

# SADRASSANA

galeria  
horrach  
moyà

2022  
EN

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EN

# TAPAS

A journey through the culinary art  
of elaborate tapas,  
presented as individual servings  
and ready to share



Menu QR code



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BOOKING 971728515  
PLAÇA DRASSANES 15  
07012 PALMA DE MALLORCA

SÍGUENOS EN  
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SADRASSANA galeria horrach moyà

## MALLORCAN COCAS\*

\* Traditional recipe of the island. Thin wheat flour dough with different ingredients

**Coca with black pig sobrasada**, goat cheese, rocket, raisins and pine nuts vinaigrette with honey  
1 1 2 1 3 12,50 € ★

**Coca with onion confit**, Formentera's figs and foie in Port wine  
1 1 2 1 11 13,00 € ★

**Coca with roasted red peppers and cod fish alioli** gratin  
1 1 2 1 10 14,00 €

**Vegetables Coca** (Chard, spinach, tender onion and tomato)  
1 12,50 €

**Trempó Coca** (Tomato, onion and green pepper)  
1 12,00 € ★

## OUR PIZZAS

**Sadrassana pizza** with gorgonzola, onion confit, dates, Portobello mushroom, mozzarella and tomato sauce  
1 1 2 15,50 € ★

**Cebo Iberian ham pizza**, rocket, candied cherry, mozzarella and parmesan flakes  
1 1 2 15,00 €

## IBERIANS&CHEESES

**Iberian field bait ham**, payés bread, tomato  
1 17,00 €

**Cheese Platter**, payés bread, quince, maraschino cherries (Goat cheese with ash, sheep cheese with truffle, Dutch Gouda (cow), gorgonzola cream (cow))  
1 1 2 15,00 € ★

## HUEVOS ROTOS

**Free-range eggs**, confit potatoes  
6 1 1 10 12,00 € ★

**Free-range fried eggs with Iberian field bait ham**, confit potatoes, and truffle aroma  
6 13,50 €

**Free-range fried eggs with black pork sobrasada**, confit potatoes  
6 13,00 € ★

Payés bread with tomato and olive oil 1 1 3 4,50 € ★

Bread and basil alioli (p/p) 6 1 10 2,50 € ★

## OMELETTES

**Spanish Omelette with caramelized onions**  
6 11,00 € ★

**Spanish Omelette with black pork Sobrasada**, caramelized onions  
6 12,00 €

## FROM ORCHARD

**Majorcan-style vegetable croquettes** (Chard, spinachs, sauce, raisins, pine nuts), La Vera paprika alioli(4 u.)  
1 1 2 1 6 1 8 1 10 11,50 € ★

**Crispy artichokes**  
9,50 € ★

**Crispy aubergines with honey with lemon thyme**  
9,50 € ★

**Burrata**, assorted tomatoes, black olive tapenade, basil vinaigrette  
2 13,50 € ★

**Mango salad with tomato, red onion, rocket salad, goji berries, heura (Vegan protein), Lima Kaffir Vinaigrette and lemongrass**  
13,50 € ★

**Mixed tomato salad**, Calamata black olive tapenade  
12,00 € ★

**Braised leek Calçot style**, with romesco sauce  
3 9,50 € ★

## FROM SEA

**Octopus grilled with potatoes from the fish stew**  
2 1 7 23,00 € ★

**Majorcan white fish's ceviche with roasted corn, guacamole, coriander sponge cake and tiger's milk**  
1 1 1 1 0 1 1 2 17,00 € ★

**Squid Andalusian style**, orange and almond alioli  
1 1 2 1 3 1 7 17,50 €

**Red tuna tataki on wakame seaweed salad and Asian vinaigrette**  
4 1 5 1 9 1 1 0 22,50 €

**Cuttlefish black rice with octopus and saffron alioli**  
2 1 1 0 1 7 1 8 20,00 € ★

**Cod fillets gratin with quince aioli, black rice Venere**  
7 1 1 0 18,50 € ★

## MEATS

**Suckling pig confit with plum croquettes**, orange and almond alioli and fried Rocket salad (4 u.)  
1 1 2 1 3 1 6 11,50 €

