

TO SNACK

Bread, "all-i-oli" and olives	3€
Homemade chips potatoes	4€
Toasted crispy bread with tomato	4€
Anchovies with olive oil and balsamic vinegar	14€
Glamurós Iberian Ham of Enrique Tomàs hand sliced on toast bread with tomato	28€
Our corvina brochette	2,5€/u
Coca bread with "sobrassada" and honey	9€

OUR CROQUETTES (4 units)

○○○○ Formentera shrimps ○○○○	14€
○○○○○○○○○○○○○○ mushrooms ○○○○○○○○○○○○○	10€
○○○○○ roasted chicken Jubany ○○○○○○	10€
○○○ Iberian ham of Enrique Tomàs ○○○	11€
Variety of shell with garlic and chilly Mussels, clams and cockles	21€
Can Carlitos mussels	14,5€
Es Còdol Foradat fritter Calamari, cuttlefish, marinated anchovy and eggplant	17€
Crispy calamari with citric mayonnaise	19€

STARTERS

The peasant salad from Es Còdol Foradat	13€
Tomatoes from formentera with figs and burrata	14€
Sea salad with prawns	16€
Beetroot gazpacho with anchovies	14€
Roasted eggplant with "sobrassada", honey, seeds and Parmesan	14€
Roasted zucchini and eggplant on carpaccio with pinenut pesto	18€
Formentera shrimps on carpaccio	26€
Bluefin tuna on carpaccio on our way	23€
Veal on carpaccio with Parmesan, rocket and olive oil	24€

OPEN OMELETTES

with Iberian ham and bread with tomato	24,5€
with "sobrasada", cheese and honey	19€
with anchovy and garlic	19€

RICES (minimum 2 people)

Senyoret rice with Formentera shrimps	34€/p
Black rice with cuttlefish, langoustines and "all-i-oli"	32€ p/p
Lobster from Formentera rice	175€/Kg
Blue Lobster rice	120€/Kg
Melow rice with shrimps on carpaccio	39€
Rice with vegetables, mushrooms and codium	25€
"Fideuà" with "all-i-oli"	21€

SPECIALITIES

Macaroni Bolognese with a secret	12€
Spaghetti with lobster, garlic and chilli	38€
Fried Formentera prawns	24€
Formentera lobster "frit" with "pebrera" potatoes and fried egg	175€/Kg

GRILLED

Daily Formentera fish	90€/Kg
Cockles with garlic, cherry and chamomile	22€
Galician razors with lemon, garlic and parsley	19€
Fresh grilled sardines	14€
Grilled rock mussels	14€
Prawns from Formentera	190€/Kg
Grilled Formentera Lobster	165€/Kg
Grilled vegetables and mushrooms with romesco	18€
Roasted chicken by Nandu's way with spices and potates à la cocotte	16€
Iberian pork with "tximixurri" and potatoes	21€

SIDE DISHES

Grilled lettuce hearts with "aigua de Lurdes"	5€
Sautéed cauliflower and broccoli with pickles and Parmesan	5€
Grilled and candied Piquillo peppers	5€
Formentera mashed potatoes	4€
Fried island potates in olive oil	4€