

CAN AULÍ

LUXURY RETREAT

APPETIZER

"Gordal" olives, home seasoned	GF/V	6€
Gilda appetizer with anchovies in EVOO	GF	3€/u
Crisps "Bonilla a la Vista"	GF	5€
Vegetable crisps	GF/V	6€
Majorcan almond in their shells	GF/V	6€

CANNED FOOD "LA CALA"

Pickled mussels	GF	13€
Pilchards in olive oil	GF	16€
Razor clams in brine	GF	24€
Cockles in brine	GF	32€

"S'AGLÀ" CHEESE

Néboa, cow's milk matured in cava	GF	9€
Cured manchego cheese from Hacienda Guijoso	GF	9€
Comté D.O.P.R. Jacquemin, matured for 20 months	GF	9€
Creamy goat cheese from Finca Monte Enebro	GF	9€
Menorcan cheese from Son Mercar de Baix, 2019 reserva	GF	9€
Matured Stilton from Colston Bassett	GF	9€

FOIES

Monkfish foie with ponzu sauce "La Cala"	GF	26€
Duck foie with apple compote and toasts		24€

VEGETABLES & MORE

Organic tomato Gazpacho with croutons	V	11€
Guacamole with corn chips	GF/V	12€
Classic Caesar salad		18€
Organic tomato salad with red onion and Kalamata olives	GF/V	18€
Mini natural artichokes in EVOO and slices of Menorcan cheese	GF	24€
"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	23€

SMOKED & SALTED

"Don Bocarte" Anchovies 0,0	GF	26€
"Rooftop Smokehouse" smoked salmon with dill sauce	GF	28€
"Rooftop Smokehouse" smoked sea bass with tartar sauce	GF	32€

BREADS

"Grissini" breadsticks	V	8€
Oil bread	V	8€
Coca del Maresme from "Esment" with Majorcan tomato	V	8€
"Esment" bread basket made of Stone-ground flour: Pà d'es forn, rye and olives	V	8€
"Homemade" gluten-free bread with Majorcan tomato	GF/V	9€

COLD MEAT

Vic Salchichón by Casa Riera Ordeix (80 gr.)	GF	13€
Organic Sobrasada of Iberian pork from Son Cànaves (80 gr.)	GF	12€
Jabugo Iberian loin, 100% acorn-fed (80 gr.)	GF	22€
Jabugo Iberian ham, 100% acorn-fed 80 gr.)	GF	28€
Wagyu beef jerky (80 gr.)	GF	29€

OTHER DISHES

Sobrasada and honey Majorcan bread roll "Llonguet"	12€
"Rooftop Smokehouse" Pastrami sandwich (150gr.)	30€
Seafood and fish cannelloni	20€
Cod taco with spinach, raisins and pine nuts	GF 28€
Iberian pork secret with potato and truffle parmentier	GF 26€

DESSERTS

Armagnac dark chocolate truffles	7€
Apple tarte tatin with vanilla ice cream	9€
Melting semi-cured Majorcan cheesecake, Lluís Pérez Pâtissier	13€
Dark chocolate brownie with vanilla ice cream	GF 9€
Artisan ice cream and sorbets selection "Can Butxaca", Pollença	GF 8€

Open daily 12.30 to 22.30
10% VAT Incl.

GF Gluten Free
V Vegan

List of allergens at your disposal

It complies with R.D.I 420/2006 for the prevention of anisakis

FROM THE LAND