

tapas from the land

Chicken wings (make them spicy if you want)	10.50
Wrapped shrimps with bacon and garlic mayo (alioli)	12.50
Spanish broken eggs with 'guijuelo' iberic ham	12.00
Spanish broken eggs with black truffle	14.00
Scrambled eggs with mushrooms and green asparagus	10.50
Chicken strips with guacamole and BBQ sauce	10.50
Spring rolls with spinach and goat cheese	9.50
Pa amb oli (toasted bread, oil and tomato)	6.50
Vegetable tartar, avocado and tomato raff	9.00
Nachos with guacamole and jalapeños	9.50
Iberian ham (served with spanish tomato bread "Pa amb Oli")	15.50
Spanish cheeses (served with spanish tomato bread "Pa amb Oli")	13.50
Grilled vegetables & Green asparagus	11.50
Chickpeas hummus and mushrooms Carpaccio	8.50
Roast beef Carpaccio, parmesan cheese, rocket salad and balsamic vinaigrette	13.50
Garlic mushrooms	8.00
Chicken and vegetable gyoza	8.00
Spanish fried Padron peppers	8.50
Patatas Bravas - Spanish potatoes tapa with spicy tomato sauce	6.50

tapas from the sea

Fried squid rings (andalusian style)	12.50
Garlic prawns	14.00
Fried anchovies	12.50
Anchovies marinated in vinegar and olive oil	10.50
Grilled Mussels	12.50
Mussels in pasties	13.50
Mariner clams: with tomato, olive oil, Paisley and chilli pepper sauce	13.50
Clams in garlic and white wine	13.50
Spanish tomato bread with cantatrice anchovies	11.00
Andalusia style fried fish	12.50
Bienmesabe: Cadiz style fried Shark	11.50
Fried cod fish with 'Padron' peppers	12.50
Shrimp & vegetable tempura with salsa tentsuyu	14.50

raw bar

OYSTER

Oyster n° 3 - "Daniel Sorlut" France	3.50/u
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CEVICHE

Seabass ceviche	13.50
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TARTAR

Spicy tuna tartar with guacamol	14.50
Salmon tartar with goat cheese	13.50

soups and salads

Onion Soup	7.50
Miso soup with seaweed wakame	6.50
Spanish 'Gazpacho'	7.50
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Greek (red onion, green pepper, tomato, feta, cucumber, black olives and oregano)	11.50
Caesar (variety of lettuce, chicken, parmesan and caesar famous sauce)	11.50
Gourmet (variety of lettuce, cherry tomatoes, ham, goat cheese and rucicola)	13.50
Tibia with spinach and shrimp	13.50
Salmón (variety of lettuces, fresh marinated dill salmon and avocado)	11.50
Caprese with tomato, fresh mozzarella and basil	11.50
Grilles Goat Cheese salad with carmelized onion and walnuts	11.50

rice 'Paella' (min 2 per / pp)

Mixed Seafood and meat Paella	14.50
Seafood blind Paella	15.50
Vegetable paella	13.50
Black Paella with turbot and squids with aioli sauce	16.50
Lobster and shellfish paella	27.50

pasta

Spaghetti bolognese	11.50
Spaghetti carbonara	10.50
Fettuccini with mushrooms and prawns	13.50
Seasonal vegetable lasagne	11.50
Fettuccini with salmon and spinach	13.50
Fettuccini with beef, bacon, cherry tomatoes and parmesan	13.50
Veggie Taleteller with tomato, spinach and Black olives	12.50

pizzas

Margarita with tomato, mozzarella and basil	7.50
Prosciutto with tomatoes, mozzarella and ham	9.50
Capricciosa with tomato, mozzarella, ham and mushrooms	10.50
Pepperoni with tomato, mozzarella and pepperoni	10.50
Quattro Formaggi with tomato, mozzarella, edam cheese, blue cheese and Parmigianino	11.50
Bolognese with tomato, mozzarella and Bolognese sauce	12.50
Diavola with tomato, mozzarella, pepperoni, bacon and spicy oil	11.50
Don Giacomo with tomato, mozzarella, chicken, bacon, onions and spicy oil	12.00
Parmiggiana with tomato, mozzarella, Parma ham, rocket and Parmigianino	12.50
Il padrino with beef, onions, bacon and spicy oil	13.50
Mamma Mia with tomato, mozzarella, prawns and spinach	13.50
Di Gabrielle with tomato, mozzarella, goat cheese, spinach, onion and black olives	12.00
Frutti de mare with tomato, mozzarella, shrimp, tuna and mussels	13.50
Veggi with tomato, mozzarella, zucchini, onion, mushrooms and asparagus	9.50
Blossom street with tomato, mozzarella, ham and pineapple	10.50
Extra ingredients	1.00

burgers & sandwich



Bacon chesse burger	12.50
The Big Cheese (choose between cheddar , Roquefort or fresh mozzarella cheese)	12.50
Mexicana Guacamole, cheese and jalapeños	12.50
Pippers deluxe With grilled vegetables, foie and truffle mayonnaise	16.00
Le Club Chicken, bacon, cheese, lettuce and mayonnaise	12.50
Veggie Sandwich With hummus, avocado, tomato and carrot	10.50
Swedish Sandwich With marinated salmon, egg and cocktail sauce	12.50
Roastbeef Sandwich Sandwich with crispy onion and Dijon mustard	12.50
Served with fried chips	

