











CALATRAVA






Boutique Hotel



APPETIZER

- "Gordal" olives, home seasoned   6€
Gilda appetizer with anchovies in EVOO per serving  2€ | Crisps "Bonilla a la Vista"  4€
Vegetable crisps   6€ | Majorcan almond in their shells   5€







BREADS

- "Grissini" breadsticks  6€
Coca del Maresme from "Esment" with Majorcan tomato  6€
"Esment" bread basket made of Stone-ground flour: Pà d'es forn, Rye and Olives  6€
Gluten-free bread "Panne Nostro" with Majorcan tomato   6€


CANNED FOOD "LA CALA"

- Pickled mussels  12€ | Pilchards in olive oil  16€
Razor clams in brine  18€ | Cockles in brine  30€






"S'AGLÀ" CHEESE

- Son Cànaves organic cream sheep cheese  7€
Cured manchego cheese from Hacienda Guijoso  7€
Comté D.O.P.R. Jacquemin, matured for 20 months  7€
Creamy goat cheese from Finca Monte Enebro  7€
Menorcan cheese from Son Mercar de Baix, 2019 reserva  7€
Matured Stilton from Colston Bassett  7€




FOIES

- Monkfish foie with ponzu sauce "La Cala"  20€
Duck foie with apple compote and toasts 20€

COLD MEAT

- Vic Salchichón by Casa Riera Ordeix (80 gr.)  12€
Organic Sobrasada of Iberian pork from Son Cànaves (80 gr.)  12€
Jabugo Iberian loin, 100% acorn-fed (80 gr.)  20€
Jabugo Iberian Ham, 100% acorn-fed 80 gr.)  24€
Wagyu beef jerky (80 gr.)  28€



SMOKED & SALTED

- "Don Bocarte" Anchovies 0,0  24€
"Rooftop Smokehouse" smoked salmon with dill sauce  24€
"Rooftop Smokehouse" smoked sea bass with tartar sauce  28€



VEGETABLES & MORE

- Organic tomato Gazpacho with croutons  11€
Guacamole with corn chips   12€
Classic Caesar salad 15€
Mini natural artichokes in EVOO and slices of Menorcan cheese  18€
"Escalivada" fire roasted assorted vegetables   18€
Tuna belly in olive oil with Beluga lentils 18€
Fresh "Mozz'Art" burrata with Pelati tomatoes   20€

OTHER DISHES

- "Rooftop Smokehouse" Pastrami sandwich (150gr.) 20€
Seafood and fish cannelloni 20€
Cod taco with spinach, raisins and pine nuts  26€
Iberian pork secret with potato and truffle parmentier  22€

DESSERTS

- Armagnac dark chocolate truffles 6€
Apple tarte tatin with vanilla ice cream 8€
Melting semi-cured Majorcan cheesecake, Lluís Pérez Pâtissier 10€
Dark chocolate brownie with vanilla ice cream  8€
Artisan ice cream and sorbets "Esment" (250 ml tub)  6€