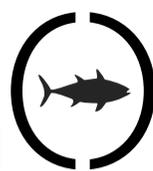


HELLO



In 1967 was founded what today
is Ponderosa Beach.

The vision of our grandparents,
together with the dedication and
passion of our parents, laid the
foundations that we continue to
preserve today.

Our gastronomic proposal is
mainly based in the contempo-
rary Mediterranean cuisine, the
care for the product and the atten-
tion in the selection of ingredients.

Your trust encourages us to conti-
nue to improve day by day.

Thank you.



STARTERS

Croquettes 12€

Cuttlefish stew with Iberian ham and a light sauce of paprika "de la Vera" (smoked paprika).



Squid, orange and almonds (gluten-free op.) . . . 15€

Battered Mediterranean squid and soft orange-almond alioli (garlic-sauce).



Tomato soup and shellfish 🌶️ 16€

Plum and "ramallet" tomato, octopus, King crab, clams and mussels.



Iberian Ham 24€

70 gr. of knife-cut ham from Extremadura.



Fresh fish Tartar (vegetarian op.) 17€

Fresh fish of the day with olive oil, salt and pepper, cauliflower cream, watercress, celery and chives.



Majorcan red shrimp Carpaccio 21€

With pine nut and black olive vinaigrette, lime and escarole.



Razor clams and seaweed 22€

Razor shells, marinated and spiced tomato, Nori seaweed mayonnaise and coriander.



Scallops "salpicón" (vegetarian op.) 16€

Scallops tartar, pickled vegetables and curated egg yolk.



Fried oysters 🌶️ 19€

Oysters, oyster mayonnaise, chard, celery and radish.



SALADS

Citrus salad 🌶️ 16€

Home made curated and marinated fish, radicchio, fennel, carrot and onion with a bit/little spicy citrus dressing.



Grandmother salad (gluten-free op.) 14€

Tomato, peppers, onion, white beans, boiled egg, and mustard and egg yolk sauce and a toasted bread.



Kale and seaweed (vegan op.) 15€

Kale with seaweed, fried seeds, matured Menorcan cheese and dried tomato dressing.



Tender wheat, duck ham and smoked eel salad

(vegetarian op.) 15€

Cooked tender wheat, duck ham, smoked eel and roasted peppers ("Escalibada") with lemon and honey dressing.



RICE

MIN. 2 PEOPLE

Cuttlefish and red shrimp 22€ p/p

With cuttlefish, red shrimp, clams and mussels.



"Señorito" (shell free) 19€ p/p

Peeled shrimp, shell free mussel, monkfish, cuttlefish.



Black Rice 18€ p/p

Monkfish, clams, cuttlefish, shrimps, wild asparagus.



Rabbit and pumpkin "Rebentat" 17€ p/p

Rabbit ribs and pumpkin cooked in majorcan rum.

Free-range chicken and rabbit 16€ p/p

Free-range chicken, rabbit, flat green bean and lima bean.

"Sopas Mallorquinas" (gluten-free op.) 16€ p/p

(Traditional Majorcan dry soup). Vegetables and brown bread.



Aristocrat and Baroque 28€ p/p

King prawn, scarlet shrimp, red prawn, prawn, scallops and clams.



Baked with sweetbreads 18€ p/p

With peppers, quail and snails.

Cod and "Presal" (pork shoulder) 20€ p/p

With chickpeas and "Sobrasada".



Octopus & crab creamy rice 🌶️ 21€ p/p

With "ramallet" tomato and young garlic.



Pre-ordered rice dishes

Clawed lobster paella, lobster rice stew, porcella (suckling pig) creamy rice, krabbe and prawns.

* Ask about our rice of the day

FRESH PASTA

Sea Tagliatelle 17€

Red shrimp, white fish and fresh tomatoes.



Gnocchi 15€

Fresh fennel, home made butter and matured cheese.



FROM THE SEA

White tuna 18€

Lightly grilled tuna, tomato, coriander and roasted garlic condiment, accompanied with raw vegetables with lemon dressing.



"Majorcan Cacciucco" 22€

Creamy sellfish soup, cooked fish, toasted almond, and potato and confit garlic cream.



John Dory fish 17€

John Dory fillet with toasted almond and chives dressing with roasted leek cream and fresh and fried corn salad.



Sea bass 25€

Grilled fillet with sour apple sauce, pea & lime cream and sautéed chard.



Monkfish 26€

Grilled monkfish, sautéed spinachs, "ramallet" tomato, raisins and pine nuts, accompanied by black garlic sauce.



Fresh fish of the day S/M

FROM THE LAND

Burger de "La Ponde" 16€

Marinated spanish veal, with matured sheep cheese and onion confit, served with "deluxe" potatoes and homemade ketchup.



Rack of lamb 24€

In low-temperature cooked, lamb, "Palo" liquor and black garlick juice with lentil, curated lemon and peppermint salad.

Iberian ribs to share - 2 Pax 32€

Of iberian pig roasted and glazed in grill, with pineapple and "pico de gallo" salad.

Sirloin steak 22€

National cow marinated in thyme and garlic oil, with eggplants roasted in honey and mustard.



SIDE DISHES

- Rice** 6€
Boiled brown rice.
- Green salad** 6€
Fresh green leaves seasoned with tomato vinaigrette, tender onion and carrot.

- Potato wedges (fried)** 6€
With lime and chives mayonnaise.

- Grilled vegetables** 6€
Seasonal vegetables with fennel and black pepper oil.

DESSERTS

- Chocolate, beer and coffee** 8€
Chocolate sponge cake, black beer cream and coffee ice cream with candied lemon.
  
- Lime Pie*** 8€
Moringa sponge cake, lime cream, lime and honey gel, candied walnuts, lime and olive oil candy and grilled lemon sorbet.
  
- Orange and sweet potato crumble** 8€
Roasted sweet potato, homemade turmeric butter, orange jam and cinnamon kéfir sauce.
  
- "Miel y mató"** 8€
Homemade curd, cinnamon and honey biscuit, thyme honey and sugared pine nuts.
   
- Fruits salad** 8€
Different elaborations of seasonal local fruits.
- Dessert tasting** 20€
   
- Home-made ice cream**** 6€
Chocolate sorbet.
Cream and salted caramel. 
Apple, lime and mint.
Week special.

** 2 scoops

*Supportive dessert

Lemon Pie is our supportive dessert. We collaborate in a humanitarian project in Ghana (Africa) helping the shelter farm-house "Country Side". Part of the profits from the sale of our dessert are destined to the development of the cultivation and the sustainable and ecological production of Moringa by local producers.

ALLERGENS

- | | | |
|--|---|---|
|  Gluten |  Egg |  Soya |
|  Nuts |  Fish |  Milk |
|  Sesame |  Crustaceans |  Sulphites |
|  Celery |  Shellfish |  Mustard |
|  Peanut |  Lupin beans | |



Free Wi-Fi for all our guests

Enjoy surfing the web at every corner of Ponderosa Beach. To connect just access "Free Ponderosa Beach". Open your browser and log in through your Facebook account.