**Veal Carpaccio with coals oil**, parmesan cheese, rocket salad, croûtons and truffle aroma  
1 1 2 16,50 €

**Suite of roast suckling-pig**, sweet potato, apple tatin and black currant sauce  
1 1 23,00 € ★

**Argentinian entrecote 100% Black Angus**, rosemary, chimichurri (300gr)  
25,00 €

## BURGUERS

**Angus burger on Valldemossa coca bread**, rocket, tomato, Cheddar cheese, caramelized onions, basil pesto mayonnaise  
1 1 2 1 3 16,00 €

**Veggie burger**, curly lettuce, tomato, Portobello mushroom, Gouda cheese, onion, old mustard  
1 1 2 1 9 13,50 € ★

## SIDE DISHES

**Padrón peppers** 5,00 € ★

**Fried potatoes with rosemary** 5,00 € ★

**Sweet potato chips, parmesan and lime** 5,50 € ★

**Mixed Tomato Salad** 5,50 € ★

**Green salad** 5,00 € ★

## DESSERTS

**Creamy chocolate** with a touch of chilli, olive oil, candied orange, pumpkin jam and almond craker  
2 1 3 1 6 8,50 € ★

**Coca de Valldemossa Biscuit** (Typical bun cake from Valldemossa -Mallorca), Palo Liquor cream and raw almond ice cream  
1 1 2 1 6 1 1 1 8,50 €

