

Menú

Para compartir

Tabla de ibéricos (jamón de bellota, lomo, salchichón) (1).....	21,0 €
Tabla de quesos artesanos (curado, mahón, manchego, al romero) (1,7).....	18,0 €
Tabla mixta ibéricos y quesos (jamón, lomo, manchego y al romero) (1,7).....	19,5 €
Calamar a la andaluza con alioli casero (1,3,4,13).....	16,0 €
Frito de pulpo (4,13).....	16,5 €
Croquetas caseras (ración de 6) jamon / bacalao / setas (1,3,4,7).....	14,0 €
Alcachofa confitada con jamón ibérico y crema de parmesano (7).....	14,0 €
Nachos con guacamole, salsa cheddar, pico de gallo, jalapeño (1,7).....	12,0 €
Patatas al estilo Maria (con queso pecorino y pimienta negra) (7).....	9,0 €
Bravas Rosamar	9,0 €
Alioli casero (pp)(7).....	2,5 €

Ensaladas

Ensalada payaesa (1,4).....	16,0 €
Tomate, patata, cebolla, pimiento asado, pan, peix sec	
Ensalada de cabra (7,8,10).....	16,0 €
Mezclum, queso de cabra crujiente, frutos secos, fruta de temporada, mostaza, crema de vinagre balsámico	
Ensalada Cesar (1,3,7).....	16,0 €
Mezclum, mais, zanahoria rallada, pollo crujiente, picatostes, parmesano y salsa cesar	

Especialidades

Hamburguesa de Wagyu Rosamar (1,3,7,10).....	16,9 €
180gr de Wagyu 100%, queso cheddar, bacon crujiente, huevo, mayo Rosamar, lechuga y tomate. Acompañada de nuestras patatas caseras.	
Tagliata de lomo alto con rucola y parmesano (7).....	27,0 €
Acompañada de nuestras patatas caseras.	
Muslo de pollo en salsa de chimichurri.....	16,0 €
Acompañado de nuestras patatas caseras y pimientos del padrón.	
Calamar al grill (4,13).....	19,5 €
Acompañado de nuestras patatas caseras y pimientos del padrón.	
Pulpo braseado a la parmentier (4,7).....	24,0 €

Menú

Los dulces

Crema catalana (3,7).....	7,0 €
Panna cotta (chocolate, caramelo, fresa) (7).....	7,0 €
Mousse de chocolate casera (7).....	7,0 €
Tarta de queso casera con mermelada de fruta fresca de temporada (3,7).....	7,5 €
Fruta fresca de temporada.....	5,5 €

Por encargo

- Paella o Fideuá al gusto
- Pescado en salsa verde
- Bogavante con huevos fritos de Formentera
- Bullit de peix
- Gallo encebollado

Todos los platos contienen alérgenos, por lo que invitamos a nuestros clientes a solicitar aclaraciones al personal.

1. GLUTEN
2. CRUSTÁCEOS
3. HUEVOS
4. PESCADO
5. CACAHUETES
6. SOJA
7. LÁCTEOS
8. FRUTOS CON CÁSCARA
9. APIO
10. MOSTAZA
11. SÉSAMO
12. SULFITOS
13. MOLUSCOS
14. ALTRAMUCES



GLUTEN



CRUSTÁCEOS



HUEVOS



PESCADO



CACAHUETES



SOJA



LACTEOS



FRUTOS DE
CÁSCARA



ÁPIO



MOSTAZA



SÉSAMO



SULFITOS



MOLUSCOS



ALTRAMUCES

Vinos

Blancos

Verdejo Momo.....	18,0 €
Verdejo Fenomenal.....	22,0 €
Godello Sangarida.....	25,0 €
Albariño Terra de Godos.....	27,0 €
Verdejo premium Quintaluna.....	29,0 €
Ecologico Formentera La savina.....	35,0 €

Tintos

Tempranillo El picaro.....	20,0 €
Rioja Marques de caceres excellence.....	22,0 €
Rioja Paco Garcia.....	25,0 €
Ribera del Duero Pruno.....	27,0 €
Ribera del Duero Emilio Moro.....	35,0 €
Formentera Ophiusa.....	35,0 €

Rosados

Marques de caceres.....	18,0 €
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Cavas

Perelada.....	28,0 €
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Copas Blanco y Cava

Verdejo Momo.....	4,0 €
Cava.....	6,0 €

Copas Tinto y Rosado

Tempranillo El picaro.....	4,0 €
Rioja Marques de caceres Excellence	5,0 €
Rosado Marques de caceres.....	4,0 €

