

ZA'ATAR

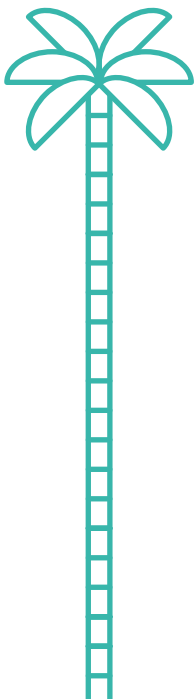
CAFÉ & RESTAURANT



MEDITERRANEAN
CUISINE

HOTEL BORN
Sant Jaume 3
07012 Palma
+34 971 070 650
www.tast.com

Precios en € IVA
incluido.
Disponemos de
información en
materia de alergias
e intolerancias
alimentarias.



Labneh con Aceitunas, con Chile y con Menta -8-
Buñuelos de Bacalao, Espinacas, Feta y Za'atar -10-
Queso Halloumi asado con Tomate y Pesto -10-
Calamar Frito -13-

Coca de Hummus de Tomate con Pescado Seco -12-
Baba Ganoush con Berenjena Frita -12-
Crema de Guisantes y Aguacate con Burrata -12-

Ensalada Griega -14-
Lechuga a la Parrilla con Sardinias Marinadas -14-
Salteado de Verduras con Granada, Comino y Lima -14-

Pulpo all'Amatriciana -21-
Bacalao a la Plancha con Muhammara -22-
Lubina con Chermoula -24-

Steak Tartar Especiado -19-
Koftas de Cordero -16-
Brochetas de Pollo de Corral -16-
Solomillo de Cebón en Costra de Hierbas -25-
Tagliata de Lomo de Vaca (2 personas) -39-

POSTRES

Torrija con Helado de Yogurt de Kefir con Lima -7-
Arroz con Leche y Gel de Limón -7-
Coulant de Chocolate sin Gluten -7-

HELADOS

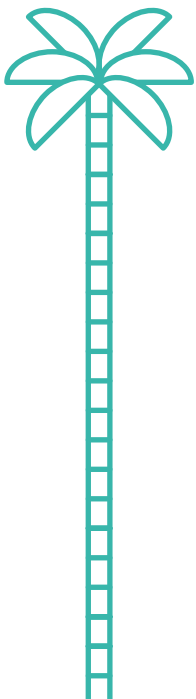
Yogurt de Kefir con Infusión de Lima -6-
Yuzu con Citronella -6-
Lima y Apio -6-
Vainilla Mejicana -6-
Chocolate Grand Cru 72% -6-



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Prices in €
including VAT.
You can require
information on
allergies and food
intolerances to
our staff



Labneh with Olives, Chilli & Mint -8-
Cod Fritters, Spinach, Feta Cheese & Za'atar -10-
Grilled Halloumi Cheese with Tomato & Pesto -10-
Fried Squid -13-

Coca with Tomato Hummus & Dried Fish -12-
Baba Ganoush with Fried Aubergine -12-
Peas and Avocado Cream with Burrata -12-

Greek Salad -14-
Grilled Lettuce with Marinated Sardines -14-
Sautéed Vegetables with Grenade, Cumin & Lime -14-

Octopus all'Amatriciana -21-
Grilled Cod with Muhammara -22-
Seabass with Chermoula -24-

Steak Tartar with Spices -19-
Lamb Koftas -16-
Free Range Chicken Skewers -16-
Beef Sirloin in Herb Crust -25-
Beef Tagliata (2 people) -39-

DESSERTS

Torrija with Kefir with Lime- Infused Ice Cream -7-
Rice Pudding with Lemon Jelly -7-
Gluten Free Chocolate Coulant -7-

ICE CREAMS

Kefir with Lime- Infused Ice Cream -6-
Yuzu with Citronella-Lemongrass -6-
Lime & Celery -6-
Mexican Vanilla -6-
72% Grand Cru Chocolate -6-