our grill

Cajun style grilled chicken with 'Louisiana style' and fried onion	15.50
Parmesan grilled chicken with Parma ham	16.50
Red curry grilled chicken served with rice and vegetables	15.50
Spanish garlic chicken	15.50
Pipper's club steak 'au poivre' Entrecote with pepper sauce	20.50
Entrecote 'Paris café'	20.50
Grilled fillet steak	23.00
Fillet steak with Spanish red wine sauce	24.00
Fillet steak, foie and red fruits sauce	26.00
Grilled fillet steak with idiazábal cheese and confit onion	24.50
Surf & turf: Fillet (125 gr.) and half lobster	29.50
Rib Eye Steak	23.50
Iberian pork with ñoras (spanish red peppers) and almond sauce	18.50
Iberian pork with soft dijon sauce	18.50
Majorcan fried lamb chops with garlic	17.50
Majorcan grilled lamb chops	17.50

oak wood fired grill

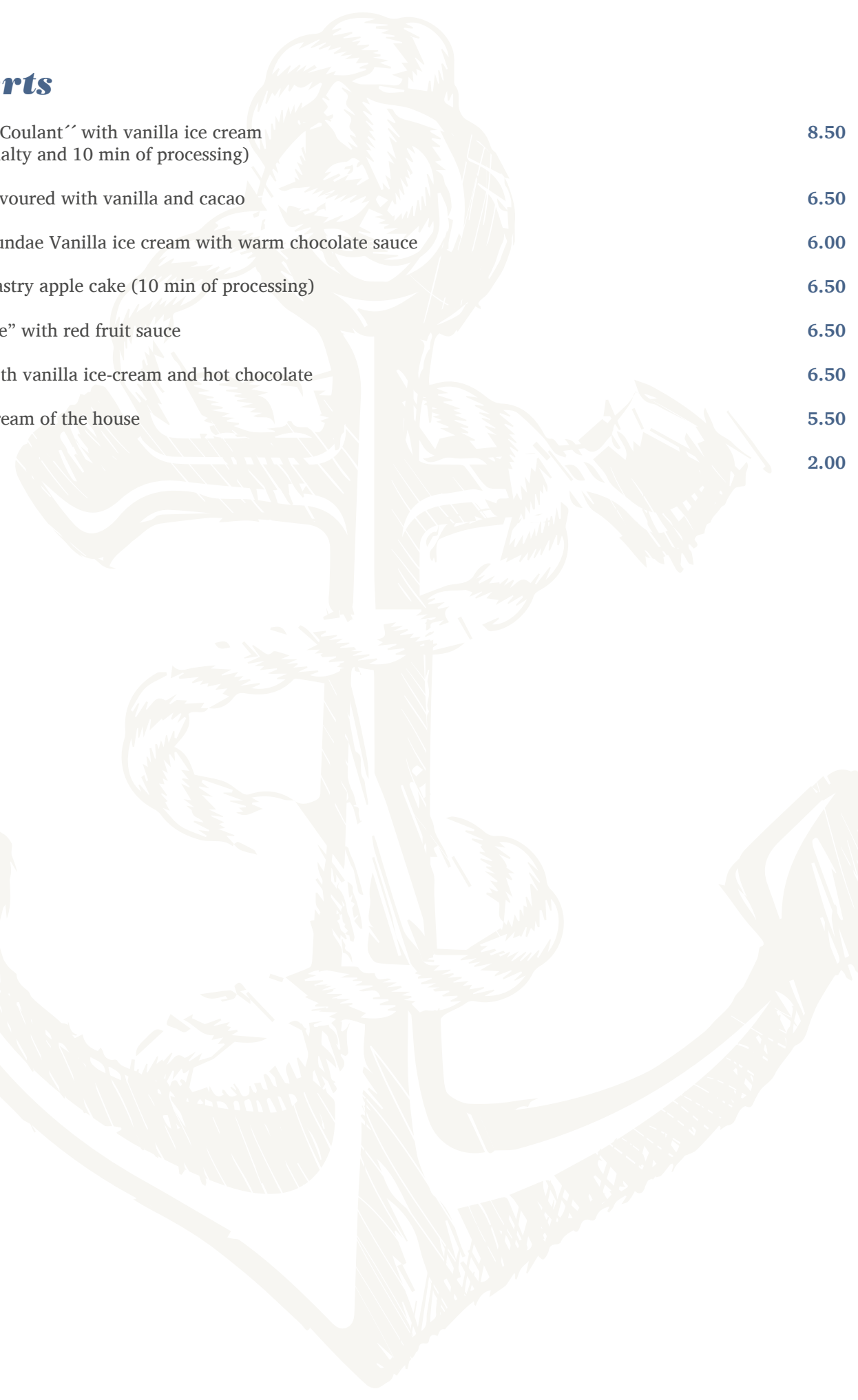
Mediterranean sea bass with alioli and seasonal vegetable	19.50	Grilled Salmon with béarnaise sauce	18.50
Oven baked cod with vegetables majorcan style	19.50	Tuna "Au Poivre" (with black pepper)	23.50
Slow cook comfit cod with saffran aliloli	19.50	Turbot with clams in green sauce	20.50
Cod in tempura with potatoes, garlic and grilled red pepper	19.50	Grilled Turbot	20.50
Teriyaki Salmon with green asparagus	18.50	Grilled prawns	20.50
Majorcan 'Denton' with mediterranean red prawns with shellfish sauce	22.50	Grilled lobster	29.50

All the fishes can be grilled and served with any of our sauces:

Alioli, mayonnaise, béarnaise, vinaigrette, shiraza (spicy), green

3.00

desserts



Chocolate "Coulant" with vanilla ice cream (house specialty and 10 min of processing)	8.50
Tiramisu flavoured with vanilla and cacao	6.50
Hot fudge sundae Vanilla ice cream with warm chocolate sauce	6.00
Hot puffy pastry apple cake (10 min of processing)	6.50
"Cheese cake" with red fruit sauce	6.50
Pancakes with vanilla ice-cream and hot chocolate	6.50
Mixed ice cream of the house	5.50
Ice-crams	2.00