Menù

Per iniziare

Tagliere di affettati Iberici (prosciutto crudo, lonza, salame)(1).....	21,0 €
Tagliere di formaggi artigianali (stagionato, Mahón, Manchego, al rosmarino)(1,7).....	18,0 €
Tagliere misto di Iberici e formaggi (crudo, lonza, Manchego e al rosmarino)(1,7).....	19,5 €
Calamari alla andalusa con alioli fatto in casa (1,3,4,13).....	16,0 €
Polpo fritto alla Formentera (4,13).....	16,5 €
Crocchette fatte in casa (porzione di 6) prosciutto / baccalà / funghi (1,3,4,7).....	14,0 €
Carciofo confitato con prosciutto iberico e crema di parmigiano (7).....	14,0 €
Nachos con guacamole, salsa cheddar, pico de gallo, jalapeño (1,7).....	12,0 €
Patate alla Maria (con formaggio pecorino e pepe nero) (7).....	9,0 €
Bravas Rosamar	9,0 €
Alioli fatti in casa (pp)(7).....	2,5 €

Insalate

Insalata payaesà (1,4).....	16,0 €
<small>Pomodoro, patata, cipolla, peperone arrostito, pane, peix sec</small>	
Insalata di formaggio di capra (7,8,10).....	16,0 €
<small>Mezclum, formaggio di capra croccante, frutta secca, frutta di stagione, senape, crema di aceto balsamico</small>	
Insalata Cesar (1,3,7).....	16,0 €
<small>Mezclum, mais, carota grattugiata, pollo croccante, crostini, parmigiano e salsa cesar</small>	

Le specialità

Hamburger di Wagyu Rosamar (1,3,7,10).....	16,9 €
<small>180g di Wagyu 100%, cheddar, bacon croccante, uovo, maionese Rosamar, lattuga e pomodoro. Accompagnata dalle nostre patate fatte in casa.</small>	
Tagliata di controfiletto con rucola e parmigiano (7).....	27,0 €
<small>Accompagnata dalle nostre patate fatte in casa.</small>	
Coscia di pollo di Formentera in salsa chimichurri.....	16,0 €
<small>Accompagnato dalle nostre patate fatte in casa e peperoni del padrón.</small>	
Calamaro alla griglia (4,13).....	19,5 €
<small>Accompagnato dalle nostre patate fatte in casa e peperoni del padrón.</small>	
Polpo brasato alla parmentier (4,7).....	24,0 €

Menù

I nostri dolci

Crema catalana (3,7).....	7,0 €
Panna cotta (cioccolato, caramello, fragola) (7).....	7,0 €
Mousse di cioccolato fatta in casa (7).....	7,0 €
Cheesecake fatta in casa con marmellata di frutta fresca di stagione (3,7).....	7,5 €
Frutta fresca di stagione.....	5,5 €

Su richiesta

Paella o Fideuà a piacere

Pesce in salsa verde

Aragosta con uova fritte di Formentera

Bullit de peix (stufato di pesce tipico delle Baleari)

Nasello in umido

Tutti i piatti contengono allergeni, quindi invitiamo i nostri clienti a chiedere chiarimenti al personale.

1. GLUTINE
2. CROSTACEI
3. UOVA
4. PESCE
5. ARACHIDI
6. SOIA
7. LATTICINI
8. FRUTTA A GUSCIO
9. SEDANO
10. SENAPE
11. SEMI DI SESAMO
12. SOLFITI
13. MOLLUSCHI
14. LUPINI



GLUTEN



CRUSTÁCEOS



HUEVOS



PESCADO



CACAHUETES



SOJA



LACTEOS



FRUTOS DE CÁSCARA



ÁPIO



MOSTAZA



SÉSAMO



SULFITOS



MOLUSCOS



ALTRAMUCES

Vini

Bianchi

Verdejo Momo.....	18,0 €
Verdejo Fenomenal.....	22,0 €
Godello Sangarida.....	25,0 €
Albariño Terra de Godos.....	27,0 €
Verdejo premium Quintaluna.....	29,0 €
Ecologico Formentera La savina.....	35,0 €

Rossi

Tempranillo El picaro.....	20,0 €
Rioja Marques de caceres excellence.....	22,0 €
Rioja Paco Garcia.....	25,0 €
Ribera del Duero Pruno.....	27,0 €
Ribera del Duero Emilio Moro.....	35,0 €
Formentera Ophiusa.....	35,0 €

Rosato

Marques de caceres.....	18,0 €
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Spumanti

Perelada.....	28,0 €
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Calive Bianco e Spumanti

