







# FABIOLA

GASTRONOMIC GARDEN

## T O S H A R E

"Our Bravas" Crispy potatoes with black garlic aioli 	8,00
Iberic ham croquettes	8,00
Roasted aubergine with vegetables cream and Parmesan cheese	10,00
Prawns Tempura with soy sauce, honey and citrus 	18,00
Guacamole with roasted jalapeños peppers and olive oil bread 	16,00
Mango, avocado and quinoa salad	16,00
Fresh Burrata with candied tomatoes	18,00
Cantabrian anchovies "00" with its crispy bread	24,00
Lobster roll "the good one" on brioche bread	22,00
Grilled artichokes with Romesco sauce	15,00
Acorn Fed 100% Iberico ham with its crispy bread	26,00
Vegetables cocotte with ají-saffron sauce	16,00
Prawn ceviche with crunchy shrimps and fried wheat flower 	20,00
Tuna tartar on thin olive oil flat bread	20,00
Crunchy mediterranean squid with chipotle mayonnaise 	20,00
Homemade potato gnocchi with beef ragout	16,00
Creamy rice with veggies	16,00
Creamy rice with prawns from Sóller	24,00
Roasted octopus with wrinkled potatoes in Vera paprika sauce	20,00
Grilled salmon with sautéed buckwheat and vegetables	20,00
Steak tartare with "pommes frites" 	22,00
Mini cannelloni with mushrooms and foie	18,00
Suckling pig "Pekin Style"	20,00
Ribs with fresh oriental-style pineapple salad	20,00
Black Angus beef tataki with fresh endive salad and cous cous	24,00
Dark chocolate and raspberries	
Cheese tart with homemade ice cream of Sóller oranges	
Lemon cake with meringue and mango-passion fruit sorbet	
Traditional Tiramisu	
Apple tatin with homemade Macadamia nut ice cream	
Homemade ice creams and sorbets	9,00

An urban haven with a relaxed atmosphere, in which to socialise and share enjoyable moments, accompanied by original music

A refreshing Mediterranean menu designed for sharing from the middle of the table and a relaxing cocktail bar where you can enjoy one of our "half cocktails"

The best things in life taste better when shared

10% VAT Incl.