

TO SNACK

Bread, all-i-oli and olives	3,50€
Formentera potato chips	4,5€
Toasted crispy bread with tomato	5€
Our corvina Gildas	5€/u
Coca bread with "sobrassada" and honey	11€
Homemade anchovies and pickled anchovies "marriage"	14€

OUR CROQUETTES (4 units)

○○○○ with red shrimp and shrimps ○○○○	19€
○○○○○○○○○○○○○○○○○○ mushrooms ○○○○○○○○○○○○○○○○○	10€
○○○○○○○ Nandu roasted chicken ○○○○○○	10€
○○○ Iberic ham of Enrique Tomàs ○○○	11€
○○○ grandmother roasted chicken ○○○	12€
Variety of shell with garlic, chilly and Manzanilla Mussels, clams and cockles	24€
Can Carlitos mussels	17€
Es Còdol Foradat fritter	23€
Calamari, cuttlefish, marinated anchovy, baby shrimps and	
Crispy calamari with citric mayonnaise	21€
Greater amberjack marinated with it's mayonnaise	19€

STARTERS

The peasant salad from Es Còdol Foradat	17€
Tomatoes with amb anchovies, burrata, goat cheese and piparra	16€
Roasted eggplant with "sobrassada", honey, seeds and Parmesan	16€
Roasted zucchini and eggplant on carpaccio with pinenut pesto	18€
Red shrimp carpaccio	31€
Bluefin tuna on carpaccio our way	27€
Veal on carpaccio with Parmesan, rocket and olive oil	24€

SIDE DISHES

Grilled lettuce heart with "aigua de Lurdes"	7€
Sautéed cauliflower and broccoli with pickles and Parmesan	7,5€
Grilled and candied Piquillo peppers	7€
Fried island potatoes in olive oil	7€

RICES (minimum 2 people)

Senyoret rice from Formentera with fresh red shrimps	42€ p/p
Black rice with cuttlefish, langoustines and "all-i-oli"	34€ p/p
Blue Lobster rice	129€/Kg
Melow rice with shrimps on carpaccio	43€ p/p
Rice with vegetables, mushrooms and codium	26€ p/p
"Fideuà" with "all-i-oli"	29€ p/p

WILD SPINY LOBSTER

Spiny Lobster Trilogy by Es Còdol Foradat	250€/Kg
-Minimum 2 people	
The boiled head in its "salpicón"	
Paws and coral with melow rice	
Grilled and flambéed tail with conyac, fried eggs, fried potatoes and sobrassda	
Spiny lobster in salt	185€/Kg
Grilled Spiny lobster	185€/Kg
Es Còdol's fried spiny lobster Formentera style with fried egg	195€/Kg
Spiny lobster melow rice and it's coral	195€/Kg

SPECIALITIES

Bluefin Tuna Tartare with avocado	38€
Spaghetti with blue Lobster, garlic and chilli	45€
Fried fresh shrimps	26€
Fresh shrimps in salt (250gr)	56€
Grilled lobster "Termidor" and caviar	190€/Kg
Lobster Frit of Es Còdol Foradat with friedd egg	140€/Kg

GRILLED

Formentera fish of the day	115€/Kg
Galician razors with lemon, garlic and chilly	24€
Fresh grilled sardines	17€
Grilled rock mussels	16€
Grilled national lobster	125€/Kg
Grilled vegetables and mushrooms with romesco sauce	19€
Boston but wiht "chimichurri", potatoes and onion	32€

DESSERTS

Varied fresh fruit of the time without work	12€
Sliced cheesecake	9€
Homemade Ice Creams (yoghurt and coconut, chocolate, strawberry, lemon, vanilla, cream or cream cheese)	9€
Cream flam with strawberries	9,5€
"Greixonera" in Catalan style	11€
Chocolate sin in the cut	11€
Es Còdol Lemon Pie Tartlet	11€
The iced whisky tart	12€
Melon Mojito	12€
Homemade "Neula" with fresh cheese, Nutella or marmalade	9,5€/17€