

Starters

Baker's Bread Selection Delicious selection of bread with olives, olive oil and lime "all i oli"	8	∜
Nachos With melted cheese, pico de gallo sauce, jalapeños and guacamole	20	8.6
TNT Prawns Big prawns in tempura with spicy mayonnaise and lettuce base	26	* ***
Scabass & Avocado Tiradito Marinated seabass and avocado with fresh coriander and yellow ají sauce	23	♦∀.
Bravas-Style Potatoes Rocoto chili sauce, mayonnaise and caramelized onion	18	● / *
Iberian Ham & Guanciale Croquetas	21	.>0 * 0*
Pork Belly Sam Base of romaine lettuce, Japanese BBQ-cooked pork belly, pickled mussel, mint, cilantro, spring onion, and tartar sauce	20	.
Courgettes carpaccio & Mozarella di Bufala Courgette carpaccio with mozzarella di bufala cheese, pine nut, basil pesto, tomato and rocket salad	21	6.0 5
Chicken wings with Chinese BBQ Slow-cooked chicken wings with Chinese garlic and black bean sauce. Served with sesame and mirin mayonnaise	21	. 6 0\$/ † *V
Ecuatorian Prawn Ceviche Guacamole, prawns marinated in tomato, onion, red pepper, cucumber, lime & coriander. Served with yuca chips	24	.
Hummus & Falafel Chickpea hummus with lentil falafels, cucumber, balsamic tomatoes, pumpkin seeds, microgreens, and black olive bread	22	* (b

For those lively souls who eat well and travel often

Albert Amer
Chef Ejecutivo

Salads

Caesar Salad Roman lettuce, Puro Caesar dressing, parmesan shavings and brioche bread. Choose your protein:		
Free-range chicken Prawns	23 25	
Goat Cheese Salad Goat's cheese with honey, mixed lettuce, nectarine, cherry tomatoes, caramelized walnuts, dressed with Modena vinaigrette and honey	22	*B*(0.5
Beluga Lentil & Gilled Salmon Salad Sliced tomato, classic truffle vinaigrette, Kalamata olives, mixed lettuce greens, beluga lentils, sesame-grilled salmon, and microgreens	22	◆ ♦ V

Puro Classics

Chicken Quesadillas Wheat tortilla, grilled country chicken, mozzarella cheese, sundried tomatoes, garlic, cumin, chilli chipotle. Served with guacamole, sour cream and pico de gallo.	23	* 5 .
Fish Tacos Wheat tortilla filled with marinated and deep fried John Dory, pickled red onion with sweet corn, cabbage, avocado, coriander, chipotle mayonnaise and sour cream served with totopos and guacamole.	23	\$ 654/.5 \$
Puro Burger Grilled beef burger (200g) with brioche bread, celery mayonnaise, tomato, onion, lettuce, bacon and cheese served with chips.	23	*05~8/** V.5
Salmon Poke Sushi rice, salmon, ponzu marinated egg, pickled red onion, avocado, edamame, carrot, kimchi cream.	23	*0 * / .58
Katsu Sando Bagel bread, breaded white veal escalope with panko, tartar sauce, hoisin sauce, tomato, lettuce, onion, and white cabbage. Served with French fries	23	*/*W
Texas Beef Nachos 220g beef entrecot, corn tortilla chips, Havarti cheese, spicy green tomato salsa, guacamole, pico de gallo, sour cream, and Cajun spices	32	368

Mains

Wok Yan Pö Pak choi, cabbage and mixed vegetables sautéed in a wok with prawns, grilled country chicken, bamboo, edamame, chili, sesame seeds, fried tofu, soba noodles, fresh coriander and oyster sauce.	24	\$0 ₩ ₩/V.5
Chicken Tikka Massala With basmati rice, pita bread and coriander.	24	∜ ₺ . ७
Vegan Wok Pak choi, cabbage and mixed vegetables in a wok with bamboo, edamame, fresh chilli, sesame seeds, fried tofu, soba noodles, fresh coriander and kabayaki sauce.	22	*/ >
Black Seafood Curry Prawns, scallops, squid, and vegetables. Served with basmati rice	27	. `\ ♥ ¾ † V
Gfilled catch of the day Criolla sauce. Garrison: Grilled potato with tartufata, parmesan, baby corn, sautéed tomatoes and asparagus.	PSM	4.60
Slow Cooking Tender Lamb Served with 'demi glace'. Garrison: Grilled potato with tartufata, parmesan, baby corn, sautéed potatoes and asparagus	36	₽. ò ↑
Iberian Pork Rib-Eye Demi glace. Garrison: Grilled potato with tartufata, parmesan, baby corn, sautéed tomatoes and asparagus	31	8.6 †
Black Angus Entrecôte Chimichurri sauce. Garrison: Grilled potato with tartufata, parmesan, baby corn, sautéed tomatoes and asparagus	38	8.6
Grilled Calamari Chimichurri sauce. Garrison: Grilled potato with tartufata, parmesan, baby corn, sautéed tomatoes and asparagus	29	₽. `> ♥
Le Cordon Bleu White beef entrecote, Italian mortadella, Gruyère cheese. Served with roasted potatoes, green salad, and horseradish sauce	28	. >0\$/*₽

Sides

Country Fries Deep fried potatoes with mayonnaise and ketchup dips	8	01.5
Hummus Chickpea hummus with croudites	9	.b W
Basmati Rice	9	
Green Salad Lettuce, tomato, avocado, onion, carrot and classic vinaigrette	11	.6

Rices

MINIMUM 2 PEOPLE / PRICE PER PERSON / ON DEMAND

Farmer Paella Iberian pork rib, prawns, clams, squid, red pepper and green beans	27	♦◆ ♥◎ ↑.
Inked Paella no shells With squid, prawns and asparagus	27	♦♥%↑.
Vegan Paella Seaweed and mushrooms broth, beans, pepper, shiitake mushroom, edamame, asparagus, cherry tomato and sweet baby corn	25	*/
Lobster Paella Lobster paella, with squid, prawns, clams and vegetables	40	♠♥ૹ⊕

Desserts

Gino Strawberry, kiwi and banana with gratinated white chocolate and vanilla ice cream	11	8.5
Puro Cheesecake Traditional-style cheesecake with raspberry and almond cookie crust	11	\$5.50
Chocolate Soffiato Served with chantilly cream	11	₹₽. %
Fresh Fruit Chunks	11	8. 6
Ice Creams & Sorbets To choose from vanilla ice cream, belgian chocolate ice cream, raspberry sorbet, lemon sorbet, passion fruit sorbet	7	

Our Caring Dessert

We are collaborating with the Shambhala Foundation to assist, help and encourage vulnerable young people in Mallorca who lack opportunities, education and/or assurances. The Foundation will assist and support young people to reach their full physical, intellectual, social and educational potential.