





## FROM THE LAND & THE SEA


“Gilda tradicional” (unit) • 3   
*Anchovy, pickled pepper and olive skewer*

“Oscietra Adamas” Caviar   
*Served with crème fraîche and blinis*  
 10 grs • 60 / 30 grs • 125


Oysters Gillardeau au naturel (Num. 2) • 10   
*Accompanied with lemon, pepper and hot sauce* • 2 pcs


Croquettes of spinach and green curry  
 4 pcs • 8 / 8 pcs • 14 

Croquettes of meat stewed  
 4 pcs • 8 / 8 pcs • 14 


Cortegana Iberian ham cut • 24  
*Served with toasted bread and Mallorcan tomato*  
 80 grs 

Peeled garlic red shrimp • 16  
 100 gr 

Santoña anchovy with avocado • 10  
 4 pcs 

Classic steak tartare • 20  
*Served with carasau bread* 


Summer soup • 16  
*Mallorcan tomatoes cold cream with red prawns* 


“Coca Mallorquina” • 12  
*With vegetables and smoked sardine* 

Italian pasta • 14   
*Served with tomato sauce, basil and parmesan*


Crispy free-range chicken • 14  
*Served with aioli and bravas sauce* 


## VEGETABLES GARDEN

Grilled vegetables salad • 12  
*With rocket salad and smoked sardine* 

Caesar salad • 16   
*With prawns or crispy free-range chicken*

Green salad • 10  
*With aromatic herbs, red onion, cherry tomatoes and vinaigrette* 

Chickpeas hummus • 9  
*Served with crudités and papadum bread* 

Guacamole • 12  
*Served with totopos* 

Spanish omelette • 10  
*Creamy, with potatoes and onion* 

## SANDWICHES

SERVED WITH FRENCH FRIES

“El Mixto” (served hot) • 10   
*Brioche bread, cheddar cheese and ham*

Nordic (served cold) • 14  
*Seeded bread, smoked salmon, lettuce, dill mayonnaise, mustard and capers* 

The Vegetarian (served cold) • 12   
*Seed bread, guacamole, tortilla, tomato and cream cheese*

The Burger (served hot) • 20  
*Brioche bun, beef burger, cheddar cheese, bacon, lettuce, tomato and our secret sauce* 


Club Sandwich El Llorenç (served hot) • 18  
*Brioche bread, free-range chicken, lettuce, egg yolk aioli, parmesan, bacon and omelette* 

## SWEETS

Thin apple pie • 9  
*With crème fraîche ice cream* 

Baked chocolate casserole • 8  
*With vanilla ice cream* 

Peeled fresh fruit • 6

Our homemade ice cream • 6  
*Vanilla, chocolate and lemon sorbet* 

**Roasted herbs focaccia • 3**



**Yolk aioli • 2**



**Homemade seasoned olives • 6**

**Portion of French fries • 6**

## SCHEDULE

**From 12:00h to 23:00h**

The Rooftop area during the winter season closes at 18:00h

**@hotelelllorenc**

**f** **ig**

*V.A.T. included - Prices in Euro (€)*

# ALÉRGENOS | ALLERGENS | ALLERGENE



Lácteos | Dairy products | Milchprodukte



Gluten



Huevo | Egg | Ei



Soja | Soy | Soja



Sulfitos | Sulphites | Sulfite



Frutos secos | Nuts | Nüsse



Mostaza | Mustard | Senf



Sésamo | Sesame | Sesam



Crustáceos | Crustaceans | Krebstiere



Pescado | Fish | Fisch



Moluscos | Mollusks | Mollusken



Opción sin gluten | Gluten free option | Glutenfreie Option



Vegetariano | Vegetarian | Vegetarier