

## BREAKFAST

### HEALTHY BOWL

- Manacor yogurt, seasonal fruit and homemade granola .....5€
- Kéfir<sup>1</sup> and dried cranberries, cereals and dehydrated fruit .....5€
- Porridge with baked apple, cocoa granola and seasonal fruit .....5€
- Chía<sup>4</sup> seeds, vegan yogurt with almonds, seasonal fruit and honeycomb .....5€

### PLATTERS

- Platter of whole grain breads' toast, butter and jams' assortment.....4€
- Platter of oatmeal pancakes, jam, carob<sup>5</sup> Nutella, nuts, sliced orange and banana.....6€
- Platter of seeds' bread, avocado with fresh tomato, pickled cucumber and coconut cheese.....8€
- Platter of Bagel with gravad fish, drill crème fraiche, Italian mortadella, avocado, herbs' butter.....9€
- Platter of brown bread, black pork's cold meat, sheep's milk cheese, cluster tomato and typical pickling .....12€

### FREE-RANGE EGGS

- Eggs cooked your way .....4€
- Opened omelette with spinach, ham, fresh tomato, endive and bimi .....8€
- Scrambled tofu with sweet potato, cabbage and sauerkraut .....8€
- Eggs with sobrasada, Menorcan cheese's flakes, rocket and mushrooms .....8€
- Poached eggs in Maltese sauce, smoked pork, hummus and spinachs .....9€
- English breakfast with lean pork, beans, mushrooms and baked tomato .....9€

### SWEET CART

*Homemade and Forn de la Glòria every day's assortment*

- Pastry .....3€
- Cake .....4€

## SPECIAL BREAKFASTS

### HEALTHY

Chia<sup>3</sup> seeds, vegan yogurt with almonds, seasonal fruit and honeycomb

Platter of oatmeal pancakes, jam, carob<sup>5</sup> Nutella, nuts, sliced orange and banana

Opened omelette with spinach, ham, fresh tomato, endive and bimi

18 EUROS

### VEGETARIAN

Kefir and dried cranberries, cereals and dehydrated fruit

Platter of seeds' bread, avocado with fresh tomato, pickled cucumber and coconut cheese

Scrambled tofu with sweet potato, cabbage and sauerkraut

16 EUROS

### ISLANDER

Manacor yogurt, seasonal fruit and homemade granola

Platter of brown bread, black pork's cold meat, sheep's milk cheese, cluster tomato and typical pickling

Eggs with sobrasada, Menorcan cheese's flakes, rocket and mushrooms

21 EUROS

### INTERNATIONAL

Porridge with baked apple, cocoa granola and seasonal fruit

Platter of Bagel with gravad fish, drill crème fraiche, Italian mortadella, avocado, herbs' butter

Poached eggs in Maltese sauce, smoked pork, hummus and spinachs

19 EUROS

## SNACKS

### BAKED

- Cuttlefish and sobrasada sandwich (Ilonguet\* bread)..... 6€
- Mediterranean sardines' *pa amb oli* (toasted bread spread with tomato) with fresh tomato and sea fennel..... 6€
- Coca de patata's sandwich (slices done with this typical Majorcan sweet fully grilled) with cooked ham, Menorcan cheese and capers..... 6€
- Special Can Bordoy sandwich (roasted beef slices, mustard, sauerkraut and pickled onions) ..... 12€

### PLATTERS

*Platters are served with toasts,  
tomato and olive oil.*

- Mallorca and worldwide cheeses' assortment ..... 16€
- Illes Balears' lunch meat ..... 18€
- Acorn Iberic jam ..... 23€

### TAPAS

- Moray fritters with turmeric mayonnaise..... 6€
- Flat fritters' Autumn vegetables with thyme honey ..... 6€
- Grilled cheese (Josper charcoal oven) ..... 8€
- Pickled vegetables with marinated blue fish and red vermouth ..... 12€
- Curing Iberian pork shoulder blade sheets with mussels and fennel ..... 14€

## SWEET PLATTERS

FRUITS, SWEETS AND ICE CREAMS

- Can Bordoy's sweets and cakes' assortment ..... 8€
- Chia seeds' pudding with seasonal fruits and citric sherbet ..... 6€
- Homemade ice cream ..... 6€
- Roasted pineapple with honey, herbs and coconut and caramel ice cream ..... 8€
- Sugar-free pear syrup with cheese and hibiscus flan ..... 8€
- Buckwheat crepe (gluten free) with chocolate and candied banana ..... 8€

## COMBO

TONIGHT IS SINGLE-COURSE MEAL  
WITH EVERYTHING YOU NEED

Kale salad and  
Menorcan cheese, free-range  
chicken breast, dried tomato  
and miso

16€

Pumpkin salad, Stilton cheese,  
black quinoa and orange

14€

Mushroom broth soup,  
*burballes* (local noodles),  
egg, vegetables

16€

Mollusc stew, chickpeas,  
fresh herbs' sauce and *pico  
de gallo* (Mexican guacamole  
sauce with chopped tomato  
and coriander).

18€

Coal roasted avocado,  
red curry, bimi and sauté  
beluga lentils

18€

Gilthead seabream,  
buckwheat risotto, spinachs  
and tandoori cake

21€

Braised free-range chicken,  
mashed potatoes, roasted apple  
and almond sauce

20€

Majorcan Angus beef hamburger  
with dried peaches' ketchup and  
Menorcan cheese

23€