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# La Terraza

by Can Simoneta

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Terrace service overlooking the bay of Canyamel  
surrounded by the sea, olive trees and carob trees.

Menu with surprising Mediterranean winks.

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## COLD STARTERS

Guacamole with Pork Crackling and Corn  
Pickled Onion | Jalapeño | Coriander  
**24,00**

Truffled Burrata with Green Pipian and Anchovies  
Pumpkin Seeds | Corn | Smoked Cherry Tomatoes  
**20,00**

Green Aguachile of Sea Bass With Charred Avocado  
Lime | Cucumber | Serrano Chili  
**27,00**

Foie Micuit With Tequila and Mango  
Orange | Chilpotle Chili | Brioche  
**28,00**

Balfego Red Tuna with Caviar and Passion Fruit  
Avocado | Jalapeño Chili | Crispy Corn  
**30,00**

Iberian Ham with Crystal Bread 5 Jotas (80 g)  
Ramallet Tomato | Gordal Olives  
**40,00**

## WARM STARTERS

Beef Short Rib Taco With Chili Sauce  
Coriander | Smoked Pineapple | Axiote  
**26,00**

Baja California Fish Taco  
John Dory | Sauerkraut | Pico de Gallo  
**28,00**

Mallorcan Octopus "Zarandeado" with Mexican Mojo, grilled  
on Kamado  
Radish | Guajillo Chili | Plantain Chips  
**28,00**

Mexican Chili Crab with Cashew Nuts  
Soft-Shell Crab | Quesadilla  
**32,00**

Creamy Rice with Prawns and Tear Peas  
Cured Prawns | Citrus Fruits | Smoked Chili  
**35,00**

## FISH

Sea Bass "al Pastor" with Roasted Pineapple Purée  
Yellow Corn | Chipotle Mayonnaise

**38,00**

Glazed Kamado-Grilled with Tamarind Sauce  
Esquites | Peanuts | Lime Chili

**40,00**

Squid with Spicy Sobrasada "Finca dels Olors"  
Causa Limeña | Agave Syrup | Quelites

**38,00**

Red Sea Bream "a la Talla" for 2 Prs  
Axiote Adobo | Green Adobo | Potatoes

**95,00**

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Market product (John Dory, Lobster, Red Prawns, Oysters...)  
Reservation Required 24 hours in Advance

## MEATS

Kamado-Grilled Beef Fillet  
Morels Mushrooms | Corn | PX

**40,00**

Suckling Lamb Shoulder With Mexican Chimichurri  
Yoghurt Cream | Potato Millefeuille | Agave

**36,00**

Calamarata Pasta with Veal Cheeks and Duck Confit  
Apple | Almond Mole | Dried Apricots

**34,00**

Black Pork "al Pibil"  
Pickled Onions | Guacamole | Corn Tortillas

**34,00**

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Table service  
Artisan Bread, Homemade Butter, Mallorca Olive Oil

**6,00**

## SWEET TIME

Now we present an experience where flavours are expressed in different textures

Mallorca Almond | Corn | Papantla Vanilla

**14,00**

Orange | Chocolate | Mole | Hazelnut

**16,00**

Strawberries | Cream | White Chocolate | Meringue

**14,00**

Mango | Tequila | Lime | Chilli

**18,00**

Selection of National Cheeses

Goat | Sheep | Cow

**24,00**