**Crème brûlée variations** (Carob, cardamom and matcha green tea)  
2 1 3 1 6 8,50 € ★

**Granita (Cantaloupe Melon ó Sóller oranges)** 7,50 € ★

**Cheese Platter**, payés bread, quince, maraschino cherries  
1 1 2 15,00 € ★

We have information about food intolerance

Prices in € with VAT included

★ RECOMMENDATIONS

★

★ VEGAN

★

★ VEGETARIAN

# WINES

## SPARKLING

### CAVAS

**ARTS DE LUNA BRUT** D.O. Cava (Requena)  
Macabeo 5,00 € 19,50 €

**ARTS DE LUNA BRUT ROSÉ** D.O. Cava (Requena)  
Macabeo 5,50 € 20,00 €

**RECARDO TERRERS BRUT NATURE G. RESERVA** D.O. Cava (Cataluña)  
Xarel·lo, Macabeo, Monastrell ECO/BIO/VEG 45,00 €

**PERE VENTURA TRESOR BRUT NATURE G. RESERVA** D.O. Cava (Cataluña)  
Xarel·lo, Perellada y Macabeo 29,00 €

### CHAMPAGNE

**MÛET & CHANDON IMPÉRIAL BRUT** A.O.C. Champagne (Francia)  
Pinot Noir, Meunier y Chardonnay 89,50 €

**DOM PERIGNON** A.O.C. Champagne (Francia)  
Chardonnay y Pinot Noir 220,00 €

**PIPER HIEDSIECK CUVÉE BRUT** A.O.C. Champagne (Francia)  
Pinot Noir, Meunier y Chardonnay 69,00 €

**PIPER HEIDSIECK ROSÉ SAUVAGE** A.O.C. Champagne (Francia)  
Pinot Noir, Meunier y Chardonnay 75,00 €

## ROSE

**VIVANCO** D.O. Ca. Rioja (La Rioja)  
Tempranillo, Garnacha Tinta y Garnacha Blanca 5,00 € 19,50 €

**SINCRONIA** V.T. Mallorca ECO/BIO/VEG  
Merlot, Callet, Monastrell y Cabernet Sauvignon 26,00 € ★

**MANON** A.O.C. Côtes de Provence (Francia)  
Garnacha Tinta, Cinsault y Syrah 30,00 € ★

## WHITE

**BUTIBALAUÍ** D.O.P. Pla i Llevant de Mallorca  
Chardonnay, Prensal, y Perellada ECO 4,00 € 22,00 €

**PINNA FIDELIS** D.O.P. Rueda (Valladolid)  
Verdejo 4,50 € 21,50 €

**PUERTA SANTA** D.O.P. Rias Baixas (Galicia)  
Albariño 5,00 € 23,00 €

**ALBA DE MIROS** D.O.P. Rueda (Valladolid)  
Verdejo 28,00 €

**FEFIÑANES** D.O.P. Rias Baixas (Galicia)  
Albariño 29,50 € ★

**VIVANCO** D.O. Ca. Rioja (La Rioja)  
Viura, Tempranillo blanco y Maturana blanca 20,00 €

**SON FANGOS BLANC (TONI GELABERT)** D.O.P. Pla i Llevant de Mallorca  
Prensal y Moscatel 23,50 € ★

**OTAZU** D.O.P. Navarra  
Chardonnay 21,50 €

**SOMA** V.T. Mallorca  
Viognier ECO/VEG 32,50 € ★

**CAN VIDALET SES PEDRES** V.T. Mallorca  
Chardonnay 41,00 €

## RED

**NADIUS DE TALAIOT** D.O.P. Pla i Llevant de Mallorca  
Callet, Manto Negro y Fogoneu 5,00 € 22,50 €

**PINNA FIDELIS ROBLE** D.O.P. Ribera del Duero (Valladolid)  
Tempranillo 5,50 € 23,00 €

**VIVANCO CRIANZA** D.O. Ca. Rioja (La Rioja)  
Tempranillo, Maturana Tinta y Graciano 5,50 € 20,50 €

**CONDE DE SIRUELA CRIANZA** D.O. Ribera del Duero (Castilla y León)  
Tempranillo 25,50 €

**PITTACUM** D.O.P. Bierzo (Castilla y León)  
Mencia 25,50 €

**SERICIS CEPAS VIEJAS MONASTRELL** D.O.P. Alicante (Valencia)  
Monastrell 21,50 € ★

**LA COMARCAL DEL MORO** D.O.P. Valencia  
Garnacha, Bobal y Syrah 28,50 €

**MATACÁ** V.T. Mallorca  
Callet, Mantonegro, Merlot, Syrah y Tempranillo 29,50 € ★

**GOLÓS** D.O.P. Pla i Llevant de Mallorca  
Callet, Manto Negro y Fogoneu 45,00 € ★

**SON PRIM CABERNET** V.T. Mallorca  
Cabernet Sauvignon 33,00 €

**OBAC DE BINIGRAU CRIANZA** V.T. Mallorca  
Callet, Merlot, Cabernet y Syrah 39,50 € ★

## SPECIAL WINES

Tío Pepe Jerez D.O. VEG 4,00 €  
Manzanilla D.O. San Lúcar de Barrameda 4,00 €  
Moscatel Villafranca del Penedés 5,50 €  
Pedro Ximénez Jerez D.O. 5,50 €  
Oporto Tawny (Portugal) 5,75 €

### INGREDIENTS ALLERGIES OR FOOD INTOLERANCES:

1 CEREALS WITH GLUTEN | 2 LACTOSE | 3 DRY FRUITS | 4 SOY | 5 SESAM | 6 EGGS | 7 MOLLUSCS | 8 CRUSTACEANS | 9 MUSTARD | 10 FISH | 11 SULPHITES | 12 CELERY | 13 PEANUT | 14 LUPINS BEANS | 13 PEANUT | 14 LUPINS BEANS

# COCKTAILS

## SA CALA

(Appetizer, bitter) SIGNATURE 12,00 €  
Gin mare, lemon, sugar, sea fennel and olives

