



Suitable for celiacs:

If you are celiac or have gluten intolerance, please let us know before your order, as some of the dishes that we have indicated must to suffer small changes to suit your diet.













Dear customer, if you or anyone at your table has any food allergies or intolerances, please inform us about it before placing your order. We will do our best to accommodate your needs, including changes in preparation or substitutions of ingredients.

We value your opinion very much, please feel free to share it with us, any suggestions or comments help us to continue improving.




On behalf of the entire Es Mussol team,
Thank you very much!

Starters

Euros

Sobrasada with honey and crackers Quely 	9,50
Fillet steak carpaccio with parmesan cheese and rocket salad 	16,50
Dates with almonds wrapped in fried bacon 	11,50
"Butifarrón" (Black majorcan sausage) flambe with orujo liqueur 	11,50
Papas bravas" fried potatoe cubes served with hot sauce 	8,50
Homemade croquettes -Spinach, chicken and cuttlefish-	12,50
Deep fried "Padrón" green peppers 	8,50
Roasted provolone cheese with tomato marmalade 	13,50
Zucchini fried rolls with bacon and shrimps and sweet and sour sauce	13,50
Toast with foie and sweet mango 	15,50
Steak tartar (100 grs) 	14,50
Mushrooms stufedd with sobrasada and bacon grilled with cheese 	13,50

Crêpes, salads and more...

Crêpes with chicken 	14,50
<i>With almond sauce, melted cheese, roasted sesame and tabbule</i>	
Crêpes with aubergine 	14,50
<i>With goat's cheese, pine nuts, caramelized onion, roasted sesame and tabbule</i>	
Mixed crêpes, one of each -chicken & aubergine- 	15,50
Fresh pasta stuffed with mushrooms and truffle	16,50
<i>With mango, parmesan cheese, walnuts, rucicola and truffle oil</i>	
Fresh pasta stuffed with mushrooms and truffle	16,50
<i>covered with caramelized sobrasada</i>	
Thai soup 	16,50
<i>With coconut milk, green curry, vegetables, chicken and rice (Possible vegan option)</i>	
Goat cheese salad 	15,50
<i>with mixed greens, tomatoes, figs, grapes, apple, nuts and raisins</i>	
Rocket salad 	14,00
<i>with parmesan cheese, tomatoes and pine nuts</i>	
Mango and avocado salad 	15,50
<i>with mixed greens, tomatoes and cashew nuts</i>	
Crispy chicken and prawns salad	16,50
<i>with mixed greens, tomatoes, celery, sweet mango, sweet and sour sauce and sesame sedes</i>	
"Esqueixada" 	17,50
<i>Cod marinated in olive oil with capers, natural tomato and roast peppers</i>	

VAT included

The Fondues (Min.2 persons / Price per person) Euros

-Meat fondues, all served with basmati rice, potato, vegetables and homemade sauces:

- Fillet steak and chicken breast fondue 23,50
- Kangaroo fillet and chicken breast fondue 23,50
- Fillet steak, kangaroo fillet and chicken breast fondue 25,50

-Cheese fondue with Gruyere, Emmental, Mozzarella, Edam and:

- variety of breads, carrots, celery, grapes, apple & radish 16,50
- our excellent grilled sliced entrecote, variety of breads, carrots, celery, grapes, apple & radish 24,50


Our Cods *(Coming with sliced potato and seasonal vegetables)*

Cod fillet with prawns topped with a creamy honey sauce  19,50

Seared cod fillet with aubergine marmalade 19,50

Caramelized cod fillet with garlic oil, roast peppers and pine nuts  19,50

Meat dishes

-Fillet steak (200grs) or entrecote (300 grs) served with sliced potato, seasonal vegetables and :

- *Caramelized sobrasada (Es Mussol speciality)* 23,50
- *Cabrales sauce (blue cheese) with nuts and raisins* 23,50
- *Melted provolone cheese* 23,50
- *Green pepper sauce* 23,50
- *Foie and reduction of "Pedro Ximenez"* 25,50
- *Foie and caramelised mango* 25,50








-Veal cheeks with Oporto sauce, seasonal vegetables and potatoes  18,50

-Skewer of kangaroo fillet with curry sauce and basmati rice  23,50

-Fillet of kangaroo with mustard sauce and basmati rice  23,50

-Steak tartar (180 grs.)  24,50

Homemade desserts!!

	Euros
Mango cheese cake	6,50
Blueberry cheese cake	6,50
Banoffee pie	6,50
White chocolate cream with red fruits, crumble and strawberry skewer 	7,50
Fig ice cream with rum & melted chocolate 	6,50
"Hierba Luisa" ice cream with berries and mango sauce 	6,50
Almond ice cream 	6,50
Chocolate crêpe with fresh cream 	5,50
Pankeke: Crêpe with "dulce de leche" (caramelized condensed milk) with vanilla ice cream, banana and nuts 	7,00
Chocolate fondue with fresh fruits (Minimum 2 pers./price p.pers) 	6,80

Ice creams/Sorbets

Vanilla ice cream	4,50
Chocolate ice cream	4,50
Mango sorbet	5,50
Lemon sorbet	5,50
Lemon sorbet with cava	7,50

Vat included