

menu

 VEGAN ·
  VEGETARIAN ·
  SPICY

× PINTXOS ×

-  **CAPPUCCINO DE VERDURAS**   **13 €**
 Km0 vegetables, sweet potato, smoked honey foam, and seaweed.
-  **PASTA NAGA**   **14 €**
 Carrot, coconut, pickled onion, and citrus.
-  **S'ALBERGÍNIA**      **14 €**
 Roasted eggplant, lemon purée and aromatic herbs.
- HUEVO DEL CHEF**    **16 €**
 Organic egg, potato, foie gras, and black truffle.
- S'ARRÒS GAÚXO**   **18 €**
 Bombeta rice, picanha beef, roasted garlic, and saffron.
 *Vegan: with confit artichokes.*
-  **DÈU QUIN PORRU**    **14 €**
 Roasted leeks with romesco, chipotle, and macadamia nuts.
- BLUEFISH**      **22 €**
 Red tuna tataki, orange, passion fruit and avocado.
- UN RAP ES UN PEIX**   **19 €**
 Monkfish, pil pil sauce, potato, and spinach.
- SA POTERA DE SINGAPUR**      **21 €**
 Squid, homemade noodles, pepper, and crispy rice.
- XOTET**  **20 €**
 Mallorcan lamb, sobrasada and sweet potato.
-  **SANDWI-CHICK**     **16 €**
 Farm chicken, coca bread, kimchi, and homemade pickles.
-  **TACO MEXITERRÁNEO**  **12 €**
 Homemade corn tortilla with black pork, citrus, achiote, and piparra peppers.

× TO SHARE ×

-  **BRAVAS 2.0**    **12 €**
 Our famous patatas bravas.
- JAMÓN DE PORC NEGRE**  **28 €**
 100% Black Pork (Mallorcan Black Pig) raised on the island, cured in Salamanca.
-  **VIAJE DE QUESO**   **24 €**
 A journey through our finest artisanal cheeses from the Balearic Islands.
- × × × × × × × × × × × × × × × ×
- CHULETÓN**   **80 €/kg**
 Dry-Aged T-Bone steak, "Vermella Menorquina ECO", with Patató and Mojo Picón.
- × × × × × × × × × × × × × × × ×

× SWEET DELIGHT ×

-  **MISS WAFFLE**  **11 €**
 Rice waffle, black tea ice cream and cane sugar pearls.
-  **LEMON SOUL**    **11 €**
 Sóller lemon semifreddo, almond sponge cake and citrus reduction.
-  **CHOCAROB** **11 €**
 Carob cake, chocolate ganache Guanaja 70% and chocolate-orange ice cream.
-  **AFFOGATO**  **9 €**
 Espresso, homemade Madagascar vanilla ice cream, petit fours.
-  **SORBETES Y HELADOS**  **8 €**
 Ask about today's flavors. 100% homemade.

Artisanal sourdough bread, allioli, and Sóller olives. **4 €/pp**

Information regarding the presence of allergens in our dishes is available upon request. If you have any food intolerance or allergy, please consult our staff. Some of our dishes can be adapted so that guests with specific intolerances can enjoy them.



WELCOME CA'N PINTXO

We present you the new menu for the 2026 season.

We continue with our KMO 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 ×

Bio Can Goi (Mallorca)

× FISH & SEAFOOD ×

Local fishermen of Sóller (Mallorca)

× BEEF & VEAL ×

Embotits Raima (Menorca)

× IBERIAN HAM ×

Cuixot de Porc Negre (Mallorca)

× PORC ×

Organic Sobrasada Can Ferrerico and local butchers (Mallorca)

× DAIRY PRODUCTS ×

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

× RICE & POTATOES ×

Local producers from Sa Pobla (Mallorca)

× FRUITS & VEGETABLE ×

Sant Bartomeu Agricultural Cooperative of Sóller / Va de BIO (Mallorca)

× HERBS ×

Our garden in the Port Sóller (Mallorca)

× CRACKERS ×

Forn de Sa Plaça de Artà (Mallorca)