

CALATRAVA

MEDITERRANEAN SEA HOUSE

APPETIZER

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|--|------|------|
| "Gordal" olives, home seasoned | GF/V | 6,5€ |
| Gilda appetizer with anchovies in EVOO | GF | 3€/u |
| Crisps "Bonilla a la Vista" | GF | 5€ |
| Vegetable crisps | GF/V | 6€ |
| Majorcan almond in their shells | GF/V | 7€ |

CANNED FOOD "LA CALA"

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|------------------------|----|-----|
| Pickled mussels | GF | 18€ |
| Pilchards in olive oil | GF | 19€ |
| Razor clams in brine | GF | 26€ |
| Cockles in brine | GF | 34€ |

"S'AGLÀ" CHEESE

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|--|----|-----|
| Néboa, cow's milk matured in cava | GF | 10€ |
| Cured manchego cheese from Hacienda Guijoso | GF | 10€ |
| Comté D.O.P.R. Jacquemin, matured for 20 months | GF | 10€ |
| Creamy goat cheese from Finca Monte Enebro | GF | 10€ |
| Menorcan cheese from Son Mercar de Baix, 2019 reserva | GF | 10€ |
| Matured Stilton from Colston Bassett | GF | 10€ |

FOIES

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| Monkfish foie with ponzu sauce "La Cala" | GF | 28€ |
| Duck foie with apple compote and toasts | | 24€ |

VEGETABLES & MORE

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|--|------|-----|
| Organic tomato Gazpacho with croutons | V | 11€ |
| Guacamole with corn chips | GF/V | 14€ |
| Classic Caesar salad | | 18€ |
| Mini natural artichokes in EVOO and slices of Menorcan cheese | GF | 25€ |
| "Escalivada" fire roasted assorted vegetables | GF/V | 20€ |
| Tuna belly in olive oil with Beluga lentils | | 20€ |
| Fresh burrata with Pelati tomatoes | GF | 23€ |

SMOKED & SALTED

| | | |
|---|----|-----|
| "Don Bocarte" Anchovies 0,0 | GF | 28€ |
| "Rooftop Smokehouse" smoked salmon with dill sauce | GF | 29€ |
| "Rooftop Smokehouse" smoked sea bass with tartar sauce | GF | 34€ |

BREADS

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|---|------|------|
| "Grissini" breadsticks | V | 10€ |
| Coca del Maresme from "Esment" with Majorcan tomato | V | 8€ |
| "Esment" bread basket made of Stone-ground flour: Wheat and oat, pa d'es forn and olives | V | 8,5€ |
| Gluten-free bread "Panne Nostro" with Majorcan tomato | GF/V | 9€ |

COLD MEAT

| | | |
|--|----|-----|
| Vic Salchichón by Casa Riera Ordeix (80 gr.) | GF | 13€ |
| Organic Sobrasada of Iberian pork from Son Cànaves (80 gr.) | GF | 12€ |
| Jabugo Iberian loin, 100% acorn-fed (80 gr.) | GF | 22€ |
| Jabugo Iberian ham, 100% acorn-fed 80 gr.) | GF | 29€ |
| Wagyu beef jerky (80 gr.) | GF | 29€ |

OTHER DISHES

| | | |
|--|----|-----|
| "Rooftop Smokehouse" Pastrami sandwich (150gr.) | | 32€ |
| Seafood and fish cannelloni | | 20€ |
| Cod loin with spinach, raisins and pine nuts | GF | 30€ |
| Iberian pork secret with potato and truffle parmentier | GF | 26€ |

DESSERTS

| | | |
|--|----|-----|
| Armagnac dark chocolate truffles | | 8€ |
| Apple tarte tatin with vanilla ice cream | | 10€ |
| Melting semi-cured Majorcan cheesecake, Lluís Pérez Pâtissier | | 13€ |
| Dark chocolate brownie with vanilla ice cream | GF | 10€ |
| Artisan ice cream and sorbets | | |
| "Esment" (250 ml tub) | GF | 8€ |

Open daily 12.30 to 22.30
10% VAT Incl.

GF **Gluten Free**
V **Vegan**

List of allergens at your disposal

It complies with R.D.I 420/2006 for the prevention of anisakis