



CAN AULÍ

Luxury Retreat

Gastro Bar

SNACKS & TINS

- Chips dressed with a traditional cockles sauce 4€
- Marinated mixed olives 🌱 6€ | White asparagus from Navarra, pesto and pine nuts (5 uds.) 🌱 22€
- Pickled mussels (9/12 uds.) 🌱 10€ | Razor clams (7/10 uds.) 🌱 16€
- Clams 🌱 14€ | Cockles 🌱 15€

BREAD MENU

- (Our bread is served with Majorcan "ramallet" tomato rubbed and extra virgin oil)* 6€
- Xeixa wheat flour bread | Crispy bread | Majorcan bread roll "Llonguet"
- Wholewheat multi-seeded Spelt Loaf | Rice and teff bread 🌱

SPOON

- Tomato gazpacho 🌱 11€
- Organic pumpkin and chia seeds cream 🌱 12€
- Organic beet, apple and lemon cream 🌱 12€

SANDWICHES

- Ham and Havarti cheese 7€
- Vegan toast with avocado, seeds and bean sprouts 🌱 8€
- Sheep cheese, iberian ham and truffle oil 10€
- Salmon, creamy cheese and dill dressing 9€

TAPAS & TO SHARE

- Guacamole with corn chips 🌱 12€
- Seasonal tomatoes with tuna belly and Kalamata olives 🌱 15 €
- Mixed roast vegetables 🌱 14 €
- Artichokes marinated in olive oil and cheese 🌱 14 €
- Assortment of cheeses with home made tomato jam 🌱 18 €
- Fillets of anchovies "00" from the Cantabric sea 🌱 24 €
- Marinated salmon with dill and mustard dressing 🌱 16 €
- Acom-fed iberian ham 🌱 24 €
- Foie terrine with fig compote 17 €

DESSERTS

- Chocolat coulant with toast hazelnut ice cream 7 €
- Apple tatin with vanilla ice cream 7 €
- Cheesecake with berries compote 7 €
- Chocolate fondant with mango sorbet 🌱 🌱 7 €
- Artisan ice cream and sorbets selection "Can Butxaca", Pollença 🌱 6 €