

# SANT JAUME

LUXURY DESIGN HOTEL

## APPETIZER

"Gordal" olives, home seasoned	GF/V	6,5€
Gilda appetizer with anchovies in EVOO	GF	3€/u
Crisps "Bonilla a la Vista"	GF	5€
Vegetable crisps	GF/V	6€
Almond in their shells	GF/V	7€

## CANNED FOOD "LA CALA"

Pickled mussels	GF	18€
Pilchards in olive oil	GF	19€
Razor clams in brine	GF	26€
Cockles in brine	GF	34€

## "S'AGLÀ" CHEESE

Néboa, cow's milk matured in cava	GF	10€
Cured manchego cheese from Hacienda Guijoso	GF	10€
Comté D.O.P.R. Jacquemin, matured for 20 months	GF	10€
Creamy goat cheese from Finca Monte Enebro	GF	10€
Menorcan cheese from Son Mercar de Baix, reserve of the family	GF	10€
Matured Stilton from Colston Bassett	GF	10€

## FOIES

Monkfish foie with ponzu sauce "La Cala"	GF	28€
Duck foie with apple compote and toasts		24€

## VEGETABLES & MORE

Organic tomato Gazpacho with croutons	V	11€
Guacamole with corn chips	GF/V	14€
Classic Caesar salad		18€
Mini natural artichokes in EVOO and slices of Menorcan cheese	GF	25€
"Escalivada" fire roasted assorted vegetables	GF/V	20€
Tuna belly in olive oil with Beluga lentils		20€
Fresh burrata with Pelati tomatoes	GF	23€

## SMOKED & SALTED

"Don Bocarte" Anchovies 0,0	GF	28€
"Rooftop Smokehouse" smoked salmon with dill sauce	GF	29€
"Rooftop Smokehouse" smoked sea bass with tartar sauce	GF	34€

## BREADS

"Grissini" breadsticks	V	10€
Oil bread	V	8€
Coca del Maresme from "Esment" with Majorcan tomato	V	8€
"Esment" bread basket made of Stone-ground flour: Wheat and oat, pa d'es forn and olives	V	8,5€
Gluten-free bread "Panne Nostro" with Majorcan tomato	GF/V	9€

## COLD MEAT

Vic Salchichón by Casa Riera Ordeix (80 gr.)	GF	13€
Traditional black pork sobrasada (80 gr.)	GF	12€
Jabugo Iberian loin, 100% acorn-fed (80 gr.)	GF	22€
Jabugo Iberian ham, 100% acorn-fed 80 gr.)	GF	29€
Wagyu beef jerky (80 gr.)	GF	29€

## OTHER DISHES

"Rooftop Smokehouse" Pastrami sandwich (150gr.)		32€
Seafood and fish cannelloni		20€
Cod loin with spinach, raisins and pine nuts	GF	30€
Iberian pork secret with potato and truffle parmentier	GF	26€

## DESSERTS

Armagnac dark chocolate truffles		8€
Apple tarte tatin with vanilla ice cream		10€
Melting semi-cured Majorcan cheesecake, Lluís Pérez Pâtissier		13€
Dark chocolate brownie with vanilla ice cream	GF	10€
Artisan ice cream and sorbets		
"Esment" (250 ml tub)	GF	8€

Open daily 12.30 to 22.30  
10% VAT Incl.

GF Gluten Free  
V Vegan

List of allergens at your disposal

It complies with R.D.I 420/2006 for the prevention of anisakis