

Blanca Terra

Cuisine of fire, earth and memory

FOOD

STARTERS

"Coca" with escalivada, anchovies, and piparras

Recommended pairing: Espumoso Blanca Terra Macabeo

16 €

CRUSTACEANS · GLUTEN · MOLLUSCS · FISH · SULPHITES

"Coca" of roasted peppers and crispy pork belly

Recommended pairing: Son Roca

18 €

GLUTEN · SULPHITES

"Tumbet" from Mallorca

Recommended pairing: Blanc de Negres

18 €

Confit Artichoke Flower with Pistachios (3 pcs)

Recommended pairing: Origens Tinto · Espumoso Selecte

18 €

NUTS · SESAME

Cod cubes with sobrasada and spinach (7 pcs)

Recommended pairing: Origens Blanco

18 €

GLUTEN · FISH

Iberian ham sliced by hand with sourdough bread and Mallorcan tomato (100 gr.)

Pairing recommendation: Son Roca · Espumoso Selecte

26 €

GLUTEN · EGGS



MAIN COURSES

Squid with "trempó" and fennel

Recommended pairing: Passió · Blanc de Negres

28 €

CRUSTACEANS · MOLLUSCS · FISH · SULPHITES

Bacalao "mallorquina"

Recommended pairing: Febrer Blanco · Espumoso Selecte

32 €

CRUSTACEANS · NUTS · MOLLUSCS · FISH

Sea Bass with Poor Man's Potatoes

Pairing recommendation: Foravila · Sparkling White Terra Macabeo

26 €

FISH

Lamb Chops with Garlic and Rosemary

Recommended pairing: Febrer Tinto

28 €

CELERY

Beef Entrecote with Potatoes and Padrón Peppers (300 gr.)

Recommended pairing: Padri Bernat

28 €

Smoked eggplant with Mallorcan cheese, spinach, and pine nuts

Recommended pairing: Origenes Rosado

22 €

NUTS · MILK

DESSERTS

Almond "Gató" with almond ice cream

Recommended pairing: Febrer Blanco

9 €

NUTS · GLUTEN · EGGS · MILK · SULPHITES

Cheese tart with "Quely" base

Recommended pairing: Blanc de Negres

10 €

GLUTEN · EGGS · MILK

Pear in Red Wine from Blanca Terra

Pairing recommendation: Foravila · Origenes Tinto

9 €

MILK · SULPHITES

Millefeuille of white chocolate cream and strawberries

Recommended pairing: Blanc de Negres · Sparkling White Terra Macabeo

10 €

GLUTEN · EGGS · MILK

CHILDREN'S MENU

Crispy Chicken Fingers with Potatoes

15 €

GLUTEN · EGGS · SULPHITES

Battered Hake with Potatoes

15 €

GLUTEN · EGGS · FISH

Spaghetti with Tomato Sauce and Cheese

15 €

GLUTEN · EGGS · MILK

Bread, olives, aioli, tomato: 4.00€ p.p. · Bread: 2.00€ p.p. (xeixa / carob) · Olives: 1.50€ p.p. · Aioli: 1.50€ p.p.

VAT included. We have an allergen menu. Please ask our staff if you wish to consult it.

BLANCATERRA · MALLORCA

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DRINKS

SOFT DRINKS

PUIG

Pinya 33cl	4 €
Lemonade 33cl	4 €
Orangeade 33cl	4 €
Cola 33cl	4 €
Cola Zero 33cl	4 €
Lemon Isotonic 33cl	4 €
Orange Isotonic 33cl	4 €
Tonic 20cl	4 €

BEER

MALLORCA BEER

Broll 33cl	7 €
Gluten-Free Fonera 33cl	7 €

WATER

Sparkling Water 75cl	3.50 €
Still Water 75cl	3.50 €

COFFEE

Espresso	2.50 €
Decaffeinated	2.50 €
Cortado	2.80 €
With Milk	3 €
Americano	3 €
Tea	3.50 €
Tea with Milk	3.90 €
Carajillo	4.50 €
Premium Carajillo	5.50 €

