ES CÒDOL FORADAT

TAPAS

Bread, allioli and olives	6€ p/p
Formentera-style potato chips	4,5€
Toasted bread with tomato	6€
Corvina “Gilda” skewers	6€/each
Coca bread with sobrassada and honey	19€
Anchovy duo (fresh and marinated anchovies)	22€

OUR CROQUETTES (4 units)

○○○ Red prawn ○○○	19€
○○○○○○○○○ Mushrooms ○○○○○○○○○	12€
○○○○○ Roasted chicken (Jubany style) ○○○○○○	12€
○○○ Enrique Tomás Iberian ham ○○○	17€
○○○ Traditional roasted chicken ○○○	14€

Seafood assortment with garlic, chilli and Manzanilla wine Mussels, clams and cockles	26€
Mussels, Can Carlitos style	22€
Es Còdol Foradat fritter Calamari, cuttlefish, marinated anchovy, baby shrimps and eggplant	23€
Crispy calamari with citrus mayonnaise	22€
Marinated amberjack with its own dressing	24€

STARTERS

Es Còdol Foradat farmhouse salad	18€
Tomatoes with anchovies, burrata, goat cheese and piparra peppers	23€
Roasted eggplant with sobrasada, honey, seeds and Parmesan	20€
Carpaccio of roasted zucchini and eggplant with pine nut pesto	21€
Red prawn carpaccio	36€
Bluefin tuna carpaccio, our style	34€
Veal carpaccio with Parmesan, rocket and olive oil	31€

SIDE DISHES

(To accompany main courses)

Grilled baby gem lettuce with “aigua de Lourdes” dressing	9€
Sautéed cauliflower and broccoli with pickles and Parmesan	9€
Grilled and candied Piquillo peppers	9€
Fried local potatoes in olive oil	9€

RICES DISHES

(minimum 2 people)

“Senyoret” rice with red prawns	44€ p/p
Black rice with cuttlefish, prawns and aioli	42€ p/p
Blue lobster rice	156€/Kg
Creamy rice with prawn carpaccio	44€ p/p

MEDITERRANEAN SPINY LOBSTER

Spiny lobster trilogy by Es Còdol Foradat (500gr) - Minimum 2 people Boiled head served in “salpicón” Claws and coral with creamy rice Grilled and flambéed tail with Cognac, fried eggs and potatoes	250€ /Kg
Salt-baked spiny lobster	195€/Kg
Grilled spiny lobster	195€/Kg
Fried spiny lobster (Es Còdol style) with fried egg	195€/Kg
Creamy spiny lobster rice with - Minimum 2 people	195€/Kg
Dry spiny lobster rice - Minimum 2 people	195€/Kg
Spaghetti with lobster "a la cazuela"	195€/Kg

SPECIALITIES

Bluefin tuna tartare with avocado	44€
Spaghetti with blue lobster, garlic and chilli	52€
Fried prawns	39€
Salt-baked prawns (250gr)	59€
Es Còdol Foradat lobster fry with fried egg	156€/Kg

GRILL

Formentera fish of the day	130€/Kg
Grilled rock mussels	16€
Grilled blue lobster	159/Kg€
Grilled vegetables and mushrooms with romesco sauce	21€
Iberian pork with chimichurri, potatoes and onions	39€

Nandu Jubany

I.V.A 10% included

ES C Ò D O L FORADAT

DESSERTS

Fruit in osmosis	14€
Strawberries in vinegar with cream ice cream	12€
Cheesecake	14€
Homemade ice creams (yogurt and coconut, chocolate, strawberry, lemon, vanilla, cream, caramel or cookie)	9€
Cream and vanilla flan with chantilly and strawberries	9€
Catalan-style "greixonera"	12€
Chocolate sin with Lotus cookie and caramel ice cream	12€
Lemon Pie from Es Còdol	12€
Melon mojito	12€
Homemade neula with cream cheese ice cream, Quin Cacau or strawberry jam	12€/20€

10% I.V.A included

Nandu Jubany