





SA TERRASSA

■ TESOROS DEL MAR

Caviar Beluga, ZAR 30gr (Iraní) 160€

Caviar Osetra, ZAR 30gr (Polonia) 95€

Con blinis, huevo duro, cebollino y creme fraiche

(P) (G) (H) (Su) (L)

Ostra Gillaudeau N2 8€ c/u

Natural o aguachile de hoja de higuera y mostaza blanca encurtida

(Mo) (Su) (A) (M)

Tartar de Cangrejo Real 55€

cocido, salsa de naranja y azafrán

Extra: 5g caviar osetra 17€

(P) (G) (H) (Su) (L) (Cr)

ENTRANTES

Jamón Joselito Gran Reserva 2020 44€

80gr, cortado a mano con pan y tomate (G)

Patatas bravas 16€

salsa picante de tomate ramallet y ajo confitado (L)(Su)

Croquetas de jamón Ibérico 3und 16€

(G) (L) (Su) (H)

Croquetas de bacalao 3und 16€

(P) (G) (L) (Su) (H) (A)

Zamburiñas 3 und 19€

a la brasa con emulsión de estragón y ajetes (Mo) (L) (H)

Carpaccio de vaca ahumada 23€

con crema de queso de oveja, cebolla encurtida y alcaparrones (L) (Su) (G)

Gambas rojas cocidas en sal 200gr 48€

(Cr)

Fritura de mar según mercado 26€

En harina de garbanzo y alioli de ajo negro (Cr)(Mo)(P)(L)(Su) 🇪🇸

Coca hojaldrada de alcachofas 22€

aceituna Kalamata y sardinas ahumadas de Santoña (G) (P) (Su) 🇪🇸

Lomo de atún rojo 28€


escaldado en dashi, ajoblanco y uva

Extra: 5g caviar osetra 17€

(P) (S) (Su) (Ss)

 Vegano

 Producto de Son Bunyola

 Producto local

(A) Apio
(G) Gluten
(P) Pescado
(Vv) Vegano

(Al) Altramuces
(H) Huevos
(S) Soja

(Cg) cereales con gluten
(L) Leche
(Ss) Sésamo

(Cr) Crustaceos
(M) Mostaza
(Su) Sulfitos

(Fs) Frutos secos
(Mo) Moluscos
(V) Vegetariano



SA TERRASSA

■ ENSALADAS

Ensalada verde 18€
de verduras de temporada, salsa de pistacho y lima
(Su) (Fs) (S) (A)

Ceviche tropical 22€
de coco, papaya, aguacate, choclo y leche de tigre
(Su) (A) (Su)

Burratina con ensalada de berenjenas 23€
con granada y piñones
(L) (Su) (Fs) (A)

Ensalada César con pollo 27€
Croutons, pollo al grill, corazón de lechuga y parmesano
(G) (L) (M) (H) (Su) (P)

■ PRINCIPALES para compartir (2 o más personas)

Paletilla de cordero 125€
Cocinada al vacío lentamente con especias
2 guarniciones a elegir
(A) (L) (Su)

Chuletón de vaca madurada 1 kg 155€
chimichurri casero
2 guarniciones a elegir
(A) (Su)

Bullit de Peix (en dos vuelcos) 145€/2per.
Primer vuelco: Pescado fresco según mercado guisado con patatas, salseado con alioli casero de azafrán.
Segundo vuelco: Arroz a banda- arroz seco cocido con el caldo del pescado.
*Solo por encargo
(P) (A) (Su) (L) (Mo) (Cr)

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■ ARROCES

Arroz cremoso de bogavante y habas 52€ p/p (Cr)(Mo)(P)(A) (Su)(L) **Arroz de verduras de temporada** 38€ p/p (A) (Su)

Paella de pescado y marisco 42€ p/p (P) (Cr) (Mo) (A) (L) **Arroz del día** PSM

■ CARNES

Pluma de cerdo ibérico Joselito 38€ marinado, con pimientos del piquillo y patató (Su) (A) (L) **Solomillo de vaca** 48€ Cremoso de patata y su salsa de trufa negra melanosporum (Su) (A) (L)

Cochinillo crujiente 36€ asado con hierbas mediterráneas, manzana Granny Smith y puré de chirivía (Su) (A) (L) **Pollo campero glaseado** 32€ con miel de romero de Son Bunyola y cítricos, servido con espinacas salteadas (Su) (A)

