U MAYOL

Bistró

START WITH OUR VERMOUTHS

The first contact!

6,5

The red El Llorenç	The white El Vicenç
With orange foam	With lemon foam

Aioli	2
Home seasoned olives	2,5
Traditional gilda · 1 pc anchovy, pickled peppers and olive skewer	4
Toasted "cristal" bread · 1 pc with anchovy from L'Escala and avocado cream	4
Toasted "cristal" bread with tomato	6
Croquettes · 4 pcs · 8 pcs stew, spinach or codfish	8 · 16
Our Spanish potatoes salad with red	10

OUR CLASSICS

Gillardeau oysters Nº 2 · 2 pcs au natural	10
Gillardeau oysters Nº 2 · 2 pcs with tiger's milk	10
Caviar "Oscietra Adamas" · 10 grs · 30 grs Served with crème fraîche, blinis and lemon	60 · 140
Fried sea anemones	16
Squid Andalusian style with chipotle mayonnaise	16
Sea bass "corvina" ceviche	21
Tuna tartar with spicy creamy dressing	24
Green salad with aromatic herbs with red onion, cherry tomatoes and avocado	12
Burrata salad with tomatoes and basil	18

FRIED FREE-RANGE EGGS

With "tumbet"	14
With french fries and long cured sobrassada	15
With french fries and Iberian ham	18
With french fries and garlic red prawns	20
Del "señorito" with lobster	32

OUR RICE DISHES & "CALDERETAS"

"Minimum 20 minutes"

Price per paella pan	2 people	4 people
Finished grilled dry rice "U Mayol" with "porc negre" suckling pig and red shrimp	49	98
Finished grilled cod rice with snow peas	46	92
Noodles "rossejat" with cuttlefish and artichokes	42	84
Lobster "caldereta" stew	95	190

EMBERS

Squid "a la bruta" with its ink with onion confit	19
Mallorcan rock octopus · 200 grs with paprika and "patatas a lo pobre"	28
"Joselito" Iberian pork shoulder with french fries, Padrón peppers and chimichurri sauce	24
Grilled Wagyu with french fries, Padrón peppers and chimichurri sauce	36

THE INFORMALS

Our mini squid sandwich chinese bread, aromatic salad and spicy mayonnaise	6
Wagyu smash burger with cheddar cheese, onion confit, special sauce and french fries	18
Lobster brioche with french fries	32
Battered lamb chops with french fries	26

OUR PATISSERIE

Mallorcan bonbon from la Menorquina	4
Pannacotta with seasonal fruit in balsamic sauce	7
Our cheesecake	8
Lloseta "cardenal" with chocolate, coffee and Baileys sauce	8
Baked chocolate casserole with vanilla ice cream	9
Our ice creams on showcase	P.A.C. Price according to ice-cream cup

FOR THE KIDS!

Our smash burger
with french fries

Free-range chicken fingers
with french fries

Penne with Neapolitan sauce
served with parmesan cheese

12

ACCOMPANY OUR SWEETS

Sweet wines

Port de Cecili blanc dolç | Pollença

Blanco dulce natural Nave Rover | Algaida

Pedro Ximenez Hidalgo | Jerez

Oporto Tawny Miguels | Portugal

8

Bread, EVOO and aioli service
3 p.p.

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START WITH OUR VERMOUTHS

Aioli
Home seasoned olives
Traditional gilda
Toasted " cristal" bread with anchovy
Toasted " cristal" bread with tomato

Stew croquettes
Spinach croquettes
Cod croquettes
Spanish potatoes salad with red prawn

OUR CLASSICS

Gillardeau oysters au natural
Gillardeau oysters with tiger's milk
Caviar "Oscietra Adamas"

Fried sea anemones
Squid Andalusian style
Sea bass "corvina" ceviche
Oily fish tartar of the day

Green salad
Burrata salad

FRIED FREE-RANGE EGGS

With "tumbet"
With french fries and sobrassada
With french fries and Iberian ham
With french fries and garlic red prawns
Del "señorito" with lobster

FOR THE KIDS

Our smash burger
Free-range chicken fingers
Penne with Neapolitan sauce

Bread, EVOO and aioli service

RICES & "CALDERETAS"

Dry rice "U Mayol"
Codfish rice
Noodles "rossejat"
Lobster "caldereta" stew

EMBERS

Squid "a la bruta"
Mallorcan rock octopus
"Joselito" Iberian pork
Grilled Wagyu

THE INFORMALS

Our mini squid sandwich
Wagyu smash burger
Lobster brioche
Battered lamb chops

OUR PATISSERIE

Mallorcan bonbon
Pannacotta
Our cheesecake
Lloseta "cardenal"
Baked chocolate casserole

ALLERGENS

Milk	Gluten	Mustard
Egg	Soy	Sesame
Molluscs	Fish	Celery
Crustaceans	Peanut	Sulphites
Nuts	Lupins	