

pippers
restaurant
Mediterrani 

Mediterranean
Cuisine



Sushi Bar
& Raw



 RECOVERING THE SPIRIT
OF PORT D'ALCUDIA 





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

Pa amb oli <i>(Majorcan toasted bread, oil and tomato)</i>	8.00	Chicken wings <i>(make them spicy if you want)</i>	14.00
Patatas bravas <i>· Spicy potatoes</i>	8.00	Chickpeas hummus with crudites and bread	14.00
Steamed edamame	7.50	Mushrooms in garlic sauce	11.50
Croquettes with quinoa and broccoli	11.50	Chicken and vegetable gyozas	11.50
Spanish broken eggs with iberian ham	15.00	“Padron” peppers	11.00
Spanish broken eggs with black truffle	19.00	Grilled vegetables and green asparagus	16.00
Spanish broken eggs with baby squid	17.00	Shrimp & vegetable tempura with Tentsuyu sauce	19.50
Chicken strips with guacamole	15.00	Fried cod fish with “Padron” peppers	17.00
Shrimps wrapped in bacon & garlic mayo (allioli)	16.00	Fried squid rings “andalusian style”	18.00
Crispy spinach and goat’s cheese wonton with teriyaki sauce	13.00	Garlic prawns	18.00
Nachos with guacamole & jalapeños	15.00	Fried anchovies	17.00
Creamy Spanish omelette “tortilla” with potatoes and onion	11.00	Fried fish	17.00
Iberic ham with crystal bread	21.00	Shrimp tempura with sriracha mayonnaise	17.50
Spanish cheeses with crystal bread	18.00	Fried baby squids	17.00

Mussels

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

16.50

Coastal Mallorcan octopus

- Fried with black alioli
- Grilled
- Galician style

21.50

.....SALADS.....

Spanish “Gazpacho”	10.00
Greek salad · red onion, green pepper, tomato, feta cheese, cucumber, black olives and oregano	15.00
Caesar salad · variety of lettuce, chicken, parmesan, croutons and the famous caesar sauce	16.00
Gourmet salad · variety of lettuce, cherry tomatoes, iberian ham, goat cheese and rocket lettuce	17.00
Salmon salad · variety of letucce, marinated salmon with dill and avocado	16.00
Caprese salad · tomato, fresh mozzarella and basil	15.00
Grilled Goat Cheese salad · with caramelized onion and walnuts	15.00



.....OYSTERS AND RAW BAR.....

Oysters · special “Daniel Sorlut” France	1u. 4.50
Tempura Oysters · with tentsuyu sauce	2u. 9.00
Acevichada oysters · with green curry	2u. 9.00
Classic ceviche of sea bass · with tiger milk, red onion and chifles “green banana chip”	19.50
Salmon tartar · with avocado, mango, green leaves and ikura	18.50
Tuna tartar “Yellowfin” · marinated with ponzu sauce and ginger served with guacamole	19.50



.....BURGER · SANDWICH & TACOS.....

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

Pipper’s burger · ramallet tomato ketchup and mustard vinaigrette	17.00
The Big Cheese · with cheese to choose from: cheddar, roquefort or fresh mozzarella	17.00
Mexicana · with guacamole, cheese and jalapeños	17.00
Le Club · chicken sandwich, bacon, cheese, lettuce and mayo	17.00
Swedish sandwich · with salmon, egg & cocktail sauce	17.00
Falafel Wrap · chickpea croquettes with yoghurt sauce	16.00
Tofu wrap · tofu, fried aubergine and beetroot hummus	16.00
Veggie Burger · black beans, portobello mushrooms, carrot and oregano	16.00
Tacos Cochinita Pibil · pulled pork shoulder marinated and braised with tomato sauce and achiote	17.50
Tacos Mexican · Soft shell crab (tempurized crab), guacamole, coriander and lime juice	18.00

.....PASTA.....



