

Joselito's ham croquette "The World's Best Croquette" 2021 by Cañitas Maite. (2ud)	9,50€
Artisanal goat cheese fritters "Ses Cabretes" with homemade quince. (2ud)	9,50€
Caesar lettuce heart, pickled chicken, anchovy emulsion and island cheese. (2ud)	14€
Fresh Guillaudeau oyster / With lacto fermented plums / Grilled with caviar	7€ / 9€ / 12€
Garden tomatoes, red onion, cured fish and fresh herbs.	16€
Island white shrimp potato salad, spicy oil and pickled spring onion.	18€
Carbonara artichokes, Joselito's jowl and Mahón aged cheese.	26€
Fried sea bream , burnt lime and mashed herbs.	44€
Dover Sole, meunière and fried capers.	72€
Mediterranean sea bass, it's collagen pil pil sauce, crispy garlic and parsley.	120€/kg
Roasted cockelet chicken, our garden vegetables and their juice	36€
Prime sirloin steak tartare, roasted bone marrow and pickled piparras.	38€
Cárnicas LyO selection steak, 120 days matured from galician crossbred cow.	135€/kg
Fresh lettuce salad / Homemade potato chips / Roasted red bell peppers.	8€ / 10€ / 12€

Cañitas Maite's rice dishes

(minimum for 2 people)

Grilled baby vegetables paella, from the garden to the grill.	32€
Island white shrimp paella, Joselito's jowl and fried artichokes.	34€
Red prawn "frit" paella, free range fried eggs and 20 grams of caviar.	50€
Roasted coquelet chicken paella, snow peas and wild mushrooms.	34€
The slaughter paella, matured Iberian pork steak and chickpeas.	36€
Cárnicas LyO steak paella, matured 120 days from galician crossbred cow.	39€

