


GIN & TONIC

- Gin Mare** (Spain) with Basil and Juniper Berry 14
- Tanqueray SEVILLA** (England) with Orange and Coriander 13
- Bombay Sapphire** (England) with Lime 12
- Hendricks** (Scotland) with Cucumber 13
- Monkey 47** (Germany) with Mixed Fresh Berries and Lemon Twist 15
- Tanqueray** (England / Scotland) with Lemon Twist and Lime 12
- Cabraboc Mandarina** (Sóller) with Ginger and Cinnamon 13
- Cabraboc** (Sóller) with Juniper Berry, Lemon Twist and Rosemary 14
- Gin of the Day: ???**

COCKTAILS

- Aperol Spritz** 12
Aperol, Cava, Soda
- Rosemary-Vanilla Spritz** 12
Vodka, Licor 43, Rosemary, Soda
- Limoncello Spritz** 12
Limoncello, Lemon, Cava, Soda
- Mimosa** 10
Fresh Orange Juice, Cava
- Hugo** 12
Cava, Elderflower Syrup, Mint, Soda, Citrus
- Cuban Lemonade** 12
White Rum, Fresh Lime/Limon, Sugar, Mint
- Amaretto Sour** 12
Disaronno, Fresh Lime, Sugar
- Kingfisher Cocktail** 12
Frangelico, Vodka, Cranberry Juice, Lime
- Berry Soda** 13
White Rum, Chambord, Mint, Berry, Soda
- Margarita** 12
Tequila, Triple Sec, Lime
- Blueberry Mule** 12
Vodka, Ginger Beer, Crushed Ice, Lime, Blueberries
- Kentucky Mule** 12
Bourbon, Ginger Beer, Mint, Lime, Sugar
- Coriander and Melon Martini** 12
Melon Liqueur, Vodka, Lime, Coriander
- Green Apple Martini** 12
Green Apple Liqueur, Vodka, Lime Juice
- Spanish Bloody Maria** 12
Vodka, Tomato Juice, Olive Juice, Sea Salt, Olives
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BEERS

Estrella Draft 4,5 / 5,5 / 6,5
Estrella Alcohol Free 5,5
Coronita 6,5
Kingfisher 6,5
Rosa Blanca 5,5

SANGRIA

**Homemade Red or
White Sangria**
Glass 13
Jug 30

LIQERS & DIGESTIFS

Standards 7 ++
Premium 8 ++
Extra Premium 9 ++

WARM DRINKS

Espresso, Cortado 3
Caffè Latte, Cappuccino,
Tea 4

SOFT DRINKS

Juices 4,5
Fresh Orange Juice 5,5
Soft Drinks 4
Water 0,5l 4
Water 0,7l 5,5

LEMONADE

Homemade Organic Lemonade
(Lemons are hand-picked from our neighbor's tree)
Classic, Mint or Green Apple 5

Lemonade Cocktail
Add Vodka, Gin, Tequilla or White Wine 10

Wild Berry Ice Tea 5

We also
prepare other
drinks upon
your request!

WINE

WHITE:

			Glass	Bottle
Son Colom	Mallorca	Prensal B, Macabeo, Chardonnay	6,5	21
La Meta	Rueda	Verdejo	6	20
Nieva	Rueda	Sauvignon Blanc		22
Attis	Rias Baixas	Albarino		39
Jose Pariente	Rueda	Verdejo		24
Son Vich	Mallorca	Viognier		37
Marges	Mallorca	Manto Negro		32
OM	Mallorca	Viognier, Giró, Prensal		37
Paraguas Atlantico	Ribeiro	Treixadura, Godello, Albariño		50
Louro	Valdeorras	Godello		40
Finca La Colina	Rueda	Sauvignon Blanc		41
As Sortes	Valdeorras	Godello		76
D'Amós Blanc 2022	Mallorca	Riesling and Chardonnay		63

RED:

Sa Rota	Mallorca	Cabernet Sauvignon	6,5	21
Hacienda El Olmo	Rioja	Tempranillo	6	20
Can Axartell	Mallorca	Pinot Noir, Merlot, Syrah, Callet		31
Pago de los Capellanes	Rib.d.Duero	Tempranillo (Crianza)		49
Alto Moncayo	C. de Borja	Garnacha		69
Supernins	Mallorca	Manto Negro		32
Petalos	Bierzo	Mencia		43
Les Crestes	Priorat	Syrah, Garnacha, Cariñena		49
Murua Reserva	Rioja	Tempranillo, Graciano, Mazuelo		38
Cortijo Los Aguilares	Ronda	Pinot Noir		64

ROSÉ:

Kármán	Rioja	Garnacha, Viura	6	21
Can Sumoi	Penedes	Sumol, Parellada, Xarel-lo		31
MB	Mallorca	MN, Cabernet Sauvignon, Merlot		32
Sensual	Mallorca	Manto Negro		42

