






















## ✂ LOS PINTXOS ✂
























### From the garden ECO

-  **S'ALBERGÍNIA**      **9**  
Kamado roasted Aubergine korean-style, lemon sour cream, sundried tomatoes and papadum.
-  **PASTA-NAGA**   **12**  
Roasted organic carrots with onion, pomegranate, coconut, sesame and citrus.
-  **CAPPUCCINO DE VERDURAS**   **9**  
Garden vegetables on sweet potato purée, smoked honey foam "Sa Tramuntana" and seaweed powder.
-  **TÒFUL CASTANYER**    **11**  
Mallorcan tofu, fermented plum sauce, shiitakes and curry crunch.
- FLOWER & CAVIAR**      **24**  
Cauliflower with black garlic, hazelnut sponge cake, onion crumbs and caviar.

### From our Sea

- SECUENCIA DE GAMBA ROJA**    **22**  
Sequence of red prawn from Sóller: Stew, fried Mantou and crunch.
- BLUEFISH 2.0**     **23**  
Seared Mediterranean bluefin tuna, "pico de gallo" and our versión of "mojo verde".
-  **PESCADITO VACILÓN**   **22**  
"Tiradito" of catch of the day, marinated with "leche de tigre", passion fruit, sweet potato and choclo (corn).
- ARRÒS DES PATRÒ CODONY**     **26**  
Creamy "bombeta" rice from Sa Pobla with lobster and red prawns, cooked with rock fish fumet.
- SA POTERA DE SINGAPUR**       **19**  
National squid with fresh organic egg noodles, Singapore style sauce and "bombeta" rice crunch.

### From our Land

-  **STEAK TARTAR**       **18**  
Tenderloin beef "Vermella Menorquina", hand-cut with "Cecina", radish and spicy pickles.
-  **TACO MEXITERRÁNEO**  **10**  
Local pork marinated in citrus and achiote. Served with piparra peppers, in a homemade white corn tortilla. 2 pcs.
- ES XOTET**     **18**  
Lamb from the Tramuntana mountains, traditional sobrasada, accompanied by seasoned leek and carrot cream.
- PORKY'S**       **12**  
Crispy "porc negre" toast on sourdough bread, pickles and herbs.
- SOR ENTINA**     **14**  
Sorrentino of free-range chicken and foie gras, almonds, cracklings and artisan Mahón cheese.

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

Artisan sourdough bread with flavoured butter "Sa Canova" and olives from Sóller. **4€ p.p.**

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



✳ TO SHARE ✳

-  **PEPÍN RABÁN**   **11**  
Fresh cucumber and radish salad from our garden, spiced and seasoned with lime gel.
- JAMÓN DE PORC NEGRE**  **26**  
100% Porc Negre (Mallorcan black pig) raised on the island and cured in Salamanca, with artisan crackers from Artà.
-  **VIAJE DE QUESOS**   **22**  
Selection of the best artisan Balearic cheese.
-  **LAS BRAVAS**     **10**  
 Our already famous version of patatas bravas.

✳ EL FAMOSO TXULETONCIO ✳

**FOR THE  
CARNIVOROUS**














Our classic T-bone steak, Menorcan pasture veal  
"Vermella Menorquina ECO" certified by  
*Embotits RAIMA*,  
with potatoes from Sa Pobla and mojo picón.

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**75.00 € / kg**



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**(weight approx. 800gr)**

✳ SWEET DELIGHT ✳

-  **BUN IN BLACK**  **10**  
Carob scone, Valrhona 70% chocolate and Canoneta orange.
-  **DYOSAS**  **10**  
Sweet gyozas with seasonal fruit, coconut cream and ginger biscuit.
-  **MISSWAFFLE**    **10**  
Rice flour waffle, "dulce de leche" ice cream, almonds and roasted banana.
-  **AFFOGATO**  **7**  
100% Arabica espresso coffee, with homemade vanilla ice cream and a selection of "petit four".
-  **HELADOS Y SORBETES**  **7**  
 Ask for our selection of homemade ice creams and sorbets.

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

Artisan sourdough bread with flavoured butter "Sa Canova"  
and olives from Sóller. **4€ p.p.**

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



# WELCOME

# CA'N PINTXO

We present you the new menu for the 2024 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

### ✕ Bread

Made in our own bakery (Mallorca)

### ✕ Eggs & Tofu

Bio Can Goi (Mallorca)

### ✕ Fish and Seafood

Fish market Mayol of Port de Sóller / Local fishermen of Sóller and Passador (Mallorca)

### ✕ Beef & Veal

Embotits Raima (Menorca)

### ✕ Iberian Ham

Cuixot de Porc Negre (Mallorca)

### ✕ Mallorcan Black Porc

Organic Sobrasada Can Ferrerico and local butchers (Mallorca)

### ✕ Dairy Products

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

### ✕ Rice and Potatoes

Local producers from Sa Pobra

### ✕ Vegetable

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

### ✕ Fruits

Cooperativa Agrícola Sant Bartomeu Sóller (Mallorca)

### ✕ Herbs

Our garden in the Port Sóller

### ✕ Crackers

Forn de Sa Plaça Artà (Mallorca)



[estaller.canpintxo.com](http://estaller.canpintxo.com)



[canpintxo.com](http://canpintxo.com)



[lapintxomovil.com](http://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.



WIFI: **Can Pintxo** || PASS: **canpintxo1643**  
RESERVATIONS: **+34 971 631 643** || [canpintxo.com](http://canpintxo.com)