

U MAYOL

Bistró

START WITH OUR VERMOUTHS

The first contact!

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The red El Llorenç
With orange foam

The white El Vicenç
With lemon foam

Bread, EVOO and aioli service	3 p.p
Home seasoned olives	2,5
Traditional gilda · 1 pc anchovy, pickled peppers and olive skewer	4
Toasted “cristal” bread · 1 pc with anchovy from L'Escala and avocado cream	4
Toasted “cristal” bread with tomato	6
Croquettes · 4 pcs · 8 pcs stew, spinach or codfish	8 · 16
Our Spanish potatoes salad with red	10

OUR CLASSICS

Gillardeau oysters N° 2 · 2 pcs au natural	10
Gillardeau oysters N° 2 · 2 pcs with tiger's milk	10
Caviar “Oscietra Adamas” · 10 grs · 30 grs Served with crème fraîche, blinis and lemon	60 · 140
Fried sea anemones	16
Squid Andalusian style with chipotle mayonnaise	16
Sea bass “corvina” ceviche	21
Tuna tartar with spicy creamy dressing	24
Green salad with aromatic herbs with red onion, cherry tomatoes and avocado	12
Burrata salad with tomatoes and basil	18

FRIED FREE-RANGE EGGS

With “tumbet”	14
With french fries and long cured sobrassada	15
With french fries and Iberian ham	18
With french fries and garlic red prawns	20
Del “señorito” with lobster	36

FOR THE KIDS!

Our smash burger
with french fries

Free-range chicken fingers
with french fries

Penne with Neapolitan sauce
served with parmesan cheese

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OUR RICE DISHES & “CALDERETAS”

“Minimum 20 minutes”

Price per paella pan	2 people	4 people
Finished grilled dry rice “U Mayol” with “porc negre” suckling pig and red shrimp	49	98
Finished grilled cod rice with snow peas	46	92
Noodles “rossejat” with cuttlefish and artichokes	42	84
Lobster “caldereta” stew	95	190

EMBERS

Squid “a la bruta” with its ink with onion confit	19
Mallorcan rock octopus · 200 grs with paprika and “patatas a lo pobre”	28
“Joselito” Iberian pork shoulder with french fries, Padrón peppers and chimichurri sauce	24
Grilled Wagyu with french fries, Padrón peppers and chimichurri sauce	36

THE INFORMALS

Our mini squid sandwich chinese bread, aromatic salad and spicy mayonnaise	6
Wagyu smash burger with cheddar cheese, onion confit, special sauce and french fries	18
Lobster brioche with french fries	32
Battered lamb chops with french fries	26

OUR PATISSERIE

Mallorcan bonbon from la Menorquina	4
Pannacotta with seasonal fruit in balsamic sauce	7
Our cheesecake	8
Lloseta “cardenal” with chocolate, coffee and Baileys sauce	8
Baked chocolate casserole with vanilla ice cream	9
Our ice creams on showcase	P.A.C. Price according to ice-cream cup

ACCOMPANY OUR SWEETS

Sweet wines

Port de Cecili blanc dolç | Pollença

Blanco dulce natural Nave Rover | Algaida

Pedro Ximenez Hidalgo | Jerez

Oporto Tawny Miguels | Portugal

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START WITH OUR VERMOUTHS

- Aioli 🥚
- Home seasoned olives
- Traditional gilda 🍷
- Toasted “ cristal” bread with anchovy 🍷🌾
- Toasted “ cristal” bread with tomato 🌾
- Stew croquettes 🍷🌾🥚
- Spinach croquettes 🍷🌾🥚
- Cod croquettes 🍷🌾🥚🍷
- Spanish potatoes salad with red prawn 🍷🥚🌾🥚

OUR CLASSICS

- Gillardeau oysters au natural 🍷
- Gillardeau oysters with tiger’s milk 🍷🍷🍷
- Caviar “Oscietra Adamas” 🍷🍷🌾🥚
- Fried sea anemones 🌾
- Squid Andalusian style 🍷🥚
- Sea bass “corvina” ceviche 🍷🍷
- Oily fish tartar of the day 🍷🌾🌾🍷🥚
- Green salad 🍷
- Burrata salad 🍷🌾

FRIED FREE-RANGE EGGS

- With “tumbet” 🥚
- With french fries and sobrassada 🥚
- With french fries and Iberian ham 🥚
- With french fries and garlic red prawns 🍷🥚
- Del “señorito” with lobster 🍷🥚

FOR THE KIDS

- Our smash burger 🥚🍷🌾
- Free-range chicken fingers 🥚🍷🌾
- Penne with Neapolitan sauce 🥚🌾

Bread, EVOO and aioli service 🥚🌾

RICES & “CALDERETAS”

- Dry rice “U Mayol” 🍷🥚
- Codfish rice 🍷🍷🍷🍷🥚
- Noodles “rossejat” 🍷🍷🍷🌾
- Lobster “caldereta” stew 🍷🍷🍷🌾🍷🍷🍷

EMBERS

- Squid “a la bruta” 🍷
- Mallorcan rock octopus 🍷
- “Joselito” Iberian pork
- Grilled Wagyu

THE INFORMALS

- Our mini squid sandwich 🌾🥚🍷
- Wagyu smash burger 🥚🍷🌾🍷
- Lobster brioche 🍷🥚🍷🌾🍷
- Battered lamb chops 🥚🌾

OUR PATISSERIE

- Mallorcan bonbon 🍷🌾🍷🥚
- Pannacotta 🍷🍷
- Our cheesecake 🍷🌾🥚
- Lloseta “cardenal” 🍷🌾🌾🍷
- Baked chocolate casserole 🍷🌾🌾🥚🍷🍷

ALLERGENS

- | | | |
|---|--|---|
|  Milk |  Gluten |  Mustard |
|  Egg |  Soy |  Sesame |
|  Molluscs |  Fish |  Celery |
|  Crustaceans |  Peanut |  Sulphites |
|  Nuts |  Lupins | |