CAVA / CHAMPAGNE:

Parxet Cuvee 21 (Bio)		Macabeu, Pansa Blanca, Parellada		31
At Roca Rosé		Macabeu, Monastrell		36
Crété Chamberlin Rosé		Pinot Noir, Chardonnay, Pinot Meunier		85
Cordiniu Brut 20cl			8	

APPETIZERS

Olives, Red Alioli & Warm Bread

6 / Person

Tuna Ceviche Bites „Asiatico“

Marinated Raw Red Tuna with Asian Inspired Flavors

22

Fried Calamari Rings in Panko Crumbs

Accompanied with a Homemade Tartar Sauce

18

The Beef Carpaccio

Osmotized Radishes, Parmesan Chips, Rocket, Extra Virgin Olive Oil and
Lemon Gel

21

Zamburiñas on the Half Shell

Wakame Salad, Ponzu, Katsuobushi and Lime

22

Grilled Jumbo Tiger Prawns

4 Prawns with Citrus Mayonnaise

22

Octopus and Prawns „Ensaladilla“

Potato, Carrot, Smoked Paprika Mayonnaise and Black Olives Grissini

22

Burrata with Pickled Pear

Confit Cherry Tomatoes, Smoked Sardines and Basil Emulsion

20

MAIN COURSE

Fish Soup Mediterranean Style

Shrimp, Fish, Calamari, Mussels, Octopus in a
Tomato Sauce with Crostini

31

Grilled Whole Fish of the Day

Served with a Mixed Salad

27

(Extra: Fresh Cut Fries 4,5)

Black Seafood Spaghetti

Squid Ink Spaghetti with Mixed Seafood, Saffron Cream Sauce and Coriander

27

Slow-Braised Iberian Pork Ribs

Sóller Oranges BBQ Sauce, Confit Apple, Celeriac Purée and Coleslaw

30

Grill Sea Bass with Cauliflower and Beetroot

Cream of Cauliflower and Beetroot, Slow-Cooked Leek and
Seaweed „Chimichurri“

31

Fish & Chips

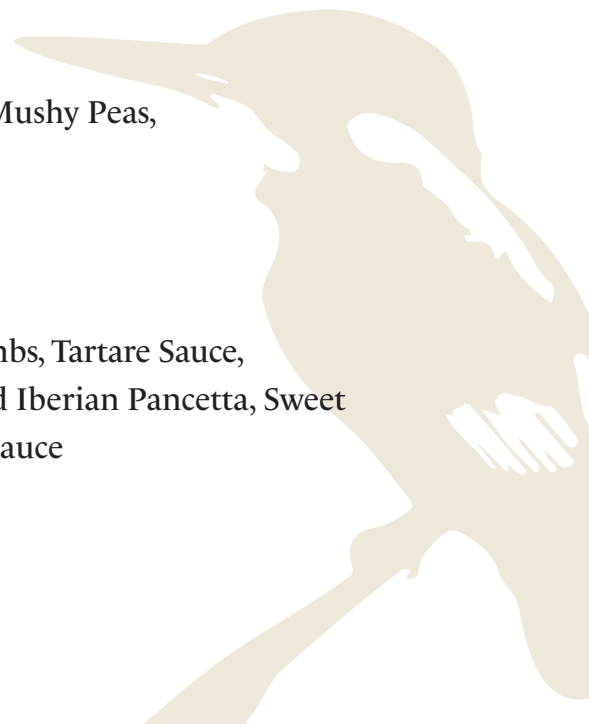
Battered Cod Filet, Fresh Cut Chips, Mushy Peas,
Gherkins and Tartar Sauce

29

Kingfisher Burger

Sea Bass Fillet Breaded in Panko Bread Crumbs, Tartare Sauce,
Pickled Cucumber, Fresh Tomato, Baby Spinach and Iberian Pancetta, Sweet
Potato Fries and Blue Cheese Sauce

26



*Please,
also ask for
our local ice
creams!*

DESSERT

Passion Fruit Crème Brûlée

Homemade and Simple, One of the Best Desserts in the World

13,5

Brownana

Brownie, Caramelised Banana and Fruit of the Forest Cream

13,5

Add: **Vanilla Ice Cream** 3

Basque Cheese Cake

Wild Mushroom-Jam with Camagrocs

13,5

Daily Dessert Selection

Ask our service for the Daily Offer

13,5

3 Scoops of Ice Cream

With whipping cream, fresh fruits and chocolate sauce

14

*Would you like a hot beverage or
digestif with or after dessert?*

Special Coffees

International Standard **Liqueur Coffees**
and **Iced Coffee** with **Caramel** or **Chocolate**

12

Premium or Standard Brandy, Whiskey, Rum, Liqueur

Ask for our selection or your favorite

7+