz negro) | alioli D A G

MUSSELS FRENCH STYLE 18,80

Creamy white wine sauce | leak | garlic bread
A R L N

TUNA STEAK 29,80

served rare | watermelon | bread salad | black olives
A N D C

SOFT-SHELL CRAB BURGER 19,80

Whole fried crab (from head to toe) | kimchi mayonnaise | asian
vegetables | sweet potato fries A B F N R



Fish



MAR Y MAR FISH PLATTER

Filet of salmon, tuna steak, mussels “a la Marinera”, filet of
seabass, ½ lobster with rosemary potatoes and grilled
vegetables

From 2 persons, price per person 49,80 BRD

MUSSELS “A LA MARINERA” 18,80

Tomato sauce | garlic bread
R A G N

SEABASS as a whole from the oven 24,80

grilled on the bone | rosemary potatoes | grilled vegetables D A G

FILET OF SALMON 23,80

Wasabi crust | pak choi | venere rice
D A G N E L

FISH AND CHIPS 19,70

Cod in a Guinness beer batter | potato fries | tartar sauce
A D C M

FILET OF SEABASS from the grill 24,80

Saffron risotto | marinated green asparagus
D G

FILET OF HAMACHI 36,80

Amberjack | sobrasada - potato mash | grapefruit
D G

SOLE from the grill 38,50

Rosemary potatoes | mixed salad
A D N C

SOLE MEUNIERE 38,50

Sautéed in butter | parsley potatoes | cucumber salad
A C D G



Meat Corner



US RIBEYE 300gr. 42

Potato fries | mixed salad | herb butter
A C G

INDIAN BUTTERCHICKEN 19

Mixed vegetables | basmati rice A E G H L

US BEEF BURGER 19

Homemade cucumber – onion – tomato relish | provolone cheese |
potato fries
A C G



SPAGHETTI WITH TOMATO SAUCE 7,60

A G

SPAGHETTI WITH BUTTER 7,60

A G

CRISPY CHICKEN BURGER 15,50

Mayonnaise | potato fries
A C G R L M

SEABASS OR SALMON FILET 13,50

With mashed potatoes
D G

CHICKENBREAST 10

With potato fries A

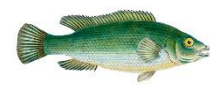


Starters



BREAD, ALIOLI & OLIVES	7
GLUTEN FREE BREAD SLICES	3,80
EDAMAME Chili garlic asia sauce <small>FNA</small>	8
PIMIENTOS DE PADRON <small>A</small>	8,50
MALLORQUIN FISH SOUP <small>ABCDLR</small>	14/22
VITELLO TONNATO Thinly sliced veal capers tuna sauce <small>ACDGM</small>	18
COCA MALLORQUINA Mallorquin flat bread vegetables smoked buffalo mozzarella <small>AG</small>	16
SEAFOOD TACO 2 pieces Prawns scallops mango chipotle <small>ARBCFN</small>	18
TOMATO SALAD WITH BURRATA 3 different tomatoes from Mallorca onions <small>G</small>	14
MyM SUMMER SALAD Sesame soybeans watermelon carrots passionfruit dressing nuts Extra Avocado:	3,80
Served with:	
Chicken	17
Goat cheese	17
Prawns	19
Tofu	17

ABCEFGHMNP



To share



ITALIAN ANTIPASTI BOARD

Burrata | marinated vegetables | prosciutto | vitello tonnato | olives | parmesan | focaccia

FROM 2 PERSONS, PRICE PER PERSON 19,80
ACDG

FISH APPETIZER ÉTAGÈRE

Red snapper ceviche | oysters | sashimi | hamachi carpaccio | fritura mixta | salmon tartar on sticky white rice

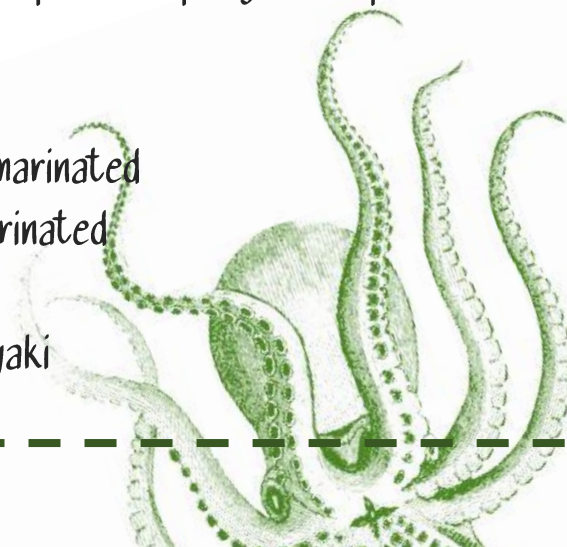
FROM 2 PERSONS, PRICE PER PERSON 26,50
ABCEFGNR

SUMMER POKE BOWL

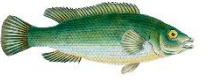
Sushi rice | edamame | red cabbage | pineapple | soybeans | sesame | soy sauce | avocado

Served with:

Salmon raw marinated	18,50
Tuna raw marinated	19,80
Tofu	17,40
Chicken Teriyaki	19,80



Raw Station



FIN DE CLAIRE OYSTER Apple – shallot – vinaigrette <small>R</small>	per piece	5
SPICY SALMON TARTAR ON STICKY RICE Crunchy sushi rice Teriyaki sauce <small>ADCFM</small>		17
TUNA SASHIMI Wakame salad ginger <small>FNAD</small>		17,80
SALMON SASHIMI Wakame salad ginger <small>FNAD</small>		16,60
SASHIMI DUETTO Salmon sashimi tuna sashimi wakame salad ginger <small>FNAD</small>		18,60
HAMACHI CARPACCIO Raw marinated amberjack with yellow – chilli – peppers kumquats <small>ADNF</small>		23
PERUVIAN CEVICHE Raw marinated red snapper corn sweetpotato coriander leche de Tigre <small>DAF</small>		17,20

Fried

CRUNCHY PRAWNS Fried prawns in tempura chipotle mayonnaise lemon mayonnaise <small>ACB</small>	16
BABY CALAMARI Chipotle mayonnaise <small>ACR</small>	10
FRITURA MIXTA Baby calamari red snapper pimientos de padron prawns in tempura chipotle mayonnaise <small>ABCDR</small>	17,50