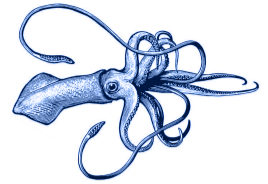


U MAYOL

Bistró

TO START



Glass bread dressed with tomato extra virgin olive oil and salt flakes	8
U Mayol "La Gilda" Skewer of preserved anchovy, pickled fresh anchovy, pickled mussel, garlic prawn, piparra pepper & olive · 1 ut	9
"L'escala" anchovies desalted, butterflied, and served with extra virgin olive oil · 1 ut	6
Andalusian-style fried squid with chipotle mayonnaise	21
Fried fresh anchovies with lemon and parsley mayonnaise	16
Charcoal grilled rock octopus with potatoes extra virgin olive oil, paprika and salt flakes	28
Ibérico ham stew croquettes Homemade · 4 uts	14
Cod croquettes Homemade · 4 uts	14
Creamy spicy tartare of Mediterranean tuna loin with carasau flatbread	28
U Mayol salad salad with cured roe and pickles	14
Squid "a la bruta" Charcoal grilled in squid ink with caramelized onion	21
Salad of Mediterranean tuna belly with cherry tomatoes and aromatic herbs	26

SANDWICHES



Mini roll with fried-squid, aromatic herbs and spicy mayonnaise	9
Wagyu smash burger with Cheddar cheese, onion confit and special sauce	22

U MAYOL

Bistró

IN "PAELLERA"

DRY RICE DISHES FINISHED ON THE GRILL

With red shrimp & suckling black pork from Mallorca **62**
600 grs approx

"Senyoret" with fish and peeled seafood **58**
600 grs approx

With beef rib slow-cooked for 48 hours **58**
and piquillo pepper confit
800 grs approx

Black rice with crispy baby squid & garlic allioli **52**
600 grs approx

(*20 min. / price per paella dish)

OTHERS "PAELLERAS"

"Fideuá" toasted short pasta **48**
with cuttlefish and artichokes

Lobster with fried eggs (4) **75**
and fried potatoes Formentera-style (check availability)

(*20 min. / price per paella dish)



MEAT DISHES

Grilled Ibérico pork: "feather" cut served with **29**
seaweed chimichurri sauce and side

Cow beef steak tartare: hand-carved, **26**
served with carasau bread and side



SIDES

French Fries **7**

Charcoal grilled piquillo pepper confit **7**

"Escalivada" - roasted vegetables **7**
with garlic-chilli-balsamic vinaigrette

Classic dressed salad, **7**
Romaine lettuce, cherry tomatoes and spring onion

Charcoal grilled confit artichoke **7**
with lemon and mint vinaigrette · 2 uts

U MAYOL

Bistró

SOMETHING SWEET

"Bombón mallorquín"

Delicious cream ice cream coated in chocolate

5

Our XL apple fine tart

with Mallorcan almond ice cream *limited availability

12

Our cheesecake

9

"Cardenal de Lloseta" (sponge cake, meringue, cream)

with chocolate, coffee and Bailey's sauce

9

Chocolate coulant pot

with vanilla ice cream

10

DESSERT WINES

PRICE PER GLASS

DOLÇ DE GEL

Mortitx · Escorca
Riesling, Muscat · ECO

12

ROVER DOLÇ

Nave Rover · Algaida
Moscatel · ECO

14

PORT DE CECILI NEGRE

Can Vidalet · Pollença
Cabernet, Merlot

11

DOLÇ DES PORT NEGRE

Vins Miquel Gelabert · Manacor
Syrah, Pinot Noir · Barrica 24 meses · Estilo Oporto

12

DOLÇ MATARÓ NEGRE

Art Laieta · Alella, Barcelona · D.O. Alella
Mataró · Barrica 2 meses · ECO

16

MOSCATEL DE LA MARINA

Enrique Mendoza · Alfàs del Pi, Alicante · D.O. Alicante
Moscatel

7

PEDRO XIMENEZ HIDALGO

Hidalgo · Jerez de la Frontera, Cádiz · D.O. Jerez
Pedro Ximenez · Uva deshidratada al sol con crianza

9

FINO HIDALGO

Hidalgo · Jerez de la Frontera, Cádiz · D.O. Jerez
Palomino

7

OPORTO 10 AÑOS TAWNY

Niepoort · Douro · D.O. Porto
Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Francisca,
Tinta Amarela, Sousão, Tinta Roriz

11

U MAYOL

Bistró

TO START

Glass bread dressed with tomato



U Mayol "La Gilda"



"L'escala" anchovies



Andalusian-style fried squid



Fried fresh anchovies



Charcoal grilled rock octopus



Ibérico ham stew croquettes



Cod croquettes



Creamy spicy tartare of tuna loin



U Mayol salad



Squid "a la bruta"



Salad of Mediterranean tuna belly



SANDWICHES

Mini roll with fried-squid,



Wagyu smash burger with Cheddar cheese



SOMETHING SWEET

"Bombón mallorquín"



Our XL apple fine tart



Our cheesecake



"Cardenal de Lloseta"



Chocolate coulant pot



IN "PAELLERA"

With red shrimp & suckling black pork



"Senyoret" with fish and peeled seafood



With beef rib and piquillo pepper confit



Black rice with crispy baby squid



OTHER "PAELLERAS"

"Fideuá" toasted short pasta



Lobster with fried egg



MEAT DISHES

Grilled Ibérico pork: "feather"



Cow beef steak tartare: hand-carved



SIDES

French Fries

Charcoal grilled piquillo pepper confit

"Escalivada" - roasted vegetables



Classic dressed salad,



Charcoal grilled confit artichoke

