

| ELABORATION  | TOOL          | ORIGINS                        | PVP     | MARRIAGE                             | MIX   | PVP               |
|--|---------------|--------------------------------|---------|--------------------------------------|---|-------------------|
| Ceviche cornete with coconut foam  | HAND          | Thailand<br>Peru               | 6,00 €  | VINO SOUR 2.0                        | White wine, lemon, ceviche syrup                        | 6,50 €            |
| Fried oyster with oyster mayonnaise and pickles  | HAND          | France<br>Scotland             | 5,00 €  | LUSTAU                               | Palo Cortado España                                     | 5,50 €            |
| Pisco Bloody Mary Oyster   | HAND          | France<br>Peru                 | 5,00 €  | VEUVE CLICQUOT BRUT<br>RAVENTOS ROIG | Champagne<br>Cava                                       | 16,00 €<br>7,00 € |
| Red tuna Belly cover with Iberian ham fat, over crispy hummus cylinder                 | HAND          | Spain<br>Israel                | 7,00 €  | HATORI HANSO                         | Sake, Umeshu, Yuzu, lemongrass, egg white, lime.        | 6,60 €            |
| Brown Crab, sushi crispy rice and romesco sauce  | FORK          | Los Angeles<br>Japan           | 7,50 €  | RAVENTOS ROIG                        | Cava  | 7,00€             |
| Roasted chicken croquette with curried apple puree                                     | HAND          | Spain<br>India                 | 3,50 €  | EL ESTILOSO                          | Jerez, Lemongrass, kéfir soda, lime, peppermint         | 6,50 €            |
| Slices of foie gras, acid strawberry and camomile reduction                            | HAND          | France<br>Mahon                | 9,00 €  | RAVENTOS ROIG<br>TOKAJ               | Cava<br>Sweet wine                                      | 7,00€<br>7,00€    |
| Pulled pork pibil style, served in fried grilled banana                                | HAND          | Spain<br>México<br>Colombia    | 7,00 €  | GASTRO MARGARITA                     | Tequila Jalapeño, coriander syrup, lime                 | 6,60 €            |
| “Criollo” beef bao bun served with aji rocoto mayonnaise                               | HAND          | Argentina<br>China             | 9,00 €  | SIRE VENDIMIA SELECCIONADA           | Ribera del Duero  | 4,60 €            |
| Our version of Strogonoff chicken, seasonal mushrooms, truffle egg yolk                | HAND          | Russia                         | 8,00 €  | GALERNA                              | Verdejo   | 4,50 €            |
| Potatoes “Arrugadas y bravas”  | HAND          | Spain<br>Corea                 | 8,50 €  | ROSA BLANCA                          | Beer  | 4,60 €            |
| Burrata cheese, courgette flower tempura and Sicilian tomato pesto                     | FORK<br>SPOON | Italy<br>Japan                 | 16,00 € | ETERNAL FRESHNESS                    | Gin, lemon, basil, lemongrass, soda                     | 6,50 €            |
| Roasted cauliflower raviolis, Majorcan almonds sauce and Beluga Caviar                 | FORK          | Majorca<br>Argentina           | 18,00 € | DOMAINE NATHALIE 8<br>VINYES VELLES  | Chablis<br>Mallorca                                     | 9,00 €<br>6,60 €  |
| Prawn and squid carpaccio with their juices  | FORK          | Majorca<br>Southeast-Asian     | 16,50 € | GIN MULE                             | Gin, cucumber, ginger, kefir lime                       | 6,50 €            |
| Tuna tartar, masago and guacamole  | FORK          | Japan                          | 19,50 € | LIMONADA ROSÉ                        | Belvedere, vermút, sage, berry soda                     | 6,60 €            |
| Grilled scallops, creamy macadamia, curry toffee and quinoa                            | FORK          | Australia<br>India             | 23,00 € | VANILLA SKY                          | White Brugal, vanilla, lime                             | 6,50 €            |
| Roasted octopus served with mash potato, lime gel and paprika emulsion                 | FORK          | Spain                          | 24,00 € | SELECCIÓN ESPECIAL                   | White wine  | 6,60 €            |
| Salmón marinated in miso with Jerusalem artichoke and sea urchin foam and almond puree | FORK          | Japan<br>France                | 19,00 € | RED VOLCANO                          | Tequila Volcan, lime, grapefruit, berries               | 6,60 €            |
| Sea bass in clay crust served with Majorcan “espinagada”                               | FORK          | Majorca<br>Argentina           | 24,50 € | DOMAINE NATHALIE 8                   | Chablis   | 9,00 €            |
| Beef tartar, black truffle, foie gras and creme fraiche                                | FORK          | France                         | 19,00 € | SIRE VENDIMIA SELECCIONADA           | Ribera del Duero  | 4,60 €            |
| Mellow beef caneloni, parmesan sauce and pistaccio pesto                               | FORK          | Spain<br>Italy                 | 18,00 € | SMOKY SOUR                           | Macallan, Laphroaig, honey, ginger                      | 7,50 €            |
| Slow cooked lamb, served with labneh, moroccan spices, mint oil and sweet wine         | FORK          | Argentina<br>Morroco<br>Israel | 19,50 € | ALBAHACA ROSE                        | Roku Gin, basil, apple, bitter rose                     | 6,60 €            |
| When suckling pig meets curry  | FORK          | India<br>Majorca<br>Thailand   | 19,00 € | TIKI THAI MULE                       | Brugal 1888, Orgeat, yuzu, lemongrass, ginger ale, lime | 6,50 €            |
| Charcoal Black Angus served with bone marrow and chimichurri hollandaise sauce         | FORK          | Argentina<br>Majorca           | 22,00 € | FINCA MARTELO RESERVA 2015           | DOC Rioja   | 9,00 €            |