

pippers

restaurant
Mediterrani




STARTERS & TAPAS

Pamboli · (<i>Majorcan toasted bread, oil and tomato</i>)	7.00
Spicy potatoes	7.00
Edamame	6.50
Spanish broken eggs with “Guijuelo” iberian ham and foie	13.50
Spanish broken eggs with black truffle	15.50
Chicken strips with guacamole	12.00
Wrapped shrimps with bacon and garlic mayo (Allioli)	13.50
Spring rolls with spinach and goat cheese	10.50
Nachos Panxo with guacamole and jalapeños	12.00
Creamy Spanish omelette “Tortilla” with potatoes and onion	9.00
“Guijuelo” iberic ham and crystal bread	16.50
Spanish cheeses and crystal bread	14.50
Chicken wings · (<i>make them spicy if you want</i>)	11.50
Hummus with crudites and pita bread	11.00
mushrooms with garlic	9.50
Chicken and vegetable gyoza	9.00
“Padron” peppers	9.00
Grilled vegetables and green asparagus	13.50

Thin and crispy bread topped with vieiras “scallops” and iberic ham	12.50
Fried squid rings “andalusian style”	14.50
Garlic prawns	15.50
Fried anchovies	14.00
Mussels	14.00
<i>Thai: with coconut milk, curry and coriander</i>	
<i>Mariniere style</i>	
<i>Saint Tropez “with anisette”</i>	
Shrimp & Vegetable Tempura with salsa Tentsuyu	15.50
Fried cod fish with ‘Padron’ peppers	14.00
Fried fish	14.00
Shrimp Tempura with jalapeño mayonnaise	14.00
Coastal Mallorcan octopus	18.50
<i>Fried octopus</i>	
<i>Grilled octopus</i>	
<i>Galician style octopus</i>	



FISH PRESERVES & GILDAS

La Gilda · Santoña anchovy fillet, piparras green peppers and olives **1.80**

La Casada · Anchovy fillet, anchovy in vinegar, piparras green peppers, piquillo and olives **2.20**

Matrimonio · Anchovy fillets, anchovies in vinegar with Raf tomato tartar **11.50**

Anchoas de Santoña · Anchovy fillets with crystal bread **15.50**

RAW BAR

Classic ceviche of sea bass **16.50**

With tiger milk, red onion and chifles “green banana chips”

Tuna tiradito **16.50**

With arbequina extra olive oil, soy souce and green chile

Tuna tartar with guacamole **16.50**

Ceviche Lima - Bangkok **16.50**

Hake ceviche with coconut milk and curry

Salmon tiradito **15.50**

With mango and ikura

Salmon tartar with goat cheese **15.50**

OYSTERS



Especial “Daniel Sorlut” Francia

Oysters **1 unit 3.50** **6 units 18.00**

Tempura Oysters, chile and tentsuyu **2 units 8.00**

Marinated oysters with ponzu sauce, bonito flakes and salmon eggs **2 units 8.00**

SALADS AND SOUPS

Gratinated onion soup **8.50**

Miso soup, wakame seaweed and soda noodles **7.50**

Spanish “Gazpacho” **8.50**

Greek salad · Red onion, green pepper, tomato, feta cheese, cucumber, black olives and oregano **13.00**

Caesar salad · Variety of lettuce, chicken, parmesan, croutons and the famous caesar sauce **13.50**

Gourmet salad · Cherry tomatoes, iberian ham, goat cheese and rocket lettuce **15.00**

Tibia salad · Warm salad with spinach and prawns **15.00**

Salmon salad · Marinated salmon, avocado & prawns **13.00**

Caprese salad · Tomato, fresh mozzarella & basil **13.50**

Grilled Goat Cheese salad *with carmelized onion and walnuts* **13.00**

Vegetable tartar, avocado and tomato raf **10.50**



SASHIMI & NIGIRI

SASHIMI (6p) and NIGIRI (2p)

Nigiri · Salmon and Ikura	5.50
Nigiri · Red tuna	6.50
Nigiris · Sea bass	5.50
Sashimi · Fresh salmon	13.00
Sashimi · Tuna	15.50
Sashimi · Moriawase	16.50

MAKIS & SUSHI ROLLS

MAKIS and SUSHI-ROLLS (8p)

Sake Maki · Fresh salmon and chives	11.00
Maguro Maki · Red tuna and cucumber	14.50
Aqua · Tuna, cream cheese and avocado	14.00
New York · Salmon, avocado and cucumber	12.50
Philadelphia · Salmon, cream cheese and avocado	12.50
Spicy Tuna · Tuna, cucumber, spicy mayonnaise and togarashi	14.50
California · Crab and seafood, avocado, cucumber, chives, Japanese mayonnaise and flying fish eggs	13.50
Golden Ebi · Tempurized prawn with cream cheese	14.50
Sunrise Roll · Tempurized prawn, cream cheese covered in salmon	17.00
Sunset Roll · Salmon, avocado and cream cheese covered in salmon	17.50
Golden Rainbow · Tempurized prawn with cheese of cream and chives covered with salmon, tuna and avocado	17.00
White Fish Roll · Asparagus and onion covered with flamed sea bass and garlic pesto	15.50

SUSHI - MORIAWASE (28p) 41.50

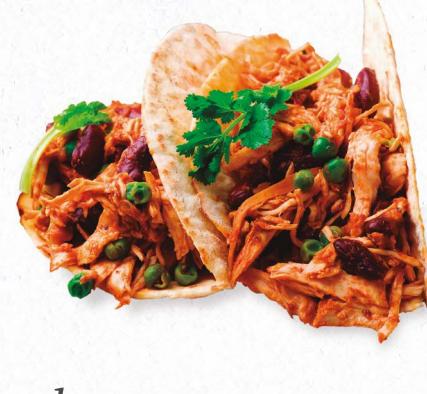
- 16 Aqua, Sake maki, California and Golden ebi
- 6 Salmon, tuna and prawn nigiri
- 6 Salmon and tuna sashimi

