

VANDAL

Food with #attitude

Welcome to our home, where cuisine, cocktails, wine, and service come together in a unique experience. We see gastronomy as a true sensory journey. Each dish is an opportunity to experience the joy inspired by the places we've visited, and with every bite, we share with you a unique and unforgettable journey.

ELABORATION	TOOL	ORIGINS	PVP	MARRIAGE	MIX	PVP
Ceviche cornete with coconut foam	HAND	Thailand Peru	7,00	AHHH NA NA NA	Absolut vodka, coconut water, pineapple, basil air	8,50
Fried oyster with oyster mayonnaise and pickles	HAND	France Scotland	5,50	LUSTAU	Palo Cortado Spain	7,50
Pisco Bloody Mary Oyster	HAND	France Peru	5,50	SPARKLING WINES	Champagne	16,00
Red tuna Belly cover with Iberian hamfat, over crispy hummus cylinder	HAND	Spain Israel	7,00	HATORI HANSO	Sake, umeshu, yuzu, lemongrass, egg white, lime	8,50
Spicy tuna flambé with dragon sauce over sushi crispy rice	HAND	Los Angeles Japan	6,50	CHABLIS	Chardonnay	9,80
Spider Crab with romescu sauce over sushi crispy rice			7,50			
Anchovy "Vitello Tonnato" over brioche bread	HAND	Italy France	7,50	SPARKLING WINE	Cava	7,60
				LUSTAU	Palo Cortado Spain	7,50
Slices of foie gras, acid strawberry and camomile reduction	HAND	France Mahon	9,50	SPARKLING WINE	Cava	7,60
				TOKAJ	Sweet Wine	8,50
Corn croquette, Iberian pork prey and Huitlacoche	HAND	Spain Mexico	4,00	EL ESTILOSO	Sherry, lemongrass, lime, mint infused with chili	8,00
Pulled pork pibil style, served in fried grilled banana	HAND	Spain Mexico Colombia	7,00	GASTRO MARGARITA	Olmecca tequila infused with morita chili and cilantro syrup	8,50
Mexican marinated fish taco with original handmade “tortilla” made of nixtamalized corn from Xólotl	HAND	Mexico Spain	8,00	OOPS!... I DID IT AGAIN	Mezcal, Aperol, ginger and honey syrup, passion fruit	8,50
“Criollo” beef bao bun served with aji rocoto mayonnaise	HAND	Argentina China	9,00	V.T Majorca	Manto Negro, Cabernet	7,80
Our version of Strogonoff chicken, seasonal mushrooms, truffle egg yolk	HAND	Russia	8,00	CASTILLA Y LEÓN	Verdejo	5,50
Potatoes “bravas y arrugadas”	HAND	Spain Corea	9,00	ROSA BLANCA	Beer	4,60

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Fried egg and truffles served with black olives and walnuts focaccia	SPOON	Spain	17,00	LE BRUN DE NEUVILLE CÔTE BRUTE	Champagne	16,00
Artichoke with miso sauce	HAND	Italy Japan	15,00	LUSTAU	Palo Cortado Spain	7,50
Burrata cheese, courgette flower tempura and Sicilian tomato pesto	FORK SPOON	Italy Japan	17,00	ETERNAL FRESHNESS	Black Beefeater, lemon, basil, lemongrass, soda	8,50
Sweet potatoes raviolis, marinated lobster, brown butter, sage cream and almonds	FORK	Italy Japan	28,00	CHABLIS	Chardonnay	9,80
Red tuna tartar, Spanish potato salad, seaweed paste and Japanese sauce	SPOON	Japan Spain	21,00	LIMONADA ROSÉ	Absolut vodka, soda with vermouth, sage, red fruits	8,00
Grilled scallops, creamy macadamia, curry toffee and quinoa	FORK	Australia India	24,00	VANILLA SKY	Havana 3 ron, vanilla, lime	8,00
Roasted octopus served with mashed potatoes, lime gel and paprika emulsion	FORK	Spain	24,00	THYME FOR THE PEPPER	Malfy gin infused with red pepper, thyme, lemon, soda	8,50
Sea bass in clay crust served with Majorcan “espinagada”	FORK	Majorca Argentina	27,00	CASABLANCA	Olmecca tequila, sage, lime, apple cordial	8,00
Patagonian toothfish, Jerusalem artichoke and sea urchin foam, Majorca almond and garlic puree	FORK	Argentina France	35,00	YUZU SOUR	Pisco, yuzu, egg white	8,20
Beef tartar, black truffle, foie gras and crème fraîche	FORK	France	19,00	RIBERA DEL DUERO	Tinta Fina	5,60
Mellow beef cannelloni, parmesan sauce and pistaccio pesto	FORK	Spain Italy	18,00	SMOKY SOUR	The Macallan, honey, Laphroaig, ginger	10,00
"Carnival duck": duck confit, special batter and apple purée	FORK	France Mexico	18,50	ALBAHACA ROSE	Roku Gin, basil, apple and roses	8,00
Slow cooked lamb, served with labneh, moroccan spices, mint oil and Pedro Ximénez	FORK	Argentina Morocco Israel	19,50	RIOJA	Tempranillo, Mazuelo, Garnacha y Viura	9,80
When suckling pig meets curry	FORK	India Majorca Thailand	20,00	TIKI THAI MULE	Brugal Añejo, orgeat, yuzu, lemongrass, ginger ale, lime	8,50
Charcoal Black Angus served with bone marrow and chimichurri hollandaise sauce	FORK	Argentina Majorca	22,50	RIOJA	Tempranillo, Mazuelo, Garnacha y Viura	9,80
Do you like our dishes?	Now you can take them with you!					36,00

**Vandal was born as a means of expression, a gastronomic space where we can do what we love, reflecting the experiences and lessons we've gathered along the way. Each dish is not just an exquisite culinary creation, but also a beautiful memory and the perfect gift. Savor our specialties and take home a unique keepsake from this unforgettable dining experience.*

Turn your dining experience into an extraordinary memory!

WWW.VANDALPALMA.COM