



Our chef recommends

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| 1. Anglerfish with Kingprawns | 18,25 |
| 2. Chicken breast stuffed with seafood and grated cheese | 13,90 |
| 3. Roast shoulder of lamb | 16,80 |
| 4. Chicken breast stuffed with spinach and grated cheese | 13,90 |
| 5. Bass in salt crust | 19,50 |
| 6. Suckling pig majorcan style | 17,75 |
| 7. Paella with seafood (min. 2p./p.p.) | 16,50 |
| 5. Mixed paella with fish and meat (min. 2p./p.p.) | 15,25 |
| 6. Paella of lobster (min. 2p./p.p.) | 26,25 |

- Cold starters -

1. Mixed salad Tomato, lettuce, onion, ham, cheese, egg, carrot	8,95
2. Salad "Spingtime" Tomato, lettuce, pineapple, tunafish, peas, asparagus, nuts, mayonnaise	8,95
3. Salad Nicoise Tomato, lettuce, onion, pepper, green beans, tunafish, anchovy, egg	8,95
4. Avocado and prawns salad Lettuce, avocado, prawns, salmon, prawns-sauce	10,75
5. Zocalo salad tomato, lettuce, croutons, parmesan cheese, apple, chicken, anchovy sauce	10,75
6. Tomato and tunafish salad	9,25
7. Tomato and mozzarella salad	10,75
8. Salad with seafood Tomato, lettuce, onion, tunafish, prawns, mussels, crab, prawns-sauce	11,25
9. Salmon marinated	13,95
10. Prawns cocktail with melon and avocado.	13,90
11. Prawns cocktail	13,90
12. Avocado with salmon	14,25
13. Avocado with prawns	14,25
14. Melon with salmon	14,25
15. Melon with ham.	13,25
16. Kingprawns with pineapple	13,90
17. Gazpacho.	7,95
18. Carpaccio of beef with parmesan cheese and pine Kemel.	15,90

- Rice -

19. Lobster paella (min. 2 pers. / p.p.)	26,25
20. Spinty lobster paella (min. 2 pers. / p.p.)	p.s.m.
21. Paella mixed (min. 2 pers.)	15,25
22. Paella special with seafood (min. 2 pers. / p.p.)	16,50
23. Rice fish soup and seafood (min. 2 pers. / p.p.)	16,50
24. Paella with meat (min. 2 pers. / p.p.)	15,25
25. Vegetable paella (min. 2 pers. / p.p.)	14,90

- Hot starters and tapas -

26. Vegetable cream soup.	7,75
27. Onion soup (gratin)	7,90
28. Mushrooms cream soup.	7,75
29. Fish soup	8,60
30. Chicken soup with noodles	7,75
31. Tomato cream soup	7,75
32. Asparagus cream soup	7,75
33. Brie cheese coated in almond flour and marmalade	13,40
34. Stuffed mussels.	11,25
35. Clams Marinera	14,75
36. Mussels Marinera	13,25
37. Prawns with garlic.	15,25
38. Kingprawns with curry / cognac	13,25
39. Fried anchovies in batter	11,60
40. Mixed grilled of vegetables	13,90
41. Fried squid	12,90
42. Fried breaded mushrooms	9,80
43. Small green Padrón peppers.	10,95
44. Chorizos typical spanish wine	10,95
45. Battered baby squid.	12,50
46. Garlic mushrooms	9,80

- Noodles and eggs -

47. Lasagne Fiorentina of the house.	9,90
48. Lasagne with salmon	12,75
49. Spaghetti Bolognaise	10,75
50. Spaghetti Carbonara	10,75
51. Spaghetti with salmon.	13,25
52. Spaghetti with garlic.	10,50
53. Spaghetti with prawns.	13,50
54. Spaghetti with seafood	13,50
55. Tortellini 4 cheeses	10,75
56. Spanish omelette	9,25
57. Omelette with asparagus/mushrooms	9,25
58. Omelette with ham or cheese	9,25
59. Omelette with prawns.	12,90
60. Omelette with vegetables and peppers.	9,25
61. Omelette with tunafish	9,25

