

FABIOLA

GASTRONOMIC GARDEN

T O S H A R E

Roasted meat croquettes (3 units)	6,50
"Our Bravas" Crispy potatoes with sobrasada mayonnaise and black garlic aioli	6,50
Guacamole with homemade naan bread	14,50
Fresh Burrata with candied tomatoes	16,50
Russian salad with prawns from Sóller	15,50
Majorcan flat bread with tuna belly	16,50
Lobster roll "the good one" on brioche bread	17,00
Spanish garlic Sóller shrimps	16,00
Eggs, mushrooms and foie	20,00
Fried artichokes with romesco sauce	14,50
Crispy sardines	15,00
Spicy crabs	18,50
Crunchy little squids with ink sauce	15,00
Crispy chicken with corn nuts batter and homemade barbacue sauce	13,50
Foie entier, brioche and quince	18,50
Oxtail dumplings (5 units)	15,00
Creamy black rice with scallops	22,00
Mini cannelloni with mushrooms and foie	16,00
Roasted octopus with tubers and paprika aioli	18,50
Flamed salmon with Majorcan vegetables salad	16,00
Steak tartare	22,00
Suckling pig Pekin Style	20,00
Glazed beef rib with pineapple chutney	19,00



Sponge cake origin	
Lemon cake with meringue and mango-passion fruit sorbet	
Tiramisu with cappuccino ice cream	
Strawberries with cream and chocolate	
Chocolate ingot, peanuts butter and caramel	
Cheese tart with baked apple ice cream	7,50

10% VAT Incl.

Allergens list is at your disposal

We have at your disposal vegan, vegetarian and gluten-free dishes
It meets the R.D.I 420/2006 prevention of anisakis



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