## ES VEDRÀ

(Aromatic, fresh) SIGNATURE 12,00 €  
Vodka, thyme liqueur Frigola, Lemon, vanilla, ginger beer, rosemary

## FORNELLS

(Citric) SIGNATURE 12,00 €  
Gin xoriguer, Cointreau, pink grapefruit, lemon, sugar

## PASIÓN SOUR

(Aromatic, fresh, tropical) SIGNATURE 13,00 €  
Pisco Control, pasión fruit, passion fruit syrup, lime, sugar, egg ★

## HANAMI

(Balanced, dry, citric) SIGNATURE 16,00 €  
Roku gin, asian lemon, basil, sugar, tonic

## MOJITO MALLORQUÍ

(Fresh, sweet) MOJITO VERSION 12,00 €  
White rum, rosemary, basil y lima

## COSMODRASSANA

(Sweet, citric) COSMOPOLITAN VERSION 12,00 €  
Puerto de Indias Gin, marraschino, limón

## HOLBOX

(Smoked, citric, bit spicy) MARGARITA VERSION 13,00 €  
Mexican mezcal, Orange liquor, kumquat, peppermint, lime ★

## TRAMUNTANA

(Fresh, digestive) MOSCOW MULE VERSION 12,00 €  
Palo liquor, lime, basil, ginger beer, sugar

## ES TRENC

(Sweet, fresh) SIGNATURE 9,00 €  
Blueberries, blueberries juice, lemon, ginger ale NON ALCOHOL

## ENERGY

(Fresh) SIGNATURE 9,00 €  
Ginger, cucumber, basil, soda NON ALCOHOL

## SOFT DRINKS

Water 3,00 €  
Sparkling water 3,10 €  
Soft drinks 3,20 €  
Ginger beer 3,20 €  
Soft drinks 3,20 €  
Fever Tree Tonic 3,40 €  
Nestea 3,20 €  
Juices (Orange/Pineapple/Peach/Apple) 2,50 €

## APPETIZERS

Martini (Red/White) 5,00 €  
Vermut mallorquín (Red/White) 6,20 €  
Campari (Solo) (Combinado +2) 6,00 € / 8,00 €  
Ramazotti 6,00 €  
Aperol Spritz (Còctel) 9,00 €  
Hugo (Còctel) 9,00 €

## DIGESTIVES/LIQUEURS 5,00 €

Palo / Hierbas Mallorca (Sweet, dry, mix) / Orujo /  
Limoncello / Almond cream / Grapa / Sambuca

## TEAS&INFUSIONS 3,60 €

Black tea (Earl Grey)  
Black tea (English breakfast)  
Red tea (Pu Erh)  
Green tea (Gunpowder)  
White tea (Snow Bud)  
Chai (spiced black tea)  
Rooibos (Infusion)  
Fruits of the forest (Infusion)  
Manzanilla (Herbal infusion)  
Poleo menta (Herbal infusion)  
Tisana (Herbal infusion)

## COFFEE

Espresso 2,20 €  
Decaffeinated 2,20 €  
Cortado 2,50 €  
Coffee milk 2,80 €  
Americano 2,30 €  
Doble espresso 2,30 €  
Capuccino 3,50 €  
Latte machiatto 3,50 €  
Carajillo 3,50 €  
Irish coffee 7,00 €

## BEERS

Beer 33cl (Draft) 3,00 €  
Beer 47cl (Draft) 4,00 €  
Non alcohol 0.0 1/3 3,00 €  
Beer 1/3 3,50 €  
Coronita 4,00 €  
Salitos 4,50 €

## SANGRÍAS

Sangria glass (Wine / Cava) 9,00 €

Special sangria jug 1'5l.  
(Wine / Cava) 25,00 €

Rosé Sadrassana sangria jug 1,5l.  
(Rosé cava, Licor 43, Brandy Suau 15 años,  
Cointreau, fresa, sprite) 29,50 € ★

SA  
DRA  
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RECOMMENDATIONS ★