Tajine de pollo 36€ Con patatas fritas al estilo del **Chef Yassine Khalal**, chef ejecutivo de **Kasbah Tamadot Virgin Limited Edition Hotel** (A) (Su) **Cordero relleno a la mallorquina** 42€ con calabaza especiada y conserva de limón (Su)(A)(Fs)

Vegano

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■ PESCADOS

Pulpo al grill 39€
con puré de patata y puerro confitado
(Mo) (L) (Su)

Pescado del día PSM
(P)

Lubina salvaje con apionabo 44€
con parmentier de apionabo y piperrada
(P) (L) (A)

Calamarines con salsa de tinta 36€
Crema de cebolla confitada en Malvasía de
Son Bunyola
(Su)(L)(Mo)(A)

■ PASTAS

Tagliolini con carabinero 46€
del mediterráneo y calabacín
(G) (H) (A) (Cr) (L) (Su) (P) (Mo)

Pappardella rellena de carrilleras 42€
guisadas en vino Malvasía de Son Bunyola y
crema de boletus.
(G)(L)(Su)(A)(H)

■ GUARNICIONES 9€

Verduras a la brasa con tapenade
(A)(Su)

Patatas fritas

Ensalada verde de hojas
(Su)(M)(A)

Puré de patatas
(L)

Vegano

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■ TREASURES FROM THE SEA

Beluga caviar, ZAR 30g (Iran) 160€

Osetra caviar, ZAR 30g (Poland) 95€

With blinis, hard-boiled egg, chive and
creme fraiche

(F) (G) (E) (Su) (M)

Gillardeau Oyster N2 8€/unit

Au naturel or fig leaf aguachile with pickled
white mustard

(Mo) (Su) (C) (Mu)

Cooked king crab tartare 55€

with orange and saffron sauce

Extra: 5g osetra caviar €17

(Cr) (M) (Su) (E) (F) (G)

■ STARTERS

Joselito ham Gran Reserva 2020 44€

80g, sliced by hand with bread and tomato
(G)

Bravas potatoes 16€

with a spicy ramallet tomato sauce and confit
alioli

(M)(Su)

Iberico cured ham croquettes 3 units 16€

(G) (M) (Su) (E)

Cod croquettes 3 units 16€

(F) (G) (M) (Su) (E) (C)

Chargrilled baby scallops 3 units 19€

with a tarragon and young garlic emulsion

(Mo) (M) (E)

Smoked aged beef carpaccio 23€

sheep's milk cream cheese, pickled onion
and capers

(M) (Su) (G)

Red prawns cooked in salt 200g 48€


(Cr)

Fried seafood platter of the day 26€

In chickpea flour with black garlic aioli

(Cr)(F)(Mo)(M)(Su)

Mallorcan "coca" with artichokes 22€

with Kalamata olives and Santoña smoked
sardines 

(G) (F) (Su)

Bluefin tuna loin marinated in dashi 28€

with chilled garlic soup and grape

Extra: 5g osetra caviar €17



Vegan



Son Bunyola product



Local product

(C) Celery
(P) Peanuts
(N) Nuts

(Cr) Crustaceans
(L) Lupin
(S) Soya
(Vg) Vegan

(E) Eggs
(M) Milk
(Ss) Sesame seeds

(F) Fish
(Mo) Molluscs
(Su) Sulphites/Sulphur dioxide
(G) Gluten
(Mu) Mustard





SA TERRASSA

■ SALADS

Green salad 18€
with seasonal vegetables, pistachio and lime dressing
(Su) (N) (S) (C)

Tropical ceviche 22€
with coconut, papaya, avocado, corn and tiger's milk
(Su) (C) (Su)

Burratina with aubergine salad 23€
with pomegranate and pine nuts
(M) (Su) (N) (C)

Chicken Caesar salad 27€
croutons, grilled chicken, little gem and parmesan
(G) (M) (Mu) (E) (Su) (F)

■ MAIN COURSES

To share (2 or more people)

Lamb shoulder 125€
slow-cooked sous vide with spices
Choice of 2 sides
(L)(Su)(C)

Aged beef rib-eye steak 1kg 155€
with homemade chimichurri
Choice of 2 sides
(C)(Su)