- Children's menu -

62. Chicken breast with chips	5,90
63. Fish filet with chips	5,90
64. Scallop with chips	5,90
65. Hamburger with chips.	5,90
66. Sausage with chips	5,90
67. Spaghetti Bolognaise	5,90
68. Spaghetti Carbonara	5,90
69. Fried egg with chips	5,90
70. Chicken croquettes with chips	5,90
71. Scampi with chips.	5,90
72. Beans with chips	5,90
73. Portion of chips	5,90
74. Chicken nuggets with chips	5,90

- Fish -

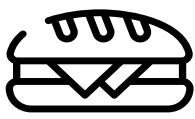
75. Grilled prawns Sauteed potatoes and vegetables	18,75
76. Prawns in garlic	16,75
77. Fried prawns scampi Chips and vegetables.	16,75
78. Grilled squid or fried Sauteed potatoes and vegetables	18,50
79. Grilled sole or meunier Sauteed potatoes and vegetables	18,50
80. Stuffed sole with prawns in cava sauce Sauteed potatoes, rice, and vegetables	18,00
81. Grilled swordfish Sauteed potatoes and vegetables	18,00
82. Swordfish with orange sauce Sauteed potatoes, rice and vegetables	18,25
83. Salmon wrapped in bacon with wild mushrooms and Port wine sauce Sauteed potatoes, rice, and vegetables	18,90
84. Fresh salmon grilled / papillote Sauteed potatoes and vegetables	17,90 / 18,90
85. Fresh salmon with green pepper sauce or cava sauce and vegetables	18,90
86. Sardinas grilled Chips and vegetables	11,25
87. Grilled hake or fried Sauteed potatoes and vegetables	17,90
88. Stuffed hake with seafood Sauteed potatoes, rice and vegetables.	18,50
89. Kebab with king prawns and anglerfish Sauteed potatoes, rice and vegetables	17,90
90. Anglerfish with king prawns Sauteed potatoes, rice and vegetables	18,25
91. Grilled anglerfish Sauteed potatoes and vegetables	17,90
92. Grilled bass Sauteed potatoes and vegetables / in salt crust.	19,50
93. Stuffed mussels Sauteed potatoes and vegetables	12,90
94. Mussels "marinera"	13,90
95. Clams "marinera"	16,25
96. King prawns with curry or cognac sauce Sauteed potatoes, rice and vegetables	16,25
97. Mixed grilled of fish and seafood.	27,90
98. Zarzuela with fish and seafood (min. 2 pers.)	27,90
99. Grilled turbot Sauteed potatoes and vegetables	18,75
100. Grilled king prawns Sauteed potatoes and vegetables	18,75
101. Shell scallops stuffed cod graten Sauteed potatoes, rice and vegetables	18,75
102. Turbot chef's style Sauteed potatoes, rice and vegetables.	19,40
103. Grill lobster Sauteed potatoes and vegetables	26,00
104. Grill Spiny lobster	p.s.m.

