

CAN AULÍ

LUXURY RETREAT

APPETIZER

"Gordal" olives, home seasoned	GF/V	6€
Gilda appetizer with anchovies in EVOO	GF	2€/u
Crisps "Bonilla a la Vista"	GF	4,5€
Vegetable crisps	GF/V	6€
Majorcan almond in their shells	GF/V	5€

CANNED FOOD "LA CALA"

Pickled mussels	GF	12€
Pilchards in olive oil	GF	16€
Razor clams in brine	GF	18€
Cockles in brine	GF/V	30€

"S'AGLÀ" CHEESE

Son Cànaves organic cream sheep cheese	GF	7€
Cured manchego cheese from Hacienda Guijoso	GF	7€
Comté D.O.P.R. Jacquemin, matured for 20 months	GF	7€
Creamy goat cheese from Finca Monte Enebro	GF	7€
Menorcan cheese from Son Mercar de Baix, 2019 reserva	GF	7€
Matured Stilton from Colston Bassett	GF	7€

FOIES

Monkfish foie with ponzu sauce "La Cala"	GF	20€
Duck foie with apple compote and toasts		20€

VEGETABLES & MORE

Organic tomato Gazpacho with croutons	V	11€
Guacamole with corn chips	GF/V	12€
Classic Caesar salad		15€
Organic tomato salad with red onion and Kalamata olives	GF/V	16€
Mini natural artichokes in EVOO and slices of Menorcan cheese	GF	18€
"Escalivada" fire roasted assorted vegetables	GF/V	18€
Tuna belly in olive oil with Beluga lentils		18€
Fresh "Mozz'Art" burrata with Pelati tomatoes	GF/V	20€

SMOKED & SALTED

"Don Bocarte" Anchovies 0,0	GF	24€
"Rooftop Smokehouse" smoked salmon with dill sauce	GF	24€
"Rooftop Smokehouse" smoked sea bass with tartar sauce	GF	28€

BREADS

"Grissini" breadsticks	V	6€
Oil bread	V	6€
Coca del Maresme from "Esment" with Majorcan tomato	V	6€
"Esment" bread basket made of Stone-ground flour: Pà d'es forn, Rye and Olives	V	6€
Gluten-free bread "Panne Nostro" with Majorcan tomato	GF/V	6€

COLD MEAT

Vic Salchichón by Casa Riera Ordeix (80 gr.)	GF	12€
Organic Sobrasada of Iberian pork from Son Cànaves (80 gr.)	GF	12€
Jabugo Iberian loin, 100% acorn-fed (80 gr.)	GF	20€
Jabugo Iberian Ham, 100% acorn-fed 80 gr.)	GF	24€
Wagyu beef jerky (80 gr.)	GF	28€

OTHER DISHES

Sobrasada and honey Majorcan bread roll "Llonguet"		12€
"Rooftop Smokehouse" Pastrami sandwich (150gr.)		20€
Seafood and fish cannelloni		20€
Cod taco with spinach, raisins and pine nuts	GF	26€
Iberian pork secret with potato and truffle parmentier	GF	22€

DESSERTS

Armagnac dark chocolate truffles		6€
Apple tarte tatin with vanilla ice cream		8€
Melting semi-cured Majorcan cheesecake, Lluís Pérez Pâtissier		10€
Dark chocolate brownie with vanilla ice cream	GF	8€
Artisan ice cream and sorbets selection		
"Can Butxaca", Pollença	GF	6€

Open daily 12.30 to 22.30
10% VAT Incl.

GF Gluten Free
V Vegan

List of allergens at your disposal

FROM THE LAND