

PALMA DE MALLORCA

··· SNACKS ···

OLIVES Gordal >4.00

PAN CRISTAL Olive oil & tomato ramallet >8.50 **HOMEMADE FOCCACIA** Black garlic Aliolo, romesco >6.50

ROCKFELLER OYSTERS Baked oysters, sautee spinach, Pernaud, hollandaise & shallots >12.00

··· CURED MEAT & CHEESE ···

CHEESE PLATTER Parmigiano Reggiano, Manchego & Idiazabal >17.50 **CHARCUTERIE (100g)** Lomo, Chorizo & Salchichon or Jamon Iberico >19.50 **CAMEMBERT AU GRATIN** Toasted almonds, Sourdough bread >13.00

••• TAPAS TO SHARE ••• TIRADITO Fresh seabass tiradito and avocado mouse >14.00 **BURRATA** Iberian ham, dried tomatoes, nuts, honey vinaigrette >15.00 **FIERY PRAWN COCKTAIL** Cooked prawn cocktail, watercress, cucumber >16.00 **BEEF TATAKI** With truffled fritters >16.00

PATATAS BRAVAS Potatos with ali oli and salsa brava >9.50 RIBEYE CROQUETAS Truffled mayo >14.00 FRIED CALAMARI Citric dip >19.00 **MEATBALLS** Ragu with fried basil >14.00

··· VEGAN ···

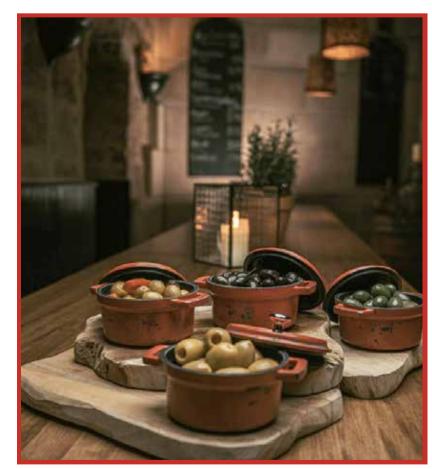
GRILLED VEGETABLES Courgette, mushrooms, onion, paprika, tomato & hummus >13.00 **TOMATO COULIS** with Tofu & yuzu >10.00

··· GRILLED ···

GRILLED GALICIAN OCTOPUS Smoked paprika, creamy potatoes, garlic chips WET AGED NEW YORK STRIP SIRLOIN Farmed tomatoes, Jalapeno chimichurri >29.00

··· SWEETS ···

CHOCOLATE MARQUISE Salty caramel, vanilla Ice cream >9.50 **CREAMY ORANGE MOUSE** Orange curd, chocolate soil, coffee >9.50













OPENING TIME

Tuesday to Saturday 18:30 - 00:00

www.wineing.es







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