

NOMAD TAPAS

SCALLOPS & PRAWNS CEVICHE

Marinated in sweet chili sauce, pomegranate, corn & mango

1pc. 4 3pcs. 11

KOREAN ROLL

Iberian bacon cooked during 36 hours, marinated mussels, shiitakes & huancaína tartar sauce

2pcs. 6,5 4pcs. 12,5

SQUID BAO

Steamed roll, battered squids & chipotle chili sauce

1pc. 4,5 2pcs. 8

TIGER PRAWNS TEMPURA

With crème fraîche dips & sriracha

2pcs. 5 4pcs. 9,5

MEX TACO

Lamb barbecue, blue corn & pico de gallo salad and guacamole

1pc. 4,5 2pcs. 8

RISOTTO & SHIITAKE CROQUETTES

With parmesan foam

3pcs. 4 6pcs. 7,5

SALMON TIRADITO

“Leche de tigre”, avocado & corn

9

MALLORCAN MINI BURGUER

Porc negre from the island, sobrassada, Mahón cheese & tomato marmalade

5

ANGUS MINI BURGUER

Bacon, jalapeños, tomatoes & japanese mayonnaise

4

ASIAN BEEF CARPACCIO

Cured angus, shimeji, snap peas, cheese slices, rocket, sesam dressing & soya

14

IBERIAN HAM

120g of thin slices of Iberian ham, glazed bread & Marcidas olives

16

ORGANIC QUINOA SALAD

Feta cheese, red pepper, black olives, corn, mixed herb, dry tomatoes & edamame

9

FROM THE SEA

MEDITERRANEAN GRILLED WEAKFISH Raf tomatoes salad & baked aubergines	18
STEAMED TURBOT Prawn's risotto, cashew dressing & sesam	19
NIKKEI OCTOPUS Grilled, "causa limeña", miso & yuzu sauce, "Tap de Corti" Mallorcan peppers "all i oli"	17

FROM THE LAND

"THAI STYLE" COUNTRY CHICKEN Traditional red curry & aromatic rice	17
BBQ-ROLLS ENTRECOTE Picked lotus root & crispy potatoes	22
24 HOURS CUTLET Hereford steak, Mallorcan patató, baby corn, snap peas & wine reduction	19
GLAZED SICHUAN LAMB 5 Chinese spices, soya, honey, chili & sautéed beans	20

SWEETS

MOJITO TEXTURES	4
PURO SPLIT SPHERE Banana, chocolate & hot caramel	6
WHITE CHOCOLATE CHEESECAKE Red fruits & chocolate chips	5
YOGURT BISCUIT À LA MINUTE Coconut foam, peta zetas & quark cheese ice-cream	5
SEASONAL FRUIT PLATTER	6
SORBETS AND ICE-CREAMS	5