Bullit de Peix (in two courses) 145€/2ppl.
First course: Fresh fish of the day with potatoes and a homemade saffron aioli sauce
Second course: "Arroz a banda" (rice cooked in the fish broth)

*Only by order

* This a traditional dish from Balearic Island
(F) (C) (M) (Su) (Mo) (Cr)

Vegan

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■ RICE DISHES

Lobster and broad beans cramy rice 52€ p/p
(Cr)(Mo)(F)(C)(Su)(M)

Rice with seasonal vegetables 38€ p/p
(C) (Su)

Fish and seafood paella 42€ p/p
(F) (Cr) (Mo) (C) (M)

Rice of the day MP

■ MEATS

“Joselito” Iberico pork pluma 38€
marinated with piquillo peppers and baby
potatoe
(Su) (C) (M)

Beef sirloin steak 48€
with creamy potato purée and black
Melanosporum truffle sauce
(Su) (C) (M)

Crispy suckling pig 36€
slowly roasted with Mediterranean herbs,
Granny Smith apple and parsnip puree
(Su) (C) (M) 🇪🇸

Free range chicken glazed 32€
with Son Bunyola rosemary honey and citrus,
served with sautéed spinach
(Su) (C) 🌱

Chicken tagine 36€
With fries in the style of **Chef Yassine Kahal**,
chef of **Kasbah Tamadot a VLE Hotel**
(C) (Su)

Stuffed lamb roulade 42€
with Mallorca style vegetables, pumpkin and
preserved lemon
(G)(Su)(C)(N) 🇪🇸

🌱 Vegan

🌱 Son Bunyola product

🇪🇸 Local product

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■ FISH


Grilled octopus 39€

with potato puree and confit leek
(Mo) (M) (Su)


Fish of the day MP

(F)

Wild sea bass 44€

with celeriac parmentier and "piperrada"
(peppers, tomatoes and onions)
(F) (M) (C) 

Baby squid with ink sauce 36€

and onion confit in Son Bunyola Malvasia
wine
(Mo)(Su)(M)(C) 

■ PASTA

Tagliolini with carabenero 46€

from the Mediterranean sea and courgette
(G) (E) (C) (Cr) (M) (Su) (F) (Mo)

Pappardella stuffed with beef cheeks 42€

braised in Malvasia from Son Bunyola and
mushrooms cream
(G)(M)(Su)(C)(E) 

■ EXTRA SIDES 9€

Chargrilled vegetables with tapenade
(C)(Su)

Green leaf salad
(Su)(Mu)(C)

French fries

Potato purée
(M)



Vegan



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POSTRES

Tartaleta de lima con gel de albahaca y helado de leche merengada (G) (L) (H) (Su)	14€
Torrija de palomitas con helado de caramelo salado y salsa de palomitas (G) (H) (L) (Su)	16€
Panna cotta de almendra con ruibarbo confitado y helado de miel de Son Bunyola (Su) (Fs)  	14€
Brownie templado de algarroba con piñones y sorbete de kumquat (G) (L) (H) (Fs) (Su) 	16€
Fondant de chocolate negro y naranja con helado de avellana y haba tonka (H) (L) (Fs) (Su) (G)	16€
Selección de quesos Mermelada de tomate, membrillo, tostas de pan, almendras tostadas. (L) (Su) (G) (Fs) 	22€

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(L) Leche

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(Mo) Moluscos

(P) Pescado

(Ss) Sésamo

(S) Soja

(Su) Sulfitos

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(Vg) Vegano



DESSERTS

Lime tartlet basil gel and “ <i>leche merengada</i> ” ice cream (G) (M) (E) (Su)	14€
Popcorn torrijas (Spanish-style French toast), salted caramel ice cream, popcorn sauce (G) (E) (M) (Su)	16€
Almond panna cotta rhubarb compote and Son Bunyola honey ice cream (Su)(N)  	14€
Warm carob brownie pine nuts and kumquat sorbet (G) (M) (E) (N) (Su) 	16€
Dark chocolate and orange fondant with hazelnut and tonka bean ice cream (E) (M) (N) (Su) (G)	16€
Cheese board Tomato jam, quince jelly, crostini, toasted almonds. (M) (Su) (G) (N) 	22€

 Son Bunyola product

 Local product

 Vegan

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(F) Fish

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(M) Milk

(N) Nuts

(C) Celery

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