

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 Mandarinina** (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

Negroni 13
Martini Rosso, Campari, London Gin

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

Espresso Martini 12
Vodka, Espresso, Tia Maria

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

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 32

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	Prensall B, Macabeo, Chardonnay	6,5	21
La Meta	Rueda	Verdejo	6,5	21
Nieva	Rueda	Sauvignon Blanc		23
Attis	Rias Baixas	Albarino		40
Jose Pariente	Rueda	Verdejo		25
Son Vich	Mallorca	Viognier		37
Marges	Mallorca	Manto Negro		32
OM	Mallorca	Viognier, Giró, Prensall		39
Paraguas Atlantico	Ribeiro	Treixadura, Godello, Albariño		51
Louro	Valdeorras	Godello		42
Finca La Colina	Rueda	Sauvignon Blanc		42
As Sortes	Valdeorras	Godello		76
D'Amós Blanc 2022	Mallorca	Riesling und 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)		50
Alto Moncayo	C. de Borja	Garnacha		69
Supernins	Mallorca	Manto Negro		32
Petalos	Bierzo	Mencia		44
Les Crestes	Priorat	Syrah, Garnacha, Cariñena		49
Murua Reserva	Rioja	Tempranillo, Graciano, Mazuelo		45
Cortijo Los Aguilares	Ronda	Pinot Noir		65

ROSÉ:

Kármán	Rioja	Garnacha, Viura	6	22
Can Sumoi	Penedes	Sumol, Parellada, Xarel-lo		32
MB	Mallorca	MN, Cabernet Sauvignon, Merlot		33
Sensual	Mallorca	Manto Negro		43
D'Amos Rosat	Mallorca	Cabernet Sauvignon		56

CAVA / CHAMPAGNE:

Parxet Cuvee 21 (Bio)		Macabeu, Pansa Blanca, Parellada		36
At Roca Rosé		Macabeu, Monastrell		37
Crété Chamberlin Rosé		Pinot Noir, Chardonnay, Pinot Meunier		85
Cordiniu Brut 20cl				8

APPETIZERS

Olives, Red Alioli & Warm Bread

7 / Person

Tuna Ceviche Bites „Asiatico“

Marinated Raw Red Tuna with Asian Inspired Flavors

23

Fried Calamari Rings in Panko Crumbs

Accompanied with a Homemade Tartar Sauce

19

The Beef Carpaccio

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

22

Zamburiñas on the Half Shell

Wakame Salad, Ponzu, Katsuobushi and Lime

23

Grilled Jumbo Tiger Prawns

4 Prawns with Citrus Mayonnaise

23

Octopus and Prawns „Ensaladilla“

Potato, Carrot, Smoked Paprika Mayonnaise and Black Olives Grissini

23

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

29

(Extra: Fresh Cut Fries 4,5)

Black Seafood Spaghetti

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

28

Slow-Braised Iberian Pork Ribs

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

31

Grill Sea Bass with Cauliflower and Beetroot

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

32

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+