

# DISHES

“Dishes for sharing”  
(or not)

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## IBERIAN HAM

Bellota ORO 'Castro' x 100 gms.  
Served with crystal bread and Mallorcan tomato.

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## GALICIAN OCTOPUS

Grilled in the traditional style.

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## RUSTIC-STYLE POTATOES

Served with herb-infused oil, roast  
garlic alioli and Serrano ham salt.

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## FRESH CODFISH GRATIN

served with roasted cauliflower and aioli

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## OLIVIER SALAD

With white tuna belly, capers  
and crystal breadsticks.

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## PINK SALMON

Served with quinoa salad dressed  
with a mango and chia vinaigrette.

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## SANTOÑA SMOKED SARDINES

Served in a Mallorcan tomato salad with  
fried capers and passion fruit vinaigrette.

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## IBERIAN PULLED PORK

Braised with mustard sauce, sugar cane  
honey and served with roast sweet potato.

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## COD SALAD

With roast vegetables, sherry and peanut  
vinaigrette, homemade carrot mayonnaise  
and caramelised sunflower seeds.

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## BEEF ENTRECÔTE

Josper-cooked, served with potatoes and  
a herbal cream sauce with egg yolk.

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## COLD STRACCIATELLA LASAGNE

Served with salmon tartar, pink tomatoes  
marinated in sherry vinegar and tomato,  
rocket and toasted pine kernel pesto.

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## VEAL SHANK

In a herbal sauce. Its 24-hour cooking at a  
low temperature and final braising, make this  
dish an authentic delight to the palate.

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## ANDALUSIAN SQUID

Served with a tangy citric mayonnaise.

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## BEEF TOMAHAWK

Josper-cooked with French fried potatoes,  
salad and roast vegetables, served with  
Argentinian style Chimichurri.

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## CRUNCHY CANNELONI

Of confited duck with caramelised creamed  
apple and carob and wild mushroom soil.

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## SKEWERED KING PRAWNS 'ESPETO'

Josper-grilled with Provencal sauce.

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# GOURMET PRESERVES

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## **“MEJILLONES AL ESCABECHE” 8/12**

Extra mussels from the Galician Rias, fried  
in a tasty pickle with a touch of laurel

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## **“BERBERECHOS AL NATURAL” 25/35**

hand-crafted, purified and selected according to size

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## **“VENTRESCA DE BONITO” 115 GR.**

The tuna belly is the most tender area of the  
fish noted for its great taste and juiciness

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## **“ANCHOA DEL CANTABRICO” 50 GR.**

An impeccable anchovy: long, shiny and spineless,  
with delicate aroma, fleshy and smooth texture

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## **“BOQUERONES EN VINAGRE” 50 GR.**

It is the most delicious snack in the world.  
Accompanied by some fried potatoes, or with  
some bread is the richest tapa in Spain

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## **“ZAMBURIÑAS EN SALSA DE VIEIRAS” 15/20**

A classic tapa of the Galician Rias

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Our delights in tin

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**LA UNIVERSAL**  
— PORT D'ANDRATX —

# BEERS

“  
Brewmaster since 1876  
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## ESTRELLA DAMM

The Mediterranean Lager beer

0,30 cl

0,50 cl

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## MAL QUERIDA

Fresh Red Beer created by Ferran Adrià

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## ROSA BLANCA

Mallorcan beer of the 20's.

A hoppy lager of low fermentation and CITRA hops to enhance fruity aromas and citrus notes

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## VOLL-DAMM DOBLE MALTA

An unmistakable flavor with more than 7% vol endorsed by international awards

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## DAMM LEMON

The authentic recipe of the traditional clear

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## FREE DAMM

A 0.0 of delicate flavor; with fresh cereal and toast

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# VERMOUTHS

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## – Red vermouths –

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### **MONTSETA**

Valls (Tarragona). Grape: Xarel-lo.  
Light and smooth, harmonic and balanced  
in flavours, of floral character

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### **NO PASSIS PENA**

Majorca - Grape: Manto Negro.  
This vermouth is macerated with 21 Mediterranean  
botanists. Bitter and citrus touches

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### **TE DIC COSES**

Majorca- Grape: Prensal.  
Classic character. 19 botanists selected by La  
Vermutera where cardamom or aniseed stand out

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### **ZARRO**

Special Madrid Tavern.  
Grape: Airén and Malvar.  
Intense flavour with bitter undertones, suggesting a  
good accompaniment with Cantabrian anchovies

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### **CORI**

Reus (Tarragona).  
Grape: Macabeo and Airén.  
Strong, dense and agreeable to the palate,  
highlighting the Mediterranean herbs

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### **CHAPPO DORADO**

Alella (Barcelona).  
Grape: Macabeo and Xarel-lo.  
Its sweetness softens the touch of  
bitterness, ideal with tuna breasts

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### **FOT-LI**

Reus (Tarragona). Grape: Garnacha.  
Very smooth aroma, perfumed and elegant

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### **TURMEON ROJO**

Marata de Jalón (Zaragoza). Grape: Macabeo.  
Intense, easy to drink with a long aftertaste

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### **VERANO DEL 82**

Murcia. Grape: Monastrell.  
Very intense with a touch of aromatic and spicy herbs

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### **SAN BERNABÉ**

Special Gran Reserva La Rioja.  
Grape: Garnacha and Tempranillo.  
Made from the red wines of Rioja.  
Ideal to accompany meals.

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## – White vermouths –

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### **CORI**

Reus (Tarragona).  
Grape: Macabeo and Airén.  
Very smooth on the palate with a touch  
of notable sweetness

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### **MONTSETA**

Valls (Tarragona). Grape: Xarel-lo.  
Light and smooth, fresh, acid and fruity sensations

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### **CHAPPÓ BLANCO**

Alella (Barcelona).  
Definite fruity hint of peach,  
apricots and medlar

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### **TURMEON BLANCO**

Marata de Jalón (Zaragoza).  
Grape: Macabeo. We find vanilla and floral notes

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## – Different Vermouths –

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### **TURMEON ROSADO**

Marata de Jalón (Zaragoza).  
Grape: Garnacha. Very fresh taste, with  
natural extracts of red fruit

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### **TURMEON WEED**

Marata de Jalón (Zaragoza).  
Grape: Garnacha. First vermouth in the  
world with medicinal hemp, with aphrodisiac  
botanicals such as cinnamon and vanilla

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## – International Vermouths –

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### **NOILLY PRAT ROUGE**

Hérault (France)  
Grape: Picpoul and Clairette.  
Dark amber-coloured with a hint of  
saffron, clove and cocoa seeds

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### **VERMOUTH BERTO ROSSO**

Piedmont-Italy. Grape: Moscatel.  
Intense garnet color matured in steel,  
subtle spicy statements and bitterness

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