- Meat -

105. T. Bone steak Jacket potato with garlic and vegetables.	17,80
106. T. Bone steak in pepper sauce or roquefort sauce Saute potatoes, rice and vegetables	18,25
107. Entrecôte grilled Jacket potato with garlic and vegetable	17,95
108. Entrecôte in pepper sauce or roquefort sauce Saute potatoes, rice and vegetables	18,40
109. Fillet of lamb with mint sauce Saute potatoes, rice and vegetables	18,80
110. Fillet of lamb with Porto wine sauce Saute potatoes, rice and vegetables	18,80
111. Suckling pig mallorcan style	17,75
112. Porkfilet grilled Jacket potato with garlic and vegetables.	14,90
113. Fillet of pork (Tropicana) Curry sauce, banana, peach, pineapple, rice, chips	15,25
114. Porkfilet stuffed with plum and leeksauce and mushrooms Saute potatoes, rice and vegetables	15,50
115. Porkfilet in pepper sauce Saute potatoes, rice and vegetables	15,50
116. Chicken kebab Jacket potato with garlic and vegetables	12,80
117. Shoulder of lamb Jacket potato with garlic and vegetables.	16,80
118. Lamb chops grilled Jacket potato with garlic and vegetables	15,80
119. Cordon blue Chips and vegetables	14,00
120. Cordon blue in pepper sauce Saute potatoes, rice and vegetables	14,50
121. Escalope Chips and vegetables.	12,90
122. Escalope in pepper sauce Saute potatoes, rice and vegetables	13,50
123. Rabbit in garlic sauce Chips and vegetables.	12,25
124. Magret of ducking with oranges Saute potatoes, rice and vegetables	13,25
125. 1/2 Grilled chicken Chips and vegetables	11,00
126. Chicken breast grilled Chips and vegetables	11,00
127. Chicken breast in pepper sauce or roquefortsauce Saute potatoes, rice and vegetables	11,80
128. Chicken breast in orange sauce Saute potatoes, rice and vegetables	11,80
129. Chicken breast in curry sauce Saute potatoes, rice and vegetables	11,80
130. Chicken breast stuffed with spinach al gratén Saute potatoes, rice and vegetables.	13,90
131. Chicken breast stuffed with seafood Saute potatoes, rice and vegetables	13,90
132. Filet steak grilled Jacket potato with garlic and vegetables	18,50
133. Filet steak in pepper sauce Saute potatoes, rice and vegetables.	19,25
134. Filet steak Stroganoff Saute potatoes, rice and vegetables	19,25
135. Filet steak in leeksauce and mushrooms Saute potatoes, rice and vegetables	19,25
136. Filet steak "Café París" Saute potatoes, rice and vegetables	19,25
137. Turnedó à la crème Rosini Saute potatoes, rice and vegetables	19,25
138. Filet steak in slices saute with prawns and aromatic oil Saute potatoes, rice and vegetables	19,25
139. Chateaubriand (min. 2 per., p. per.)	21,90

- Special sauces -

• Currysauce	4,55
• Peppersauce	4,55
• Roquefortsauce	4,55
• Stroganoffsauce	4,55
• Leeksauce with mushrooms	4,55
• Bread, butter, garlic sauce, olives	2,50
• Garlic bread	3,75
• Bread with tomato.	3,90



SNACK

Breakfast

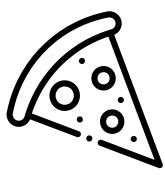
1. Toast, butter and jam5,60
2. Eggs and bacon8,50
3. Eggs and ham8,50
4. Scrambled eggs with ham.8,50
5. Boiled egg, ham, cheese,
salami, bread and butter8,90

Sandwiches and hamburgers

6. Sandwich tunafish and tomato5,50
7. Bikini sandwich5,50
8. Club sandwich6,75
9. Cheese and tomato sandwich5,75
10. Vegetal sandwich6,75
11. Bacon sandwich.5,90
12. Chicken sandwich.6,75
13. Simple hamburger5,75
14. Double hamburger7,90
15. Cheeseburger.5,90
16. Hamburger with pineapple5,90
17. Pepito of porkloin7,50
18. "Pa amb oli" with Parma ham6,90
19. "Pa amb oli" with cheese.6,90

Combined plates

65. Porkloin, fried egg, chips
and salad11,90
66. Porkloin, sausage, cheese,
chips and salad.11,90
67. Sausage, beans, bacon,
chips.11,90
68. Hamburger, sausage, eggs,
chips and salad.11,90
69. Hamburger, cheese, egg,
chips, and salad11,90
70. Omelet with beans
and chips11,90
71. Eggs, sausage, bacon,
beans and chips11,90



