

La Finca

RESTAURANTE

COLD STARTERS

DUCK HAM SALAD • 15 €

Our selection of tender sprouts, orange, dates, walnuts seasoned with Modena vinaigrette and yuzu

LA FINCA SALAD • 16 €



Our selection of tender sprouts, confitted cherry, sobrassada (Majorcan sausage) cream, fig vinaigrette and rosemary and honey cheese

BURRATA SALAD • 14 €

Arugula based on tomato with avocado, burrata and pistachio pesto

OLIVIER SALAD • HALF 6 € / COMPLETE 9.5 €

La Finca version, with tuna belly

OUR TARTARES

ALMADRABA TUNA TARTARE • 24 €



Balfegó red tuna, avocado cream, truffle mayonnaise

SALMON TARTARE • 19 €

Salmon, avocado, mango and nuts vinaigrette tartare

NORWAY LOBSTER TARTARE • 18 €

Norway lobster tartare with basic oil and chilled garlic and almond soup

STEAK TARTARE • 22 €

Knife-cut beef tenderloin and mustard emulsion

HOT STARTERS

SPICY POTATOES • 7.5 €

Fried potatoes with spicy sauce

STEW CROQUETTE • 2 €/U

Classic home-made spanish croquette

BURGOS BLACK PUDDING • 11 €

Grilled black pudding from Burgos, caramelized goat cheese, tomato and small fried green peppers

OXTAIL STEW CROISSANT • 10€

Croissant stuffed with oxtail stew, parmesan flakes and our version of the tartar sauce

RISOTTO • 14 €

Shitake mushroom risotto, smoked idiazabal cheese and grilled Iberian pork (boneless flank)

PANKO KING PRAWNS • 13 €



Breaded king prawns with sweet chili sauce

BAOS

IBERIAN PORK BELLY • 7.5 €/U

Iberian pork belly, hoisin mayonnaise, apple sticks and crispy peanuts with honey

IBERIAN PORK RIB • 7.5 €/U

Iberian pork rib at low temperature, homemade pineapple barbecue sauce, wantun chips and Japanese spring onion

GRILLED MEAT

HAMBURGUER • 15 €

National beef burger (180 gr.), arugula, smoke Cheddar cheese, caramelized onion and shiracha mayonnaise

IBERIAN PORK PLUMA • 19 €

Grilled Iberian boneless flank

GRILLED CHICKEN • 16 €

Grilled thigh chicken with mediterranean couscous and homemade yoghurt-mint sauce

BEEF TENDERLOIN • 24.5 €

National beef tenderloin, potato parmentier, grilled green asparagus

RIB STEAK • 75 €/KG

National beef bone-attached rib steak (60 days maturation, around 1 kg)

FISH

COD • 16.5 €

Confitted cod, piquillo pepper salad and saffron pil-pil

RICES - MINIMUM TWO PERSONS, ORDER IN ADVANCE • PRICE PER PERSONS

VALENCIAN PAELLA • 17 €

Chicken, rabbit, green beans, large white beans

VEGETABLE RICE • 16 €

Cauliflower, shitake mushrooms, green beans and asparagus

SENYORET RICE • 22 €

Sort of shellfish

IBERIAN PORK RICE • 19 €

Boneless flank, fresh garlic and pumpkin

BLACK RICE • 22 €

Shellfish with octopus ink

LOBSTER RICE • 30 €

European lobster (dry or broth style)

LA FINCA RICE • 25 €

Duck, mushrooms, foie

OCTOPUS AND SOBRASSADA RICE • 23 €

Octopus, Majorcan sausage with paprika, caramelized apple

BALFEGÓ RED TUNA RICE • 27 €

Balfegó red tuna and snow peas

FRIED CURE BACON RICE • 24 €

Soria style fried cure bacon, fresh garlic and small fried green peppers

CHILDREN MENU

HOMEMADE CHICKEN NUGGETS • 10.5 €

CHEESEBURGER (BEEF) • 10.5 €

HAM CROQUETTES • 10.5 €

All three options are served with french fries and include a ball of ice cream as dessert

DESSERTS

FRENCH TOAST WITH BAILEYS AND MILKSHARE WITH CINNAMON ICE-ICREAM • 7 €

CHOCOLATE COULANT WITH PISTACHIO ICE-CREAM • 6.5 €

LEMON PIE • 7 €

CARROT CAKE • 6.5 € 

CHEESECAKE • 7 €

LOCA MALAGUEÑA • 8.5 € 

La Finca version of this traditional local sweet. Puff pastry stuffed with pistacho cream

Piece of bread per person

VAT included • 1.5 €