

CATCH OF THE DAY

Salmon rosado marinado
con crème fraîche de
hierbas y foccacia

Hausgebeizter
Pink Lachs
mit Kräuter Crème
Fraîche und Foccacia

Home-pickled
Pink salmon
with herb crème fraîche
and foccacia

EUR 17,00

Salmonete de Mallorca
(entero)
Beurre blanc de naranja
Espárragos verdes
y Polenta

Mallorquinische Felsenrotbarbe
(im Ganzen)
Orangen Beurre Blanc
grüner Spargel
und Polenta

Mallorcan red mullet
(whole)
Orange beurre blanc
Green asparagus
and Polenta

EUR 27,50

Mousse de Aspa
con coulis de fresas

Waldmeister Mousse
mit Erdbeer Coulis

Woodruff mousse
with strawberry coulis

EUR 9,70



Cocktail of the Week

Blueberry Piñata

Mezcal, Lima, Azucar,

Puré de Blueberry

EUR 12,-

Wine of the Week

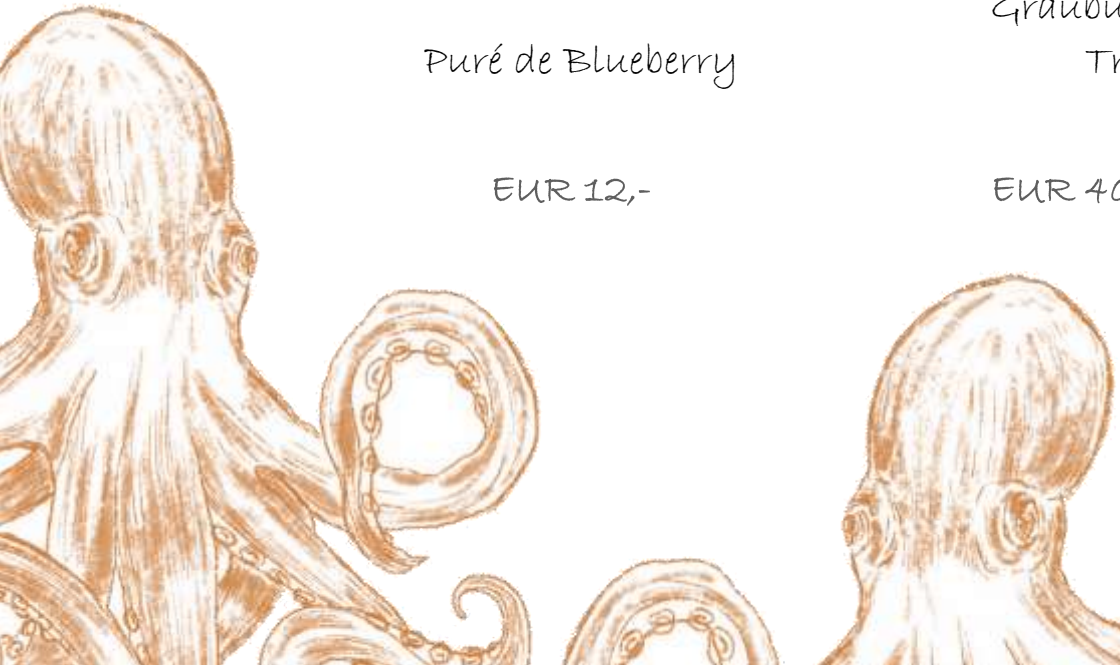
Weingut Julius

100%

Grauburgunder

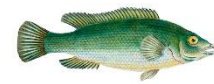
Trocken

EUR 40,-





Pasta



ORECCHIETTE 19,90

Prawns | green asparagus
A B G L

TRUFFEL RAVIOLI 24

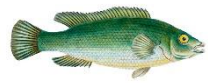
Ricotta | black truffel
A C G

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 B R D

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

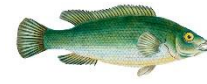


BREAD, ALIOLI & OLIVES	7
GLUTEN FREE BREAD SLICES	3,80
EDAMAME Chili garlic asia sauce <small>FNA</small>	8
PIMIENTOS DE PADRON <small>A</small>	8,50
MALLORQUIN FISH SOUP <small>ABCDLR</small>	14/22
VITELLO TONNATO Thinly sliced veal capers tuna sauce <small>ACDGM</small>	18
COCA MALLORQUINA Mallorquin 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

ABCFGHMNP



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

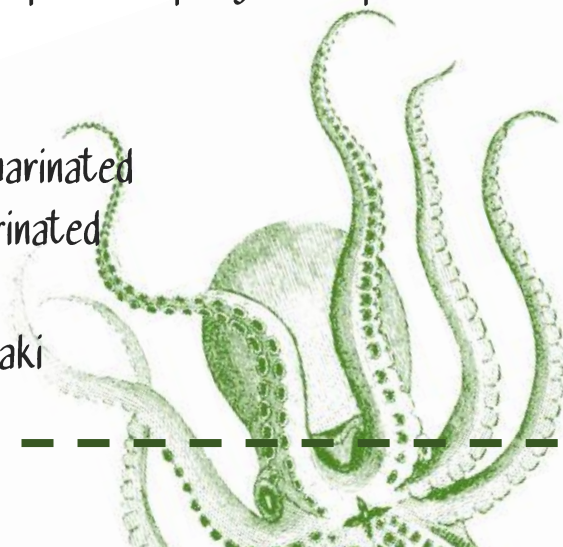
FROM 2 PERSONS, PRICE PER PERSON 26,50
ABCDGFR

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