Spaguetti bolognese	16.00
Spaguetti carbonara	16.00
Beef tagliatelle · bacon, mushrooms and parmesan cheese	18.50
Fettuccini · with mushrooms and prawns	18.50
Fettuccini · with salmon and spinach	18.50
Tagliatelles frutti di mare	18.50
Fetuccini with pesto	16.00
Vegetable tagliatelle · candied tomatoes, spinach, black olives and tofu	16.50

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

Grilled seabass "a la espalda" · with olive oil, vinegar and garlic	25.50
Mediterranean seabass · with alioli and seasonal vegetables	25.50
Slow cook confit cod · with saffron alioli	25.50
Fried cod in tempura · with potatoes, garlic and grilled peppers	25.50
Baked cod · with warm potato and leek cream	25.50
Salmon Teriyaki · with asparagus and teriyaki sauce	23.50
Béarnaise salmon · with sauteed vegetables and béarnaise sauce	23.50
Char-grilled salmon · herbs, garlic and spices	23.50
Tuna with prawn and seafood sauce · vegetables and pilaf rice	27.50
Tuna · marinated in ponzu with orange and ginger sauce	27.50
Turbot with clams in green sauce	26.50
Grilled turbot	26.50
Grilled lobster	36.50

.....MEATS.....



Cajun style grilled chicken · with "Louisiana style" and fried onion	20.50
Grilled chicken breast · with iberian ham and parmesan sauce	20.50
Chicken curry breast · with rice and sauteed vegetables	20.50
Souvlaki (greek brochettes) · made with free range chicken marinated in lemon, garlic, parsley, with rosemary potatoes	20.50
Grilled Iberian pork secret	24.50
Iberian pork secret · with mustard sauce	24.50

BEEF PREMIUM

Fillet steak 230gr · Fillet of beef	29.50
Surf&turf · Beef fillet (120gr) and half lobster	35.50
Rib Eye 650gr	32.50
Bone in Rib Eye 650gr	32.50

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

Sauces 3,50€ · Allioli · Mustard · Pepper
Roquefort · Mushrooms · Bearnaise

.....RICES.....

Min. 2 persons
(Price per person)

Mixed paella	18.50
Seafood paella	18.50
Blind seafood paella	18.50
Grilled vegetable paella	17.50
Black rice, turbot, cuttlefish and allioli	19.50
Blind fish and seafood fideuá	19.50



RICE DISHES "A LA LLAUNA"

Lobster and shellfish	28.50
Iberian pork and Mushrooms	21.50
Red shrimp, cuttlefish and allioli	22.50
Cuttlefish and botifarrón (Mallorcan sausage)	19.50

.....PIZZAS.....

Margarita · tomato, mozzarella, basil and a little bit of parmesan	11.00
Prosciutto · tomato, mozzarella and ham	13.50
Capricciosa · tomato, mozzarella, ham and mushrooms	14.50
Pepperoni · tomato, mozzarella, pepperoni	14.50
Quattro Formaggi · tomato, mozzarella, edam cheese blue cheese and parmesan cheese	15.50
Bolognese · tomato, mozzarella and bolognese sauce	15.50
Diavola · tomato, mozzarella, pepperoni, bacon, spicy oil	15.50
Don Giacomo · tomato, mozzarella, chicken, bacon, onion and spicy oil	17.00
Parmigiana · tomato, mozzarella, parma ham, rocket lettuce, and parmesan	17.50
Il padrino · tomato, mozzarella, beef, onion, bacon and spicy oil	18.50
Mamma Mia · tomato, mozzarella, shrimp and spinach	18.50
Di Gabrielle · tomato, mozzarella, goat cheese, spinach, onion and black olives	17.00
Frutti de mare · tomato, mozzarella, prawns, calamari, mussels	18.50
Veggi · tomato, mozzarella, zucchini, mushrooms, onion and green asparagus	13.50
Blossom Street · tomato, mozzarella, ham, pineapple	14.50
Each extra ingredient	2.00

.....DESSERT.....

Ensamada and cocoa flavour tiramisu	7.50
Carrot Cake	7.00
Chocolate brownie with nuts	7.50
Almond and Carob Gató	7.00
"Cheese cake" with red fruits sauce	7.50
Strawberry crumble yoghurt	7.50
Nougat biscuit glace	7.50
Ice-Cream scoop	3.00

Specialty of the house. 20 minutes of elaboration. For 2 persons.

Chocolate Coulant with vanilla ice cream · 12.00€

Fine apple pie with vanilla ice cream · 12.00€

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