PIZZAS

- 1 **Margarita** 9,25
Tomato, mozzarella, oregano.
- 2 **Prosciuto** 9,90
Tomato, mozzarella, ham, oregano
- 3 **Vegetariana** 11,25
Tomato, mozzarella, mushrooms,
artichoke, onion, red pepper, oregano
- 4 **Carbonara** 11,25
Tomato, mozzarella, cream, bacon,
mushrooms, oregano
- 5 **Calzone**. 11,25
Tomato, mozzarella, ham, egg,
fresh tomato, oregano
- 6 **Mallorquina** 11,25
Tomato, mozzarella, trempó, tunafish,
olives, oregano
- 7 **Caprichosa** 11,25
Tomato, mozzarella, egg, bacon
mushroom, green pepper, oregano
- 8 **4 Estaciones** 11,25
Tomato, mozzarella, green pepper,
artichoke, mushrooms, ham, oregano
- 9 **Diávola** 11,25
Tomato, mozzarella, salami pepperoni,
garlic, onion, aromatic oil, oregano
- 10 **Tejana** 11,25
Tomato, mozzarella, minced beef
(spicy) fresh tomato, onion, garlic, oregano
- 11 **4 Quesos** 11,25
Tomato, mozzarella, emmental,
parmesan, roquefort, oregano
- 12 **Marinera** 11,25
Tomato, mozzarella, prawns, mussels,
clams, salmon, oregano
- 13 **Zócalo** 11,25
Tomato, mozzarella, tunafish, salami,
egg, ham, mushrooms, oregano



BEBIDAS

Soft-drinks

COKE.	3,25
FANTA (orange or lemon)	3,25
SPRITE.	3,25
NESTEA	3,75
TONIC	2,75
FRUIT JUICES.	3,10
FRESH ORANGE JUICE	3,95
WATER 50cl	3.90
SODA 50cl	3.90

Beers

Small beer 35cl.	3,40
Large beer 50cl.	4,55
SAN MIGUEL	3,95
MAHOU	3,95
FRANZISKANER	4,90
CORONA	4,40
BUDWEISER	4,25
BECK'S.	4,25
HEINIEKEN.	4,25
MAGNERS	6,50

Sangria

SANGRIA 1 L	16,90
SANGRIA ½ L.	9,50
SANGRIA CHAMPAGNE 1 L	19,25
SANGRIA CHAMPAGNE ½ L.	10,50
GLASS SANGRIA	8,75
GLASS SANGRIA CHAMPAGNE	8,90
COPA DE CAVA	5,25

Aperitif

APEROL SPRITZ	7,90
PIMM'S.	6,90
CAMPARI ORANGE	6,90
CAMPARI SODA	5,90
TÍO PEPE.	3,75
PEDRO XIMENEZ.	3,75
CASSIS	4,55
BITTER.	2,75
CYNAR	4,65
DUBONET	4,65
MARTINI	4,75
MOSCATEL.	3,75
OPORTO	3,75
PERNOD	5,55
RICARD	5,55

Gin

LARIOS.	5,25
GORDONS	5,25
BOMBAY	6,40
BOMBAY SAPPHIRE.	6,40
HENDRICK'S	8,90
TANQUERAY	6,40
BEEFEATER	5,25
XORIGUER	6,40
GINEBRA DE LA CASA.	4,75

Rum

BACARDI	5,25
CACIQUE	5,25
NEGRITA	5,25
AMAZONAS	5,25
BARCELO.	6,40
HAVANA CLUB 3 YEARS.	5,25
HAVANA CLUB 5 YEARS.	6,40
HAVANA CLUB 7 YEARS.	8,90
RON DE LA CASA	4,75

