



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	17,50
Dates with almonds wrapped in fried bacon	12,50
"Butifarrón" -Black majorcan sausage- flambe with orujo liqueur	11,50
Papas bravas · Fried potatoe cubes served with a spicy sauce	8,50
Homemade croquette selection ·Please ask about today's selection	16,50
Deep fried "Padrón" green peppers	10,50
Baked provolone cheese with caramelised sobrasada	14,50
Zucchini fried rolls with bacon and shrimps & sweet and sour sauce	14,50
Toast with foie and sweet mango	17,50
Steak tartar -100 grs.-	16,50
Mushrooms stufedd with sobrasada and bacon grilled with cheese	14,50

Crêpes, salads and more...

Creamy chicken crêpes with toasted almonds & tabbouleh	16,50
Roasted aubergine crêpes with goat cheese, toasted pine nuts, caramelised onion & tabbouleh	16,50
Mixed crêpes - one chicken & one aubergine	17,50
Fresh pasta stuffed with mushrooms and truffle	
• With mango, parmesan cheese, walnuts, rucola and truffle oil	17,50
• With our caramelized sobrasada sauce	
Thai soup	16,50
<i>With coconut milk, green curry, vegetables, chicken and rice -Possible vegan option-</i>	
Goat cheese salad	16,50
<i>with mixed greens, tomatoes, figs, grapes, apple, nuts and raisins</i>	
Rocket salad	15,50
<i>with parmesan cheese, tomatoes and pine nuts</i>	
Mango and avocado salad	16,50
<i>with mixed greens, tomatoes and cashew nuts</i>	
Crispy chicken and prawns salad	17,50
<i>with mixed greens, tomatoes, celery, sweet mango, sweet and sour sauce and sesame seeds</i>	
"Esqueixada"	19,50
<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 17,50
- our excellent grilled sliced entrecote, variety of breads, carrots, celery, grapes, apple & radish 24,50

Our Cods *Coming with potato and seasonal vegetables*

Cod fillet with prawns topped with a creamy honey sauce  22,50

Seared cod fillet with aubergine marmalade 22,50

Caramelized cod fillet with garlic oil, roast peppers and pine nuts  22,50

Meat dishes

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

- *Caramelized sobrasada ·Es Mussol speciality·* 24,50
- *Cabrales sauce ·Blue cheese· with nuts and raisins* 25,50
- *Melted provolone cheese* 24,50
- *Green pepper sauce* 24,50
- *Foie and reduction of "Pedro Ximenez"* 26,50
- *Foie and caramelised mango* 26,50

Veal cheeks with Oporto sauce, seasonal vegetables and potatoes 22,50

Skewer of kangaroo fillet with curry sauce and basmati rice 25,50

Fillet of kangaroo with mustard sauce and basmati rice 25,50

Steak tartar -180/200 grs.- 24,50

Vat included

Our Homemade Sweets

	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	8,50
Fig ice cream with rum & melted chocolate	7,50
"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 & nuts	7,00
Chocolate fondue with fresh fruits -Minimum 2 pers./price p.pers-	7,50

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