

# ASTIR

TERRAZA PORTALS NOUS

## TO SHARE

**Crunchy croquettes.** 9 €  

Prawn and pistachio with a sweet and sour sauce of white Majorcan pepper.

**Hummus trio.** 10 €

Chickpea, babaganoush and beetroot with corn crunch and baby vegetables crudités.

**Acorn-fed Iberian ham.** 24 € 

Acorn-fed Iberian ham with olive spheres and crispy bread.

**Sushi from the market.** 15 €

Chef's delicious daily creation with the freshest sea from our shores.

## OH CRUMBS !

**Majorcan club sandwich.** 22 €  

Duck from Sineu chippings, bacon, Iberian ham, local cheese, selection of lettuces, local tomato, caramelised onion and chef's club sauce.

**Portals Nous sandwich.** 24 € 

Lobster, crispy bacon, selection of lettuces, tomatoes, caramelised onion and kimchee mayonnaise.

**Astir burger.** 18€  

Beef, caramelised onion, camembert cheese, selection of lettuces, tomato and crispy bacon.

**Veggie 's passion sandwich.** 15€ 




White asparagus, babaganoush, local tomato, selection of lettuces and cucumber.

**Bao of porc negre.** 15€ 


Roasted suckling pig, ramallet tomato, aged mustard and Majorcan picada (a mixture of minced garlic, parsley and almond with olive oil).

VAT included.

## STARTERS



**Gaspacho of figs**   
**from Son Mut Nou with lobster.** 22 €    
Homemade gaspacho with figs in textures and lobster from sustainable fishing.

**Scallop salad and**   
**apples in textures.** 25 €    
Scallops grilled in Majorcan almond crust with camaïot preserve .



**Bulgur wheat salad.** 13 €    
With organic vegetables from our island.


**Eco wok of organic vegetables.** 13€  
Wok with kale, spinach, fennel root and broccolini.

**Salmon tartar.** 18€   
Tartar of salmon from sustainable fishing with burrata and avocado served with basil pearls.

**Tartar Selinni.** 19€    
Ox tartar with parmesan, capers and aged mustard served with its trimmings.

## OUR PASTAS

**Burballes with pesto from the island.** 14 €    
Traditional Majorcan pasta with a delicious pesto made with herbs from the island.



**Balearic cannelloni.** 14 €    
Meat cannelloni with a touch of traditional sobrasada from the island.

## MEATS

**Sirloin steak of Majorcan rubia cow.** 27 €    
Coal-grilled beef sirloin steak with a sauce of figs from Lluçmajor and red sweet potato purée.

**Pupietta of chicken from Campos**   
**in Ca Nostra beer sauce.** 20 €  
Chicken stuffed with pate from Felanitx and artisan beer sauce.

**Beef rack.** 22€  
Low-temperature grilled rack with sauce of spices from the island and rosemary roasted potatoes.

**Loin of lamb from Pollença.** 29€    
Coal-grilled loin of lamb with sauce of herbs from the island and grilled baby purple carrots.



waveofchange.com

## FISH

### **Black and white**

### **Balearic cod.** 26 €

Low-temperature cod confit with black, Balearic cuttlefish creamy rice au gratin with black aioli.

### **Majorcan style grouper.** 29 €

Oven-grilled grouper with local potatoes and traditional style vegetables.

### **Firewood grilled corvina.** 27 €

Corvina grilled on white sweet potato coal from the island and covered with Majorcan picada (a mixture of minced garlic, parsley and almond with olive oil).

### **Fish from the market.** ( PSM )

Daily selection of the best fish from our shores.



MSC-C-56782



ASC-C-01938

Certified restaurant by **MSC/ASC**  
(First certified hotel chain in southern Europe,  
Dominican Republic and Mexico).  
From Iberostar, and as part of our  
**'Wave of Change'**, initiative,  
we are working to offer our customers a range of  
increasingly responsible seafood, for the health of our  
oceans and the people and communities depending on them.

## OUR RICE

**A banda rice.** (min. 2 P.P.). 23 €

**Black rice.** (min. 2 P.P.). 22 €

**Seafood rice.** (min. 2 P.P.). 24 € 

**Creamy rice.** 18 €

## DESSERTS

**Majorcan almond panna cotta .** 8 € 

Homemade almond panna cotta on almond cream and rosemary crunch.

**Lukewarm cheese cake.** 10 €   

Mahon cheese tart with figs in textures.

**Majorcan crème caramel.** 9 €   

Crème caramel of apricots from Porreres.

**Quartos embetumats.** 10 €  

Spongy citrus bites with toasted meringue, chocolate frosting and a sauce of orange from Sóller.



GLUTEN



MOLLUSCS



MILK



SULPHITES



EGG



SESAME



NUTS



MUSTARD



SEAFOOD



FISH