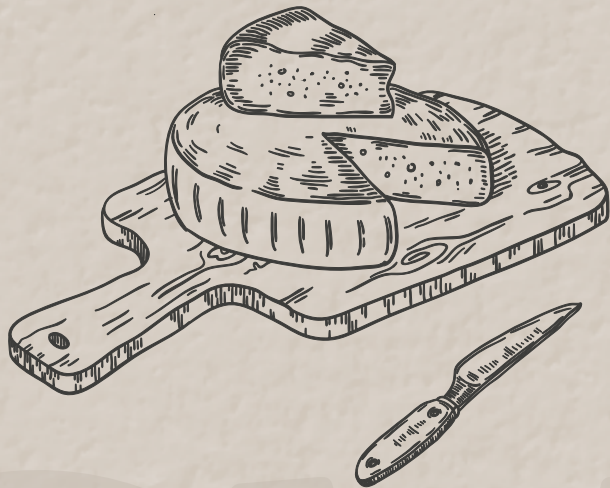


# SVKALDE



## STARTERS

**Our gilda (TOP)** ..... 6,80  
With hand-cut veal steak tartar  
& Santoña anchovie.

**Ensaladilla rusa (Olivier salad)** ..... 16,50  
With garlic-sautéed prawns.

**Santoña anchovies 00** ..... 24,00  
Served with crispy crystal & smoked butter.

**Bonito tuna belly** ..... 15,00  
With seasonal tomatoes & our trampó salad.

**Seasonal tomatoes** ..... 16,00  
With smoked burrata, red pesto  
& roasted peaches.

**Ibérico ham** ..... 26,00  
Hand-sliced, with crystal bread  
& ramallet tomato.

**Our Northern Cheese Selection** ..... 18,00  
Truffled, goat, blue, & Manchego.  
With quince paste & grapes.

**Steak tartare** ..... 26,00  
With fried egg, classic seasoning & truffle.

**Sliced red tuna** ..... 26,00  
With pico de gallo & thinly sliced avocado,  
served with soy & ponzu sauce.

**Our txistorra** ..... 12,50  
Served in its own juice grilled  
& accompanied by Padrón peppers

**Cod bites (4 pieces)** ..... 22,00  
In batter served with confit red peppers.

**Rabowich (TOP)** ..... 6,00  
Mini oxtail sandwich with cream cheese  
& apricot jam in its own juice.

**Sirloin steak mini sandwich** ..... 6,50  
Grilled beef.

**Sliced artichokes** ..... 16,00  
With crispy Ibérico ham & Port wine sauce.

**Pork cheek cannelloni** ..... 18,00  
With coconut bechamel & its own-juices demi-glace.

**Chorizo croquette** ..... 5,00  
With a fried quail egg.

**Shrimp croquette** ..... 5,50  
With its tartare.

**Basque txuleta croquettes (4 pieces)** ..... 12,00  
With truffle mayo.

**Grilled octopus** ..... 26,00  
With smashed potatoes, onion & smoked mayo.

**Grilled sweetbreads** ..... 24,00  
With celeriac purée.

## SEAFOOD

**Griddled wedge clams** ..... 22,00

**Zamburiñas (variegated scallop)** ..... 22,00  
Gratinated with Parmesan cream, garlic & parsley.

**Griddled Norway lobsters (per piece)** ..... 15,00

**Santa Pola red prawns** ..... 32,00

**Our broken eggs with red prawns** ..... 36,00  
With sliced potatoes.



## FISH DISHES

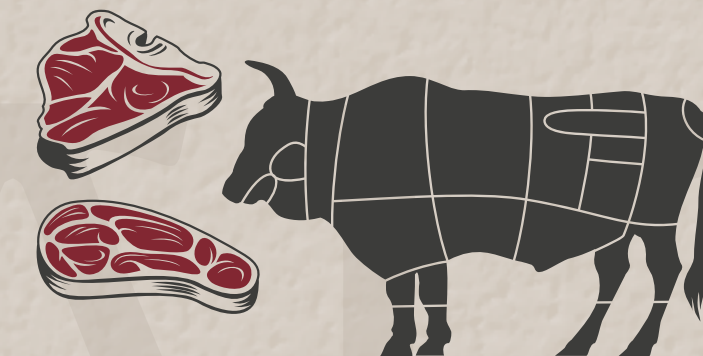
Served with low-temperature confit sliced potatoes  
& green salad.

**Sole** ..... 29,00

**Grilled Sea Bass** ..... 26,00  
With garlic confit, served over sliced potatoes  
& caramelized onion.

**Cod in basque PIL-PIL sauce** ..... 25,00

**Fish of the day** ..... M.P.  
Ask about our off-menu fish, available  
per piece or by the kilo to share.



## MEATS

Served with French fries & Padrón peppers.

**Basque t-bone steak** ..... 80,00/kg

**T-bone steak** ..... 85,00/kg

**Mini burger (2 pieces)** ..... 20,00  
100% beef with cheddar, pickle, fried egg,  
& special sauce.

**Garlic-sautéed beef tenderloin bites** ..... 28,00



## RICE

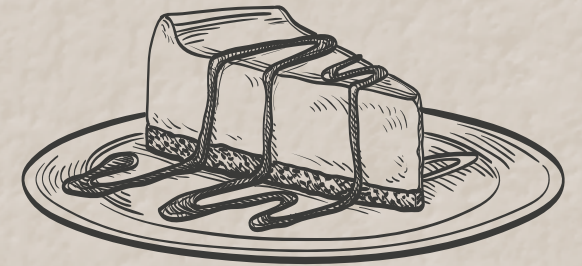
Minimum 2 people.

**Mellow rice with red prawns** ..... 26,00/p.p.

**Green mellow rice** ..... 26,00/p.p.  
With turbot & prawns.

**Rice with ibérico secreto & artichoke** ..... 24,00/p.p.

**Rice with seasonal vegetables** ..... 20,00/p.p.



## DESSERTS

**Cheesecake** ..... 7,50  
Homemade Basque recipe with honey & walnuts.

**Creamy Nutella & Kinder Bueno** ..... 7,50

**Pistachio lava cake** ..... 7,50  
With pistachio ice cream.

**Fine apple tart** ..... 7,50  
With vanilla ice cream.



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On egin!