

Our vision of the Mediterranean

**SALI
COR
NIA**

APPETISERS

To whet your appetite

✘ "MEDITERRANEAN CRACKER" 10 € Rice paper, basil mascarpone, tomato, smoked eel and parmesan	SEAFOOD PATE of pickled tuna 12 €
✘ MORTAR AND PESTLE GUACAMOLE 13,50 € Seaweed, corn and "jalapeño" pepper salad with "totopos"	✘ SALMOREJO 12 € with "trampó" salad and spiced cherry tomatoes
BLACK SQUID CROQUETTES 2,50 €/u	✘ SUPER SALAD 14,50 € Green leaves, broccoli, broccolini, kale, avocado, peanuts, quinoa and mustard vinaigrette
Bread, olives and aioli 3,50 € Gluten-free bread 3,50 €	



APPETISERS 'MI BRASA' CHARCOAL OVEN

In search of fire, we return to our origins

FISH OF THE DAY Grilled fish and shellfish served with our "Lourdes water" and "tumbet" from Mallorca	s/m
MALLORCAN ROCK OCTOPUS dressed with "tap de corti" paprika, a red mojo sauce and ink aioli	21 €
✘ BLUEFIN TUNA "Tumbet" and spicy tomato	26 €
ROASTED LOBSTER (whole) with fried sweet onion and green leaves	90 € / kg
AGED BEEF STEAK TARTARE smoked with "Café de París" butter	22 €
AGED "OYARZUN" BEEF SIRLOIN with special potato purée, spring onion and "Café de París" sauce	26 €
✘ BONELESS AGED "OYARZUN" BEEF RIBEYE STEAK (1/2 Kg.) served with green leaves and fries	42 €

SEAFOOD DISHES

Casting nets

MALLORCAN FLATBREAD 12 € Our own recipe, with "trampó" (tomato, green pepper and onion) salad + seared fish of the day (+4€)	FISH AND CHIPS, OUR VERSION OF THE FRIED DISH 19,50 € Fried fish and shellfish served with crispy potatoes and a horseradish mayonnaise
ROCK MUSSELS 13,50 € with a Mallorcan "Can Company" sobrasada sausage, sea fennel and orange peel emulsion	FORMENTERA-STYLE 90 €/kg LOBSTER Fried lobster with eggs, potatoes and peppers (min. 2 pax)
✘ BLUEFIN TUNA TARTARE 25€ with "causa" potato cake, nori seaweed and tobiko	

RICE & "FIDEUÁ"

We use two varieties of rice depending on the recipe:
Bomba or Carnaroli

For the preparation of our rice dishes we need 35 mins. aprox.

✘ FLAVOURED RICE 21,50 € with fish and shellfish (min. 2 pax)	✘ VEGAN RISSOTO 19 € with vegetables, mushrooms and seaweed
OVEN-BAKED "FIDEUÁ" 21,50 € with squid and saffron alioli Also in individual portions	✘ CREAMY "ACQUERELLO" 30 € RICE WITH CLAWED LOBSTER with saffron (min. 2 pax)

ALSO TO TAKE AWAY

DESSERTS

Fresh water

FERRERO XL 8 € Chocolate and roasted corn	CHEESECAKE 8 € with gorgonzola, green apple and pistachio
✘ "TOCINILLO" OF PASSION 8 € Pineapple tartar and coconut foam	ICED ORANGE 8 € Orange, mango, ginger and crumble
VARIOUS SORBETS AND ICE CREAMS 6 € from the "Gelateria Colonial"	WHITE CHOCOLATE TRUFFLES 4,50 € CHOCOLATE TRUFFLES 4,50 €



✘ Suitable for coeliacs

✘ Suitable for vegans

For information about allergies and intolerances, please ask your waiter

Vat included

@salicorniarestant