Verdejo Momo.....	4,0 €
Cava.....	6,0 €

Calive Rosso e Rosato

Tempranillo El picaro.....	4,0 €
Rioja Marques de caceres Excellence	5,0 €
Rosado Marques de caceres.....	4,0 €

Menú

To begin

Iberian Platter (acorn-fed ham, loin, salami) (1).....	21,0 €
Artisan Cheese Platter (aged, Mahón, Manchego, rosemary) (1,7).....	18,0 €
Mixed Platter of Iberian and Cheeses (ham, loin, Manchego, rosemary) (1,7).....	19,5 €
Andalusian-style Calamari with homemade aioli (1,3,4,13).....	16,0 €
Octopus Frito à la Formentera style (4,13).....	16,5 €
Homemade Croquettes (serving of 6) ham / cod / mushrooms (1,3,4,7).....	14,0 €
Confit Artichoke with Iberian ham and Parmesan cream (7).....	14,0 €
Nachos with guacamole, cheddar sauce, pico de gallo, jalapeño (1,7).....	12,0 €
Maria-style Potatoes (with pecorino cheese and black pepper) (7).....	9,0 €
Bravas Rosamar	9,0 €
Homemade Aioli (pp) (7).....	2,5 €

Salads

Payaesa Salad (1,4).....	16,0 €
Tomato, potato, onion, roasted bell pepper, bread, peix sec	
Goat cheese salad (7,8,10).....	16,0 €
Mixed greens, crispy goat cheese, nuts, seasonal fruit, mustard, balsamic vinegar cream	
Caesar salad (1,3,7).....	16,0 €
Mixed greens, corn, grated carrot, crispy chicken, croutons, Parmesan cheese, and Caesar dressing	

Specialties

Wagyu Rosamar Burger (1,3,7,10).....	16,9 €
180g of 100% Wagyu beef, cheddar cheese, crispy bacon, egg, Rosamar mayonnaise, lettuce, and tomato. Served with our homemade potatoes.	
Sliced Sirloin Steak with arugula and Parmesan (7).....	27,0 €
Accompagnata dalle nostre patate fatte in casa.	
Formentera Chicken Thigh with chimichurri sauce.....	16,0 €
Served with our homemade potatoes and padrón peppers.	
Grilled Squid (4,13).....	19,5 €
Served with our homemade potatoes and padrón peppers.	
Braised Octopus with parmentier (4,7).....	24,0 €

Menú

Desserts

Catalan cream (3,7).....	7,0 €
Panna cotta (chocolate, caramel, strawberry) (7).....	7,0 €
Homemade chocolate mousse (7).....	7,0 €
Homemade cheesecake with seasonal fresh fruit jam (3,7).....	7,5 €
Fresh seasonal fruit.....	5,5 €

Request

Paella or Fideuà to taste

Fish in green sauce

Lobster with Formentera fried eggs

Bullit de peix (typical fish stew from the Balearic Islands)

Braised hake with onions

All dishes contain allergens, so we invite our customers to request clarifications from our staff.

1. GLUTEN
2. CRUSTACEANS
3. EGGS
4. FISH
5. PEANUTS
6. SOY
7. DAIRY
8. NUTS
9. CELERY
10. MUSTARD
11. SESAME
12. SULPHITES
13. MOLLUSCS
14. LUPIN



GLUTEN



CRUSTÁCEOS



HUEVOS



PESCADO



CACAHUETES



SOJA



LACTEOS



FRUTOS DE CÁSCARA



ÁPIO



MOSTAZA



SÉSAMO



SULFITOS



MOLUSCOS



ALTRAMUCES

Wines

White

Verdejo Momo.....	18,0 €
Verdejo Fenomenal.....	22,0 €
Godello Sangarida.....	25,0 €
Albariño Terra de Godos.....	27,0 €
Verdejo premium Quintaluna.....	29,0 €
Ecologico Formentera La savina.....	35,0 €

Red

Tempranillo El picaro.....	20,0 €
Rioja Marques de caceres excellence.....	22,0 €
Rioja Paco Garcia.....	25,0 €
Ribera del Duero Pruno.....	27,0 €
Ribera del Duero Emilio Moro.....	35,0 €
Formentera Ophiusa.....	35,0 €

Rosé

Marques de caceres.....	18,0 €
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Sparkling

Perelada.....	28,0 €
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White and Sparkling Wine Glass

Verdejo Momo.....	4,0 €
Cava.....	6,0 €

Red and Rosé Wine Glass

Tempranillo El picaro.....	4,0 €
Rioja Marques de caceres Excellence	5,0 €
Rosado Marques de caceres.....	4,0 €