

ELABORATION	TOOL	ORIGINS	PVP	MARRIAGE	MIX	PVP
Ceviche cornete with coconut foam	HAND	Thailand Peru	5,00 €	VINO SOUR 2.0	White wine, lemon, ceviche syrup	6,00 €
Smoked whisky sour Oyster	HAND	France Scotland	4,50 €	CAVA	Masia Salat Organic	6,00 €
Pisco Bloody Mary Oyster	HAND	France Peru	4,50 €	CHAMPAGNE	Aubry Premier Cru	12,50 €
Red Tuna Belly cover with Iberian ham fat, over crispy hummus cylinder	HAND	Spain Israel	5,50 €	HATORI HANSO	Sake, Umeshu, Yuzu, lemongrass, egg White, lime	6,00 €
Brown Crab, sushi crispy rice and romescu	FORK	Los Angeles Japan	5,00 €	CAVA	Masia Salat Organic	6,00 €
Roasted chicken croquette with curried apple puree	HAND	Spain India	3,00 €	EL ESTILOSO	Jerez, lemongrass Keffir Soda, lime	6,00 €
Slices of foie gras, acid strawberry and camomile reduction	HAND	France Mahón	8,50 €	CAVA VINO DULCE	Masia Salat Organic Tokaj	6,00 € 5,00 €
Patacon filled with marinated pork with achiote and paprika and pickled onion	HAND	Spain Mexico Colombia	5,50 €	GASTRO MARGARITA	Tequila, white wine, Suau orange. sage	6,00 €
“Criollo” beef bao bun served with aji rocoto mayonnaise	HAND	Argentina China	7,00 €	RED WINE	Ribera del Duero	4 ,50€
Our version of Strogonoff chicken, seasonal mushrooms, truffle egg yolk	HAND	Russia	5 ,50 €	WHITE WINE	Special Selection	3 ,90€
Majorcan pinky tomate, “bonito” tataki, dry tomatoes and shitasakes dashi and orange ponzu gel	FORK	Mallorca Japan	15,00 €	HATORI HANSO	Sake, Umeshu, Yuzu, lemongrass, egg white, lime	6,00 €
Potatoes “Arrugadas y bravas”	HAND	Spain Corea	8,00 €	RED BEER	Malquerida	4,50 €
Burrata cheese, courgette flower tempura and Sicilian tomato pesto	FORK SPOON	Italy Japan	13,50 €	LIMONADA DE TOSCANA	Limoncello, white wine, tomatoe anda basil cordial	6,00 €
Roasted cauliflower raviolis, Majorcan almonds sauce and Baerii Caviar	FORK	Mallorca Argentina	16,00 €	WHITE WINE RED WINE	VT Mallorca Toro Vandal Edition	6,50 € 6,50 €
Tuna tartar, masago and guacamole	FORK	Japan	16,00 €	LIMONADA ROSÉ	Martini Ambrato, Raspberry, sage	6,50 €
Marinated mackerel, pine nuts mayonnaise served with “ponzu de tigre” sorbet	FORK SPOON	Japan Peru	12,50 €	CIRCO PERUANO	Pisco, ceviche syrup, egg White, lemon	6 ,00€
Roasted octopus served with mash potato, lime gel and paprika emulsion	FORK	Spain	17,00 €	WHITE WINE	Special Selection	6,50 €
Patagonian black hake served with Jerusalem Artichoke and sea urchin air puree, almond and garlic relish.	FORK	Argentina Japan	24.00€	RED PATRON	Patron Silver tequila Orgeat, Grapefruit, Lime, Berries	6,50 €
Sea bass in clay crust served with Majorcan “espinagada”	FORK	Mallorca Argentina	17,50 €	WHITE WINE	Chablis	8,00 €
Beef tartar, black truffle, foie grass and creme fraiche	FORK	France	16,00 €	RED WINE	Ribera del duero	4,50 €
Mellow beef caneloni, parmesan sauce and pistaccio pesto	FORK	Spain Italy	15,00 €	SMOKY SOUR	Dewards,Laphroaig, honey, ginger	6,00 €
Slow cooked lamb, served with labneh, maroccan spices, mint oil and sweet wine	FORK	Argentina Morocco Israel	16,00 €	ALBAHACA ROSE	Bombay Dry, basil, apple	6,00 €
When suckling pig meet curry	FORK	India Mallorca Thailand	15,50 €	TIKI THAI MULE	Sherry, Yuzu, Orgea, Lemongrass	6,00 €
Charcoal Black Angus served with bone marrow and chimichurri hollandaise sauce	FORK	Argentina Mallorca	16,50 €	RED WINE	Rioja Roda Reserva	8,50 €