Vodka

ABSOLUT	6,40
SMIRNOFF	5,25
ERISTOFF	5,25
MOSKOVSKAVA.	6,40
VODKA DE LA CASA.	4,75

Whisky Blended

GLEND GRANT	8,60
GRANT'S	6,90
BALLANTINES	6,90
BELL'S	6,90
CUTTY SARK	6,90
JACK DANIELS	6,90
DEWAR'S WHITE LABEL.	6,90
J&B	6,90
JOHNNIEWALKER "RED LABEL"	6,90
WHITE HORSE	6,90
DYC	6,90
FAMOUS GLOSE	6,90
IRISH JAMESON	9,25
CANADIAN CLUB	8,50
WHISY DE LA CASA	5,90

Bourbon Whisky

JIM BEAN.	9,65
FOUR ROSES.	9,65
FORESTER	9,65

Whisky Reserva

CHIVAS REGAL 12 YEARS	10,75
DIMPLE 15 YEARS	11,00
CARDHU 12 YEARS	10,75
BALLANTINES 12 YEARS	10,75

Brandy

103	4,45
CARLOS III	5,25
SOBERANO.	4,45
MAGNO	5,25
SUAU	5,25
TERRY	4,45
TORRES 5	5,25
VETERANO	4,45
CAÑA VALLS	4,45
BRANDY DE LA CASA	4,15

Brandy Reserva

GRAN DUQUE DE ALBA.	9,25
CARLOS I.	9,25
LEPANTO.	9,25
CARDENAL MENDOZA	9,25
TORRES 10.	8,60
NAPOLEON.	9,15
SUAU 15 AÑOS	9,25
TERRY RESERVA	8,60

Cognag Reserva

REMY MARTIN	10,50
MARTELL.	10,50
HENNESSY.	10,50
COURVOISIER	10,50

Armagnac

SEMPÉ.	9,25
CHATEAU DE MONBEL	8,75

Calvados

LE REMPARTS	9,25
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Anis

ANIS DEL MONO	4,25
LA ESTRELLA.	4,25
SAMBUCA	5,25
MARIE BRIZARD ANISSETE	4,25

Spirits

LIMONCELLO.	5,25
SAMBUCA	5,25
HIERBAS MALLORCA	5,25
FERNET BRANCA	5,25
FERNET MENTA	5,25
CHARTREUSE "VERDE"	5,80
CHARTREUSE "AMARILLO"	5,25
GRAPPA	5,25
SCHNAPS	3,50
PALO.	5,10
FRANGELICO.	5,10
AMARETTO.	5,10
DRAMBUIE.	5,25
GRAND MARNIER AMARILLO	5,25
GRANDMARNIER ROJO	5,25
COINTREAU	5,25
SOUTHERN COMFORT	6,90
TÍA MARÍA	5,25
BAILEYS	5,25
BENÉDICTINE	5,25
RAMAZZOTI	5,10
PONCHE CABALLERO.	5,10
PACHARÁN.	5,10
JÄGERMEIFTER.	5,25
PEPPERMINT.	5,10
GALIANO.	5,25
ORUJOS	5,10

Coffees

IRISH COFFEE	6,75
Whisky, coffee and cream	
CALYPSO COFFEE.	6,75
Tía maría, coffee and cream	
PARISIEN.	6,75
Grand Marnier, coffee and cream	
ALEXANDER	6,75
Brandy, coffee and cream	
ZOCALO COFFEE	6,75
Baileys, coffee and cream	
CAPPUCCINO.	3,65
ICE COFFEE	6,25
ICE CHOCOLATE	6,35
WHITTE COFFEE	2,40
AMERICANO	2,40
ESPRESSO	2,00
CARAJILLO	3,25
DECAF COFFEE.	2,40
TEA	2,40
CHAMOMILE	2,40
PEPPERMINT.	2,40

