

# DAVANT LA MAR

## BISTRO

### WHILE WAITING

#### MIENTRASTANTO

|  |         |
|--|---------|
| ESPLÉNDIDO Cocktail <i>Prosecco &amp; fresh strawberries</i> | 11.50 € |
| Bistro Bellini <i>Prosecco &amp; white peach</i>             | 11.50 € |
| Glass of Cava  | 5.50 €  |

Servicio de pan casero, olivas y aceite de oliva virgen 2€ por persona  
*Home made bread, olives and virgin olive oil from Soller 2€ per person*

### TAPAS & TO SHARE

#### TAPAS & PARA PICAR

|  |        |
|--|--------|
| Espléndido patatas bravas with kimchi mayo<br><i>Patatas bravas Espléndido con mayonesa de kimchi (K IF ID IB IL IM)</i>                           | 7.00 € |
| Summer gazpacho (F)  | 8.00 € |
| Oxtail croquette with summer Black truffle<br><i>Croquetas de rabo de vaca con trufa negra de verano (K INID IE I)</i>                             | 9.50 € |
| Our “calamares romana” with alioli<br><i>Calamares romana con alioli (D IK / M / F)</i>  | 14.00€ |
| Galician beef tataki with yuzu, chili and miso mayonnaise<br><i>Tataki de ternera gallega con aliño de yuzu y mayonesa de miso (E / D / K / F)</i> | 14.50€ |
| Shrimp & crabmeat toast with lemon marmalade<br><i>Tosta con gamba y cangrejo (K / D / J / F)</i>  | 14.50€ |
| Red tuna tartar<br><i>Tártaro de atún rojo (L / N / K / H / E)</i>   | 15.50€ |
| Corvina ceviche with guayaba leche de tigre and crispy corn<br><i>Ceviche de corvina con leche de tigre de guayaba (L/B)</i>                       | 15.50€ |
| Iberico Bellota ham / <i>Jamón Ibérico de Bellota (K)</i>  | 24.00€ |
| Fresh grilled Soller prawns<br><i>Gambas frescas de Sóller a la plancha (J IF)</i>   | 26.00€ |

#### ALLERGENS / ALERGENOS

**A** Lupine/Altramuz  
**B** Celery/Apio  
**C** Peanut/Cacahuete  
**D** Egg/Huevo

**E** Soy/Soja  
**F** Sulphite/Sulfitos  
**G** Mustard/Mostaza  
**H** Sesame/Sésamo

**I** Dry Fruits/Frutos Secos  
**J** Crustacean/Crustaceos  
**K** Cereal Gluten/Cereales Gluten  
**L** Fish/Pescado

**M** Mollusc/Moluscos  
**N** Dairy/Lacteos

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### FISH & PASTA ENSALADA & PASTA

Vegetables and noodle wok with prawns, cashews and pineapple 18.50 €  
*Wok de noodles y verduras con anacardos, piña y langostinos (K / H / E / J / C / I / F)*

Grilled salmon with pumpkin, mango and curry emulsion with bok choy and chia 19.00 €  
*Salmón con emulsión de calabaza, mango y curry con bok choy y chia (L / F / E / H / K)*

Creamy black rice with squid, artichokes and a Soller prawn 23.00 €  
*Meloso de arroz negro y sepia con alcachofa y gamba de Soller (K / N / E / B / J)*

ESPLÉNDIDO sashimi: tuna, salmon & white fish ½ 14.00 1/1 24.00 €  
*ESPLÉNDIDO sashimi: atún, salmon y pescado blanco (L / E)*

Grilled seabass with white asparagus, snow peas, wild mushrooms and huancaína cheese dressing (N / K / L / E) 26.00 €  
*Lubina a la parrilla con espárragos blancos, tirabeques, trompetas de la muerte y salsa huancaína*

### MEAT CARNE

Club sandwich (K / D / F) 14.50 €

Grilled spring chicken with venere rice, Japanese omelet and beans 16.50 €  
*Picantón con arroz venere, tortilla japonesa y habas (E / K / H / D / F / B)*

