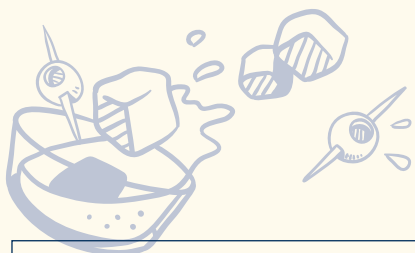




ESPINALER

FORMENTERA



BARRA ESPINALER

ANCHOVIES ²	8,5
WHITE ANCHOVIES ^{2 10}	5,9
POTATO CRISPS	2,5
OLIVES	2,5
TAVERN OLIVES ¹⁰	2,9
GILDA WITH ANCHOVY ^{2 10}	3,5
GILDA WITH WHITE ANCHOVY ^{2 10}	3,3
GIRARDEU OYSTER ⁷	5,75
TINNED COCKLES ^{2 7 8}	12,5
PREMIUM MUSSELS ^{2 7 8}	7,95
PREMIUM RAZOR CLAMS FROM SÁLVORA ISLAND ⁷	17
PREMIUM TUNA BELLY (WITH PIQUILLOS) ²	19,9
NATURAL CLAMS ^{2 7 8}	7,75
WHITE CLAMS 25/30 ^{2 7 8}	22,9
PREMIUM BABY SQUID ⁷	8,5
PREMIUM SARDINES WITH PIQUILLOS ^{2 7 8}	8,9
GRILLED QUEEN SCALLOPS ⁷	2,95
COCA BREAD ¹	3,95

STARTERS

OVEN-BAKED WATER LOAF WITH MILD AIOLI AND TOMATO ^{1 6}	13
PATATAS BRAVAS: ROASTED & FRIED PATATÓ POTATO WITH MILD AIOLI AND HOMEMADE MATCHA SAUCE ⁶	10
ASSORTED CROQUETTES; PORK CHEEK WITH PORCINI & RAISINS ^{1 4 6 9} , LEEK, BLUE CHEESE & WALNUTS ^{1 3 4 6 9} , CLASSIC HAM ^{1 4 6 9}	3/PCS
HOMEMADE COD FRITTERS WITH LIME AIOLI ^{1 2 6 7 9}	12
ESCALIVADA (ROASTED VEGETABLES) WITH MOJAMA CURED TUNA AND PISTACHIOS ^{2 3 9 10}	18
TOMATO TARTARE, PICADA AND ESPINALER MUSSELS ^{7 9}	16
ESPINALER RAZOR CLAMS WITH WHITE-ASPARAGUS CREAM ^{4 6 7 9}	17
PINK-TOMATO SALAD WITH SMOKED COD AND CHEESE ^{2 4 9}	16
BROKEN EGGS WITH SWEET POTATO, CHISTORRA AND GREEN ASPARAGUS ^{6 9}	17
BROKEN EGGS WITH ESPINALER CRISPS AND RED PRAWN IN GARLIC ^{6 8 9}	23
BATTERED FRIED SQUID WITH LIME MAYO ^{1 4 6 8 9}	15
SMOKED SARDINE ON PAN DE CRISTAL, GOAT CHEESE AND PESTO ^{1 2 3 4 9}	17
STEAK TARTARE ON PAN DE CRISTAL AND CURED CHEESE ^{1 2 4 5 6 9}	22
CITRUS CLAM CEVICHE (ESPINALER) WITH MANGO ^{8 9}	20
RUSSIAN SALAD AND CAVIAR ON A BREAD CRISP (4 PCS) ^{1 2 4 6 9}	21



ESPINALER TIP:
ENJOY YOUR APERITIVO
HERE AND TAKE
YOUR MEAL HOME

THE BOARDS

IBERIAN HAM AND TOMATO LOAF ^{1 9}	24
ESPINALER SELECTION CHEESE BOARD WITH JAM AND WALNUTS ^{3 4 9}	22
ESPINALER SELECTION CHARCUTERIE BOARD WITH OLIVES ⁹	22
FORMENTERA "SEPIA BRUTA" CUTTLEFISH RICE ^{2 7 8 9}	19/pax
SCARLET PRAWNS (CARABINEROS) AND SNOW PEAS ^{2 7 8 9}	28/pax
RED PRAWN AND CONFIT MINI LEEK ^{2 7 8 9}	24/pax
BEEF TATAKI AND MUSHROOMS	22/pax

SURF & TURF

SCALLOP WITH PORK-JOWL PARMENTIER, SNOW PEAS AND PARMESAN CRISP ^{4 7 9}	23
GALICIAN-STYLE OCTOPUS WITH CRISPY TORREZNO ^{2 7 9}	24
BONE MARROW WITH MARINATED PRAWN TARTARE AND RED-PRAWN MAYO ^{7 9}	26

AT ESPINALER WE TAKE
CARE OF OUR PEOPLE,
ALWAYS ASK FOR TODAY'S
RECOMMENDATIONS

FROM THE SEA

COD WITH PEAS AND CRISPY HAM ^{2 9}	25
LOBSTER WITH EGGS AND POTATOES ^{6 8 9}	49
BLUEFIN TUNA TARTARE WITH CAVIAR, PATACÓN, CRISPY KALE, AVOCADO AND MANGO ^{1 2 4 6 9 10 11}	34



FROM THE LAND

OXTAIL CANNELONI WITH ROSEMARY BÉCHAMEL ^{1 4 9}	21
LAMB CHOPS WITH POTATOES, OVEN-ROASTED ROSEMARY AND FRIED EGGS ⁶	25
BEEF TENDERLOIN WITH BABY VEGETABLES AND CELERIAC SAUCE ⁴	26
ATENEA BURGER (RIB STEAK, CARAMELIZED ONION, BLUE-CHEESE & QUINCE SAUCE, ROMA FLUFFY BREAD) ^{1 4 6 9}	18

DESSERTS

CLASSIC CHEESECAKE WITH GORGONZOLA ^{4 6 9}	9
KREMÓS CHEESECAKE; CLASSIC - KINDER - PISTACHIO - LOTUS ^{1 3 4 6}	9
PISTACHIO TIRAMISU ^{1 3 4 6 9}	9
BRIOCHE HOT DOG WITH CHOCOLATE, OLIVE OIL AND SALT ^{1 9}	9
STRAWBERRY AND MANDARIN ^{1 9}	9