FISH & SEAFOOD

Mediterranean seabass · with alioli and seasonal vegetables	22.00
Slow cook confit cod · with saffron alioli	22.00
Fried cod in tempura · with potatoes, garlic and grilled peppers	22.00
Teriyaky salmon	19.50
Grilled salmon fillet with roasted vegetables and béarnaise sauce	19.50
Tuna "Au Poivre" (with black pepper)	24.50
Turbot with clams in green sauce	23.50
Grilled turbot	23.50
Grilled lobster	31.50

FAJITAS, TACOS AND QUESADILLAS

Served with french fries.



Fajitas · Chicken / Beef / Prawns

Served with: pico de gallo, cheddar cheese, fresh guacamole, sour cream & warm tortillas

15.50

Tacos Cochinita Pibil · Pulled pork shoulder marinated and braised with this famous mexican sauce, shredded by hand and served with jitomate sauce and "Chile's serranos"

15.50

Beefsteak Tacos · "28 days" dry aged veal strips sautéed with roasted onion and mushrooms with pico de gallo and guacamole

15.50

Quesadillas Cajún · Dry aged veal strips with Cajun spices, mozzarella and Italian pepperoni. (Choose it with chicken breast strips if you wish)

15.50

Quesadillas Chile con Carne · The famous Mexican plated of Meat and beans with quesadillas

15.50

Quesadillas Tex Mex · Hand shredded Pulled chicken ,crispy onion and our Jack daniel BBQ sauce

15.50

PIZZA

Margarita · with tomato, mozzarella, basil and a little bit of parmesan

9.50

Prosciutto · with tomato, mozzarella and ham

11.00

Capricciosa · with tomato, mozzarella, ham and mushrooms

12.00

Pepperoni · with tomato, mozzarella, pepperonni

12.00

Quattro Formaggi · with tomato, mozzarella, edam cheese, blue cheese and parmesan cheese

13.00

Bolognese · with tomato, mozzarella and bolognese sauce

14.50

Diavola · with tomato, mozzarella, pepperoni, bacon, spicy oil

13.00

Don Giacomo · with tomato, mozzarella, chicken, bacon, onion and spicy oil

14.00

Parmiggiana · with tomato, mozzarella, parma ham, rocket lettuce and parmesan

14.50

Il padrino · with tomato, mozzarella, beef, onion, bacon and spicy oil

15.50

Mamma Mia · with tomato, mozzarella, shrimp and spinach

15.50

Di Gabrielle · with tomato, mozzarella, goat cheese, spinach, onion and black olives

14.00

Frutti de mare · with tomato, mozzarella, prawns, tuna, mussels

15.50

Veggi · with tomato, mozzarella, zucchini, mushrooms, onion, green asparagus

11.00

Blossom street · with tomato, mozzarella, ham, pineapple

12.00

Each extra ingredient

1.50

PASTA



Spaghetti bolognese

13.00

Spaghetti carbonara

13.50

Fettuccini · with mushrooms and prawns

15.50

Fettuccini · with salmon and spinach

15.50

Wholewheat penne with pesto · Walnuts and fresh mozzarella

13.00

Vegetable Tagliatelle · Candied tomatoes, spinach and black olives

14.50

Seasonal vegetable lasagna

13.00

RICES



(Price per person)

Mixed paella	16.50
Blind shellfish paella	17.50
Grilled vegetable paella	15.00
Black rice, turbot, cuttlefish and aioli	18.50
Lobster and seafood paella	31.50

BURGERS & SANDWICHES

225 gr and 100% Beef-Veal. Served with french fries.

Bacon cheese burger	14.50
The Big Cheese · With cheese to choose from: cheddar, roquefort or fresh mozzarella	14.50
Mexicana · Guacamole, cheese and jalapeños	14.50
Le Club · Chicken, ham, bacon, cheese and garlic mayo	14.00
Swedish sandwich · Prawn, salmon, egg & cocktail sauce	13.50
Falafel · With yogurt sauce and pita bread	13.50

VEGGIE BURGERS

Veggie Burger 13.50
Black beans, portobello mushrooms, carrots and oregano

Beyond Burger 13.50
*The world's first herbal burger that
it looks and tastes like meat*

MEATS



Cajun style grilled chicken with "Louisiana style" and fried onion	17.50
Grilled chicken breast · With Iberian ham and Parmesan sauce	18.50
Curry chicken breast · With rice and sautéed vegetables	17.50
Chicken with garlic	17.50
Grilled Iberian pork secret	21.50
Iberian pork secret with nyora and almond sauce	21.50

BEEF PREMIUM

Fillet steak 230gr 26.50 Rib Eye 650gr 27.50
Fillet of beef

Surf&turf 31.50 Bone in Rib Eye 650gr 27.50

Fillet of beef (120 gr)

and half a lobster

Premium beef from northern Spain dry aged for a minimum of 28 days.

DESSERTS

Chocolate Coulant with vanilla ice cream	9.50
Tiramisu flavored with vanilla and cacao	7.00
Hot Fudge Sundae. Vanilia ice cream with warm chocolate sauce	7.00
Fine apple pie	7.00
Cheese cake with red fruit sauce	7.50
Vanilla ice cream pancakes with hot chocolate	7.50
Homemade ice cream (authentic homemade Italian ice cream)	7.00
Ice cream ball	2.50

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RECOVERING THE SPIRIT
OF PORT D'ALCUDIA

bahía d'alcúdia