

pippers
restaurant
mediterrani 

Mediterranean
Cuisine



Sushi Bar
& Raw



 RECUPERANDO EL ESPÍRITU
DEL PORT D'ALCÚDIA 



.....STARTERS AND TAPAS.....

Pa amb oli <i>(Majorcan toasted bread, oil and tomato)</i>	7.50	Chicken wings <i>(make them spicy if you want)</i>	13.00
Patatas bravas <i>· Spicy potatoes</i>	7.50	Hummus with crudites and pita bread	12.50
Fried Edamame	7.50	Mushrooms in garlic sauce	10.50
Croquettes with quinoa and broccoli	10.50	Chicken and vegetable gyozas	10.00
Spanish broken eggs with iberian ham	15.00	“Padron” peppers	10.00
Spanish broken eggs with black truffle	17.00	Grilled vegetables and green asparagus	15.00
Spanish broken eggs with baby squid	15.00	Shrimp & vegetable tempura with Tentsuyu sauce	17.50
Chicken strips with guacamole	13.50	Fried cod fish with “Padron” peppers	15.50
Wrapped shrimps with bacon & garlic mayo (alloli)	15.00	Fried squid rings “andalusian style”	16.50
Crispy spinach and goat’s cheese wonton with teriyaki sauce	12.00	Garlic prawns	16.50
Nachos with guacamole & jalapeños	13.50	Fried anchovies	15.50
Creamy Spanish omelette “tortilla” with potatoes and onion	10.00	Fried fish	15.50
Iberic ham and crystal bread	18.50	Shrimp tempura with sriracha mayonnaise	15.50
Spanish cheeses and crystal bread	16.50	Fried baby squids	15.50

Mussels

16.50

- Thai: with coconut milk, curry and coriander
- Marinere style with prensal blanc
- Mussels in leek, celery and coriander sauce

Coastal Mallorcan octopus 20.50

- Fried with black alioli
- Grilled
- Galician style

.....SALADS.....

Spanish “Gazpacho”	9.50
Greek salad · red onion, green pepper, tomato, feta cheese cucumber, black olives and oregano	14.50
Caesar salad · variety of lettuce, chicken, parmesan, croutons and the famous caesar sauce	15.00
Gourmet salad · variety of lettuce, cherry tomatoes, iberian ham, goat cheese and rocket lettuce	16.50
Ensalada de salmón · variety of letucce, salmon marinated in dill and avocado	15.00
Caprese salad · tomato, fresh mozzarella and basil	14.50
Grilled Goat Cheese salad · with caramelized onion and walnuts	14.50
Vegetable tartar, avocado and raf tomato	12.00

.....PASTA.....



Spaguetti bolognese	14.50
Spaguetti carbonara	15.00
Beef tagliatelle · <i>bacon, mushrooms and parmesan cheese</i>	17.50
Fettuccini · <i>with mushrooms and prawns</i>	17.50
Fettuccini · <i>with salmon and spinach</i>	17.50
Tagliatelles frutti di mare	17.50
Fettuccini with pesto	14.50
Vegetable tagliatelle · <i>candied tomatoes, spinach, black olives and tofu</i>	15.50



.....BURGER · SANDWICH & TACOS.....

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

Pipper's burger · <i>ramallet tomato ketchup and mustard vinaigrette</i>	15.50
The Big Cheese · <i>with cheese to choose from: cheddar, roquefort or fresh mozzarella</i>	15.50
Mexicana · <i>with guacamole, cheese and jalapeños</i>	15.50
Le Club · <i>chicken sandwich, bacon, cheese, lettuce and mayo</i>	15.50
Swedish sandwich · <i>with salmon, egg & cocktail sauce</i>	15.50
Falafel Wrap · <i>chick pea croquettes with yoghurt sauce</i>	14.50
Tofu wrap · <i>tofu, fried aubergine and beetroot hummus</i>	14.50
Veggie Burger · <i>black beans, portobello mushrooms, carrot and oregano</i>	15.50
Tacos Cochinita Pibil · <i>pulled por shoulder marinated and braised with tomato sauce and achiote</i>	16.50
Tacos Mexican · <i>Soft shell crab (tempurized crab), guacamole, coriander and lime juice</i>	16.50

.....RICES.....

(Price per person)



Mixed paella	17.50
Seafood paella	18.50
Blind shellfish paella	18.50
Grilled vegetable paella	16.50
Black rice, turbot, cuttlefish and aioli	18.50
Lobster and seafood paella	34.50
Blind fish and seafood fideuá	18.50

.....FISH & SEAFOOD.....

Seabass on the back · <i>with oil, vinegar and garlic</i>	24.50
Mediterranean seabass · <i>with alioli and seasonal vegetables</i>	24.50
Slow cook confit cod · <i>with saffron alioli</i>	24.50
Fried cod in tempura · <i>with potatoes, garlic and grilled peppers</i>	24.50
Baked cod · <i>with warm potato and leek cream</i>	24.50
Salmon Teriyaki · <i>wild asparagus and teriyaki sauce</i>	22.00
Béarnaise salmon · <i>with sautéed vegetables and béarnaise sauce</i>	22.00
Char-grilled salmon · <i>herbs, garlic and spices</i>	22.00
Tuna with prawn and seafood sauce · <i>vegetables and pilaf rice</i>	27.50
Tuna · <i>marinated in ponzu with orange and ginger sauce</i>	27.50
Turbot with clams in green sauce	26.50
Grilled turbot	26.50
Grilled lobster	35.50

.....MEATS.....



Cajun style grilled chicken · <i>with “Louisiana style” and fried onion</i>	19.50
Grilled chicken breast · <i>with iberian ham and parmesan sauce</i>	20.50
Curry chicken breast · <i>with rice and sautéed vegetables</i>	19.50
Souvlaki (greek brochettes) · <i>made with free range chicken marinated with lemon, garlic, parsley, with rosemary potatoes</i>	19.50
Grilled Iberian pork secret	24.50
Iberian pork secret · <i>with mustard sauce</i>	24.50

BEEF PREMIUM

Fillet steak 230gr · <i>Fillet of beef</i>	29.50
Surf&turf · <i>Fillet of beef (120 gr) and half a lobster</i>	35.50
Rib Eye 650gr	31.00
Bone in Rib Eye 650gr	31.00

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

**Extra sauce 3,50€ · Allioli · Mustard
Pepper · Roquefort · Mushrooms**

.....DESSERT.....

Chocolate textures	7.50
Chocolate Coulant with vanilla ice cream <i>· For 2 persons / House Specialty / 10 min. of processing</i>	10.50
Ensaimada and cocoa flavour tiramisu	7.50
Hot puffy pastry apple cake · 10 min. of processing	7.50
Cheese cake with red fruit sauce	7.50
Strawberry crumble yoghurt	7.00
Nougat biscuit glace	7.00
Ice-Cream scoop	2.50

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