



Bites

Iberian Ham Croquettes with Guanciale Veil	13.50€
Homemade croquettes served with rocoto mayonnaise and blowtorched guanciale veil	
Hand-carved acorn-fed Iberian ham Joselito	27.50€
Joselito gran reserva iberian ham D.O. Guijuelo, served with traditional Mallorcan <i>pa amb oli</i>	
Zamburiñas (small scallops) with noisette butter	16.50€
A Galician classic with noisette butter and slightly spicy rocoto cream	

Cold Starters

Burrata with Tomato Tartare	17.00€
Tomato tartare with Neapolitan pesto rosso, chive oil, and olive soil	
Beef tenderloin steak tartare	23.00€
Hand-cut beef tartare served over grilled bone marrow, with brioche bread	
Goat cheese and mustard salad	14.00€
Mixed greens, walnuts, citrus segments, goat cheese, and mustard vinaigrette	
Balfegó tuna tartare	19.50€
With avocado and ponzu-marinated tuna, served with fried plantain	
Josper-grilled eggplant	13.00€
Served with white miso, ricotta, and Mallorcan almonds	
Salmon tartare	17.50€
Filipino-inspired, reminiscent of ceviche, with a hint of coconut	

Hot Starters

Grilled octopus with sobrasada	20.50€
Josper-grilled octopus leg served with truffled potato purée and katsuobushi	
Creamy red prawn rice	19.00€
“Aquérelo” rice with red prawns, cuttlefish, and crispy guanciale	
Fresh pasta with seasonal mushrooms	17.00€
Vegetarian option with truffle and parmesan cream	

VAT included

Fishes

Grilled sea bass with virgin sauce	29.50€
Sea bass loin with celeriac cream and a light dressing	
Turbot with beurre blanc	29.00€
Grilled turbot chop with Mallorcan vegetables, white wine sauce, and chive oil	
Grilled Balfegó Tuna	31.50€
Lean cut of grilled Balfegó tuna with 12-hour slow-cooked sofrito and truffle mayonnaise	

Meats

Slow-cooked suckling pig	27.50€
Boneless suckling pig with potato cream, pak choi, and its reduction sauce	
Milk-fed lamb shoulder	29.00€
Finished in the Jospier oven with rosemary potatoes and ras el hanout & mint demi-glace	
“Es Molí” burger	25.50€
Homemade wagyu burger with cured Mahón cheese and sweet chili sauce, served with fries	

Grilled Meats

Premium beef rib steak	85.00€/kg
Galician beef (Gutrei, Roxa d’Ouro selection), over 60 days aged, served with two sides	
Premium beef entrecôte (350g)	42.00€
Selected beef aged over 20 days, served with one side	
Veal tournedo (300g)	38.50€
Mallorcan grain-fed veal, served with one side	
Ox picanha (350g)	43.00€
Authentic Galician ox, over 60 days aged, served with one side	

Side Dishes

Rosemary potatoes	4.00€
Seasonal Jospier-grilled vegetables with romesco sauce	3.50€
Green salad with light vinaigrette	3.50€
Potato parmentier	4.50€
Skin-on fries with spices	3.50€
Green asparagus	5.00€

VAT included

Desserts

Salted caramel cheesecake	8.50€
Inspired by Snickers, with salted caramel, peanuts, chocolate, and artisanal gianduja ice cream	
Pineapple carpaccio	8.50€
With rosemary-infused pineapple and artisanal coconut ice cream	
Pistachio cheesecake	8.50€
Creamy cake with red berry crumble, caramelized pistachios, and artisanal pistachio ice cream	
White chocolate brownie	8.50€
With raspberry center and artisanal lime ice cream	

Coffee

Espresso	2,30€
Espresso Macchiato	2,60€
Americano	2,50€
Cappuccino	4,00€
Carajillo	3,40€
Latte Macchiato	4,00€
Tea	3,00€

Liquors

Amaretto · Bailey's	6,30€
Fernet Branca · Grappa · Jägermeister · Ramazotti	5,50€
Hierbas · Dulce · Mezclado · Seco	4,80€
Limoncello	4,80€