Milkshakes

CHOCOLATE	6,25
VANILLA	6,25
STRAWBERRY	6,25
BANANA	6,25
PISTACHIO	6,25

Selección Especial Localo

BLANC

BLANCO WEISSWEIN WHITE WINE



VINO DE LA CASA / HAUSWEIN / WINE HOUSE

4.75 €

17.50 €



2CV - DOS CAVALLS BLANC

Prensal, Sauvignon Blanc y Chardonnay

Mallorca
Vi de la Terra

21.80 €



VERITAS BLANC

Moll y Chardonnay

Mallorca
DO Binissalem

22.50 €



J. LUIS FERRER

Moll, Chardonnay, Moscatel y otras

Mallorca
Binissalem

5.00 €

16.00 €



VQ SAUVIGNON BLANC 100%

Sauvignon Blanc

Tierra de Castilla

16.80 €



FINCA BESAYA BLANCO

Viura

DO Rioja

16.50 €



CANICAS "MADURADO SOBRE LÍAS"

Albariño

DO Rías Baixas

22.75 €



SOTO & MANRIQUE "TINITA"

100% Verdejo

DO Rueda

19.00 €



BLANC PESCADOR

Macabeo, Parellada y Xarel.lo

Cataluña

16.50 €



VIÑA SOL

Parellada y Garnacha Blanca

Cataluña

17.50 €

TINTOS

TINTOS ROTWEIN RED WINE



VINO DE LA CASA/ HAUSWEIN / WINE HOUSE

4.75 € 17.50 €

TINTOS JOVENES



2CV - DOS CAVALLS NEGRE
Manto Negro, Callet y Merlot

Mallorca
Vi de la Terra

21.80 €



TROMPO ROBLE
100% Tinta Fina

DO Ribera del Duero

17.00 €



FINCA BESAYA
100 % Tempranillo

DO Rioja

16.50 €



ROBATIE CRIANZA
Tempranillo

DO Rioja

18.90 €



BIGARDO
Tinta de Toro

Toro

22.00 €



ALIDIS CRIANZA
Tempranillo

Ribera del Duero

23.00 €



VERITAS VINYES VELLES
Mantonegro, Cabernet Sauvignon, Callet y Sirah

Mallorca
DO Binissalem

21.90 €



JUAN GIL CRIANZA
Monastrell

DO Jumilla

21.00 €



J. LUIS FERRER
Mantonegro, Cabernet Sauvignon,
Tempranillo, Callet y Sirah

Mallorca
Binissalem

5.00 € 16.00 €

TINTOS CRIANZA



JOSE LUIS FERRER RESERVA
Mantonegro, Callet y Cabernet Sauvignon

Mallorca
DO Binissalem

30.00 €



PESQUERA RESERVA
Tinto Fino

DO Ribera del Duero

38.00 €



MARQUES DE MURRIETA RESERVA
Tempranillo

DO Rioja

34.00 €

TINTOS RESERVA

ROSAT ROSADO ROSE ROSE



VINO DE LA CASA / HAUSWEIN / WINE HOUSE

4.75 € 17.50 €



NARANJAS AZULES ROSADO PALIDO
100% Garnacha

Castilla y Leon

19.00 €



VIENTO ALISEO ROSADO BIODINAMICO
100% Bobal

Tierra de Castilla

17.00 €



VERITAS ROIG
Mantonegro

Tierra de Castilla

18.50 €



J. LUIS FERRER
Mantonegro, Callet, Tempranillo,
Cabernet Sauvignon y Sirah

Mallorca
Binissalem

5.00 € 16.00 €



MATEUS ROSE
Variedades Autóctonas

Portugal

18.00 €

CAVAS & CHAMPAGNES



CAVA DE LA CASA / SEKT DES HAUSES
Macabeo y Chardonnay

DO Cava 5.25 € 17.50 €



MARIA RIGOL ORDI BRUT NATURE
Xarel lo, Macabeo y Parellada

DO Cava

18.50 €



MARIA RIGOL ORDI BRUT ROSADO RESERVA
100% Pinot Noir

DO Cava

20.50 €



MOET & CHANDON IMPERIAL BRUT
Pinot Noir, Pinot Meunier, Chardonnay

Champagne

59.00 €



MOET & CHANDON ROSE IMPERIAL BRUT
Pinot Noir, Pinot Meunier y Chardonnay.

Champagne

70.00 €