

MENU



AGAPANTO

OYSTERS

Strawberrie (2,11)

Balsamic vinegar, strawberries, chives, shallots

5,5 (1 per piece)

Natural (2)

Sometimes simple is best

4,5 (1 per piece)

Cava (2,3,7)

Cava sauce, ham powder and Mahón cheese

5,5 (1 per piece)

Of the week (2)

Please contact our team

5 (1 per piece)

FINGER FOOD

Agapanto Croquette (1,2,3,7)

Lobster, prawn tartare
and apple reduction

5 (per piece)

Wild Mushroom Mousse (1,6,7,V)

Crispy mushrooms and house-made garlic bread

12

Leek Sponge Cake (1,3,7,V)

Garlic cream and marinated peppers

7 ((2 pieces)

Cantabrian anchovy supplement + 6

Grilled Octopus Skewer (2,5,7,9,11)

Potato parmentier and mojo picón

13 (per piece)

Caviar supplement + 15

STARTERS

Grilled Baby Gem Lettuce (6,8,10,V+)

Carrot escabeche, chili oil and hazelnuts

15

Cured Picanha Carpaccio (7)

Horseradish gel and olive powder

17

Tuna Sashimi (4,5,8,11)

Marinated peppers, chilli oil
and nuts, fried shallots

24

Beef Tartare (1,3,6,11,13)

Plum sauce, fresh truffle and crispy lotus root

23

Chargrilled Clams (1,7,9,11)

Sourdough bread, sautéed mushrooms
and sobressada beurre blanc

21



Gluten
1



Crustaceans
2



Eggs
3



Peanuts
4



Fish
5



Soya
6



Milk
7



Nuts
8



Garlic
9



Sesame
10



Sulphites
11



Celery
12



Mustard
13



Lupins
14

SÓLLER SPINY LOBSTER

Amur Beluga
Caviar 30g (1,2,7)

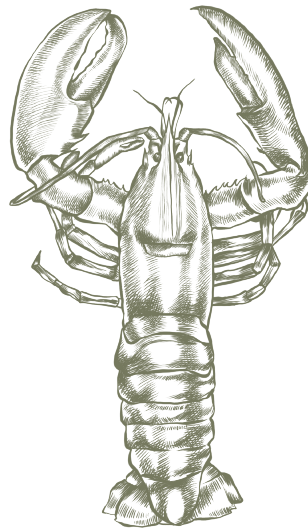
85



Served with mini blinis,
crème fraîche and lemon

Amur Beluga
Caviar 50gr (1,2,7)

135

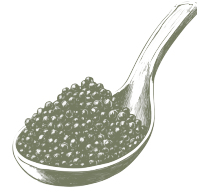


Please ask our team
for today's preparation

125

Osetra Iranian
Caviar 30gr (1,2,7)

105



Served with mini blinis,
crème fraîche and lemon

Osetra Iranian
Caviar 50gr (1,2,7)

175

MAIN

Chargrilled Entrecôte 400gr. (7)

Tetuán sauce and horseradish cream

42

Pork Loin (7,9,11,13)

Cabbage purée, Mallorcan-style reduction,
sage and pickled lemon

27

T-Bone Steak 800gr.

Served with a side dish of your choice

89

Catch of the day

Ask the team about the catch of the day

S.P.M.

Deconstructed Beef Cheek Lasagna (1,3,7,9)

Mornay sauce, carob reduction
and fresh pasta

29

Josper-Grilled Sea Bass (2,5,7,9,11)

Leek purée, Josper-grilled vegetables
and beurre blanc

29

Truffle Spaghetti (1,3,7)

With fresh truffle

26



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Lupins
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SALADS & SIDES

Tomatoes & Tuna (5,11)

Seasonal tomatoes, caper dressing
and house-confit tuna

15

French Fries

9

Grilled Green Salad (7)

Seasonal grilled vegetables and Parmesan shavings

12

Roasted Peppers with Garlic (9,11)

8

DESSERTS

Agapanto Ensamada (1,3,7)

Pastry cream, confit apricots, ensaimada
ice cream and crispy ensaimada

9

Pear Crumble (1,7)

Chocolate sauce

11

Lemon Pie (1,3,7)

GOIA-style lemon pie

10



€ · VAT included



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Peanuts
4



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Milk
7



Nuts
8



Garlic
9



Sesame
10



Sulphites
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Celery
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Mustard
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Lupins
14