Vegetables and noodle wok with chicken, pineapple and cashews 18.50 €  
*Wok de noodles y verduras con anacardos, piña y pollo (I / C / E / K / D / H)*

ESPLÉNDIDO burger with french fries, bacon and cheese 19.00 €  
*Hamburguesa Espléndido con patatas fritas, bacon y queso (H / K / D / N / F)*

Sliced beef tagliata with rocket salad and parmesan cheese 24.00 €  
*Tagliata de solomillo de ternera a la parrilla con rúcula y queso parmesano (N / F)*

Grilled Galician sirloin steak with patatas bravas and sun dried tomatoes 36.00 €  
*Lomo de vaca gallega, con patatas bravas y tomates semi secos (D / F / E / B / L / M)*

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### SALADS & VEGETARIANS

### ENSALADAS & VEGETARIANOS

|   |          |             |
|---|----------|-------------|
| Caesar salad with croutons<br><i>Ensalada cesar con croutons ( L / D / K / N / F )</i>  |          | 13.50 €     |
|  Greek salad with marinated feta cheese<br><i>Ensalada griega con queso feta marinado ( N / F )</i>   | ½ 9.50 € | 1/1 14.00 € |
| Caesar salad with chicken<br><i>Ensalada cesar con pollo ( L / D / K / N / F )</i>  |          | 15.50 €     |
|  Spinach and quinoa salad with cherry and dry fish<br><i>Ensalada de espinaca y quinoa con cerezas y pèscado seco ( I / M / D / K / L / E / F )</i> |          | 15.50 €     |
| Vegetables and noodle wok with cashews and pineapple<br><i>Wok de noodles y verdura con anacardos y piña ( K / H / E / J / C / I / F )</i>  |          | 16.00 €     |
| Caesar salad with salmon<br><i>Ensalada cesar con salmón ( L / D / K / N / F )</i>  |          | 16.50 €     |

 Plato vegetariano/ Vegetarian option

### SIDE ORDERS

|   |        |
|---|--------|
| French fries<br><i>Patatas fritas</i>   | 4.00 € |
| White Rice<br><i>Arroz Blanco</i>   | 4.00 € |
| Mashed potato<br><i>Puré de patatas</i>   | 4.00 € |
| Green Salad (small)<br><i>Ensalada Verde (pequeña)</i>                          | 6.50 € |
| Mixed Salad (small )<br><i>Ensalada mixta (pequeña)</i>                         | 8.00 € |
| Seasonal steamed or grilled vegetables<br><i>Verduras de temporada al vapor</i> | 9.00 € |

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### POSTRE DESSERT

Choco and caramel panna cotta with mango compote and meringue ice cream 9.00 €  
*Panna cotta de chocolate y caramelo con compota de mango y merengue helado (N / K / D / L)*

ESPLÉNDIDO pumkin cheesecake with carob cookie, zaffron cream and caramelized almonds ( D / I / K / N) 9.00 €  
*Cheese cake de calabaza con galleta de algarroba, crema de azafrán y almendras caramelizadas*

Home made ice-cream with our toppings 4.50 €  
*Helados caseros con nuestro toppings*

Selection of cheeses 11.00 €  
*Selección de quesos ( N / K)*

Ice-cream or sorbet scoop 3.00 €  
*Helados o sorbets ( D / N / K)*

### SWEET WINES VINOS DULCES

Elías Mora sweet red wine glass 6.00 €  
*Vino tinto dulce*

Chateau Liot glass 8.00 €  
*Sauternes*

PX Pedro Ximenez Gran Reserva 1990 sweet red wine glass 11.00 €  
*Vino tinto dulce*

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En Espléndido garantizamos que todo el pescado que servimos crudo ha sido congelado un mínimo de 24 horas a -20°

*Espléndido guarantees that all the fish that we serve raw has been frozen a minimum of 24 hours at -20 °*

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