LOCAL LIQUEUR BY THE GLASS

Mixed Herbs <i>Cabraboc</i>	10 €
Orange Liqueur <i>Cabraboc</i>	10 €
Palo <i>Cabraboc</i>	10 €
Grapefruit Liqueur <i>Cabraboc</i>	10 €
Gin Mandarina <i>Cabraboc</i>	10 €
Gin Dry Blau <i>Cabraboc</i>	12 €
Brandy Reserva Suau <i>Suau</i>	12 €
Ron Amazonas <i>Amazonas</i>	8 €

LIQUEUR BY THE GLASS

Ron Matusalem 15 <i>Matusalem</i>	12 €
Johnnie Walker Black Label 12 <i>Johnnie Walker</i>	12 €
Whisky Cardhu 12 <i>Cardhu</i>	12 €
Brandy Terry 1900 <i>Terry</i>	8 €
Brandy Carlos III <i>Carlos III</i>	8 €
Cognac Hennessy Vs <i>Hennessy</i>	15 €
Vodka Belvedere <i>Belvedere</i>	12 €
Baileys Cream <i>Baileys</i>	10 €
Frangelico Hazelnut Liqueur <i>Frangelico</i>	10 €
Disaronno Almond Liqueur <i>Disaronno</i>	10 €
Pacharán Baines <i>Baines</i>	10 €

MIXED DRINKS / SPRITZ

Grapefruit Spritz <i>Cabraboc</i>	12 €
Palo <i>Cabraboc</i>	14 €
Mandarin Gin <i>Cabraboc</i>	14 €
Dry gin blau <i>Cabraboc</i>	16 €
Ron Matusalem 15 <i>Matusalem</i>	16 €
Johnnie Walker Black Label 12 <i>Johnnie Walker</i>	16 €
Vodka Belvedere <i>Belvedere</i>	16 €

House Water (Filtered): 0.00 € (Unpackaged water provided free of charge as a complement, pursuant to Law 7/2022) - Sale to persons under 18 years of age is prohibited

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W I N E S

BLANCA TERRA

Most representative wines from the winery with international and native Mallorcan varieties

FORAVILA - White (Chardonnay, Riesling)

Bottle 21 € · Glass 5 €

BLANC DE NEGRES - White from red grapes (Callet, Monastrell)

Bottle 21 € · Glass 5 €

PASSIÓ - Rosé (Syrah, Malvasia)

Bottle 21 € · Glass 5 €

SON ROCA - Red (6 Months in Barrel 1000l - 100% Syrah)

Bottle 21 € · Glass 5 €

ORIGENS

Wines from native Mallorcan varieties

ORIGENS BLANCO - White (Giró Ros, Malvasia)

Bottle 21 € · Glass 5 €

ORIGENS ROSADO - Rosé (Callet 100%)

Bottle 21 € · Glass 5 €

ORIGENS TINTO - Red (Semi-carbonic fermentation in natural cement deposit - 100% Callet)

Bottle 21 € · Glass 5 €

FEBRER

The family name, aged wines with character

FEBRER BLANCO - White (Aged 12 months 60% natural cement deposit 40% 500l French oak barrel - Riesling,

Chardonnay, Giró, Malvasia)

Bottle 26 € · Glass 6.50 €

FEBRER TINTO - Red (Crianza 12 months in French oak barrels - Merlot, Cabernet, Monastrell)

Magnum 55 € · Bottle 26 € · Glass 6.50 €

SELECTE

Sparkling wines, sweet wines, and special creations

PADRÍ BERNAT - Red (Aged 18 months in new French oak barrel - 100% Monastrell)

Bottle 49 € · Glass 13 €

BRUT NATURE - Sparkling (Aged 24 months - 100% Macabeo)

Bottle 36 € · Glass 9 €

SELECTE BRUT NATURE - Sparkling (Aged 36 months - Chardonnay, Muscat)

Bottle 39 € · Glass 10 €

TERRA DOLÇA - Sweet White - (Fermented in french oak barrel - Muscat, Chardonnay)

Bottle 39 € · Glass 14 €

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