































✂ **LOS PINTXOS** ✂

From the garden ECO

-  **S'ALBERGÍNIA**      **8**
Kamado smoked aubergine with Korean style dressing, lemon sour cream, Mallorcan “brossat” (fresh cheese), shallot and cumin crunch.
-  **PASTA-NAGA**  **10**
Organic spiced carrots on the oven, with Figueras onion on a sesame-citrus cream, pomegranate and some coconut powder.
- DEU QUIN COGOLLO**   **10**
Lettuce hearts roasted in the Kamado-Smoker, with tartar-anchovy sauce, pico de gallo and dried fish from Formentera.
-  **CAPPUCCINO DE VERDURAS**   **8**
Seasonal garden vegetables sautéed at the moment, with smoked honey foam from “Sa Tramuntana” and algae.
- EL HUEVO DEL CHEF 3.0**     **11**
“Can Goi” truffled ECO egg with shiitake mushroom stew, potato parmentier, garlic crumbs and Iberian pork jowl.

From our Sea

- GAMBITA DE DAMA**  **17**
Red prawns from the ship “Villa de Sóller”, sautéed and flambéed with armagnac.
- BLUEFISH**     **18**
Blue fish from the fish markets, cooked over high heat (seared), with Japanese style BBQ sauce and our version of “mojo verde”.
-  **PESCADITO VACILÓN**  **19**
Peruvian “Tiradito” of catch of the day, marinated with ginger, “leche de tigre”, passion fruit, coriander, roasted sweet potato and fried “choclo” (corn).
- ARRÒS DES PATRÒ CODONY**    **16**
Creamy “bombeta” rice from Sa Pobla, cooked with rock fish and red shrimp fumet. Grilled local squid and lemon all i oli.
- CALAMARINK**    **17**
Fresh egg fettuccine with national squid stewed in its own ink, parsnip cream and crispy rice.

From our Land


-  **STEAK TARTAR**       **14**
Tenderloin of “Vermella Menorquina”, hand-cut at the moment with “Cecina de León”, radish mayonnaise and slighty spicy pickles.
-  **TACO MEXITERRÁNEO**  **10**
Mallorcan black pork, marinated with Mexican achiote and Sóller citrus fruits. Pickled onions, chili peppers and cilantro, white corn tortilla. 2 pcs.
- SAAMLEE**   **9**
Lettuce saam with slow cooked Chinese style pork belly. Shiso leaf, coriander, basil and leek, seasoned with pickled shimeijs.
- CANNELLOMINNI**     **14**
Stuffed with “rostit” Mallorcan lamb roast, poached seasonal vegetables, foie gras and hollandaise foam with Garam Masala.
- SKINNY CHICKEN ROLL**  **12**
Crispy free-range chicken, “mahónes” cheese cream, potato millefeuille, snow peas and sobrasada sauce.


 **VEGAN** •  **VEGETARIAN** •  **SPICY**


Artisan sourdough bread with flavoured butter “Sa Canova”
and olives from Sóller. **3€ p.p.**


I.V.A. Included - Prices in Euros (€).


★ TO SHARE ★



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TOMATE ALIÑO 





15
- Tomato ECO, fresh sheep cheese "Son Jover", osmotised Figueras onion and oregano vinaigrette.
- 

JAMÓN DE PORC NEGRE 

25
- 100% Porc Negre (Mallorcan black pig) fed on almonds in Petra and taken to Guijuelo, Salamanca to dry. A product unique in the world.
- 

VIAJE DE QUESOS  

20
- Selection of the best artisan Balearic cheese.
- 

BRAVAS 2.0.    

9
- A new version of our famous patatas bravas.

★ EL FAMOSO TXULETONCIO ★

FOR THE
CARNIVOROUS


Pasture veal "Vermella Menorquina ECO" certified by
Embotits RAIMA
accompanied by potatoes with mojo picón.




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60.00 € / kg







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(weight approx. 800gr)


★ SWEET DELIGHT ★




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PINTX PANTER   


9
- Sponge cake filled with strawberries and cream, dipped in ruby chocolate, coconut soup and chocolate crisp.
- 

MISSWAFFLE   

9
- Rice flour waffle "dulce de leche" ice cream, caramelised Mallorcan almonds and roasted banana with salty toffee.
- 

SÓLLER PIE   

9
- Tartlet with orange cream, homemade sorbet of Sóller oranges and flamed meringue.
- 

ICE CREAM AND SORBETS 

7
- Ask for our selection of ice creams and sorbets which change weekly.

 **VEGAN** •  **VEGETARIAN** •  **SPICY**

Artisan sourdough bread with flavoured butter "Sa Canova"
and olives from Sóller. **3€ p.p.**

I.V.A. Included - Prices in Euros (€).

WELCOME

CA'N PINTXO

We present you the new menu for the 2023 season.

We continue with our KM0 philosophy, all the primary ingredients come from our beloved Balearic Islands, moving away from the big distributors and buying directly and exclusively from the small producers “pageses”, farmers and fishermen.

We sincerely hope that you enjoy the experience as much as we enjoy creating the dishes!

Ca’n Pintxo team, d’ençà 2011.

OUR SUPPLIERS

✕ Eggs

Bio Can Goi (Mallorca)

✕ Fish and Seafood

Peix Sec (Formentera) / Barca Villa de Sóller and Pescadores locales Sóller (Mallorca)

✕ Beef & Veal

Embotits Raima (Menorca)

✕ Iberian Ham

Cuixot de Porc Negre (Mallorca)

✕ Mallorcan Black Porc

Can Company María de la Salut (Mallorca)

✕ Dairy Products

Grimalt, Burguera & Son Jovert (Mallorca) / Sa Cànova, Binibeca & Torralba (Menorca)

✕ Rice and Potatoes

Local producers from Sa Pobla

✕ Vegetable

EcoVinyassa - Miquel Borràs de Sóller & Va de BIO (Mallorca)

✕ Fruits

Cooperativa Agrícola Sant Bartomeu Sóller (Mallorca)

✕ Herbs

Our garden in the Port Sóller

✕ Bread & Crackers

Forn de Barri de Sóller & Forn de Sa Plaça Artà (Mallorca)

estaller

CA'N PINTXO

CATERING & SCHOOL

estaller.canpintxo.com

love

CA'N PINTXO

RESTAURANT

canpintxo.com

la

PINTXO MÓVIL

CATERING

lapintxomovil.com

We provide information about the presence of allergens in our dishes. If you are intolerant to any of these products, please contact our staff. Some of our dishes can be modified for people with intolerance, so these dishes also can be enjoyed.

- GLUTEN

CRUSTACEAN

EGGS

FISH

PEANUTS

SOY

DAIRY

TREE NUTS

CELERY

MUSTARD

SESAME SEEDS

SULFITES

LUPINES

MOLLUSCAN SHELLFISH

WIFI: Can Pintxo || PASS: canpintxo1643

RESERVATIONS: +34 971 631 643 || canpintxo.com