

Our vision of the Mediterranean

SALICORNIA

APPETISERS

To whet your appetite

  "MEDITERRANEAN CRACKER" 12 € Rice paper, basil mascarpone, tomato, parmesan and red tuna bottarga	 THAISALADA 14 € Prawn salad, lettuce, mango, peanuts, sesame and Thai vinaigrette
SEAFOOD PATE 12,50 € of pickled tuna	 SALMOREJO 13 € with "trampó" salad and spiced cherry tomatoes
BLACK SQUID CROQUETTES 2,50 €/u	  SUPER SALAD 14 € Green leaves, broccoli, broccolini, kale, avocado, quinoa and mustard vinaigrette
Bread, olives and aioli 3 € Gluten-free bread 3 €	



APPETISERS 'MI BRASA' CHARCOAL OVEN

In search of fire, we return to our origins

FISH OF THE DAY s/m Grilled fish and shellfish served with our "Lourdes water" and "tumbet" from Mallorca	
MALLORCAN ROCK OCTOPUS 22,50 € dressed with "tap de cortí" paprika, a red mojo sauce and ink aioli	
 BLUEFIN TUNA 25 € "Tumbet" and spicy tomato	
ROASTED LOBSTER (whole) 90 € / kg with fried sweet onion and green leaves	
AGED BEEF STEAK TARTARE 24,50 € smoked with "Café de París" butter	
AGED "OYARZUN" BEEF SIRLOIN 28,50 € with special potato purée, spring onion and "Café de París" sauce	
 BONELESS AGED "OYARZUN" BEEF RIBEYE STEAK (1/2 Kg.) 42 € served with green leaves and fries	

SEAFOOD DISHES

Casting nets

MALLORCAN FLATBREAD 11 € 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 14,50 € with a Mallorcan "Can Company" sobrasada sausage, sea fennel and orange peel emulsion	FORMENTERA-STYLE LOBSTER 90 €/kg Fried lobster with eggs, potatoes and peppers (min. 2 pax)
 BLUEFIN TUNA TARTARE 24€ with oriental rice 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 22 € with fish and shellfish (min. 2 pax)	 VEGAN RISSOTO 22 € with vegetables, mushrooms and seaweed
OVEN-BAKED "FIDEUÁ" 22 € with squid and saffron alioli Also in individual portions	 CREAMY "ACQUERELLO" RICE WITH CLAWED LOBSTER 30 € with saffron (min. 2 pax)

ALSO TO TAKE AWAY

DESSERTS

Fresh water

FERRERO XL 8,50 € Chocolate and roasted corn	CHEESECAKE 8 € with gorgonzola, green apple and pistachio
CREAMY BOURBON VANILLA FLAN 7,50 € vanilla cream	ICED ORANGE 7,50 € Orange, mango, ginger and crumble
VARIOUS SORBETS AND ICE CREAMS 6 € from the "Gelateria Colonial"	WHITE CHOCOLATE TRUFFLES 4,50 € CHOCOLATE TRUFFLES 4,50 €

