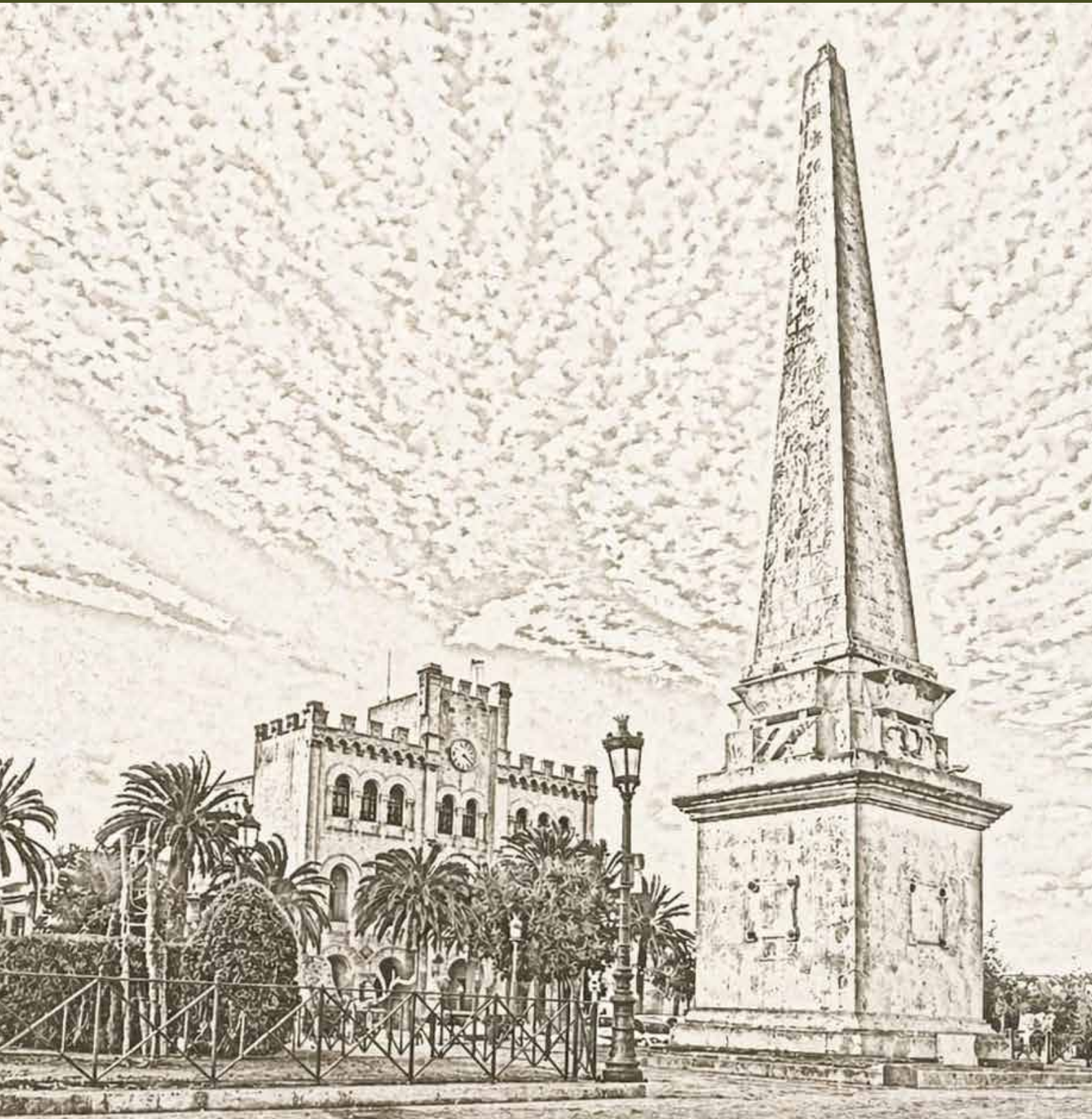


Sa Colàrsega

R E S T A U R A N T - P I Z Z E R Í A



To share

Bread with tomato	4,50€
Coca bread with grated tomato	
Bread with tomato and Iberian ham	9,90€
Coca bread with grated tomato, Iberian ham, olive oil and Maldon salt (<i>Gluten</i>)	
Patatas bravas	6,70€
Homemade fried potatoes with aioli and spicy brava sauce (<i>Dairy, gluten</i>)	
Russian salad	7,10€
Potato salad with carrots, peas, tuna, eggs, peppers and mayonnaise (<i>Fish, egg</i>)	
Padrón peppers	5,90€
Fried Padrón peppers with Maldon salt (<i>Traces of gluten</i>)	
Beef stew	7,50€
Slow-cooked beef in its own sauce with vegetables (<i>Sulphites</i>)	
Artichoke flowers with Parmesan sauce	13,50€
With Iberian ham shavings (<i>Dairy, sulphites</i>)	
Ham and chicken croquettes	9,50€
Homemade Iberian ham and chicken croquettes (<i>Dairy, gluten, egg</i>)	
Menorcan prawn croquettes	12,90€
Artisanal croquettes made with local prawns (<i>Crustaceans, dairy, gluten, sulphites, egg</i>)	
Beef carpaccio	13,90€
Aged beef carpaccio with Parmesan, truffle oil and rocket (<i>Dairy, gluten</i>)	
Breaded chicken strips	9,50€
Panko-coated chicken strips with honey mustard mayonnaise (<i>Egg, gluten, mustard</i>)	
Provoleta	11,90€
Melted provolone cheese with sobrasada and honey or with sun-dried tomatoes and green pesto (<i>Dairy, gluten, nuts</i>)	
Salmon tartare	14,90€
Salmon with avocado and mango, marinated with soy sauce, sesame oil and citrus (<i>Soy, sesame, gluten, fish</i>)	
Grilled scallops	15,00€
Grilled scallops with garlic and parsley oil (<i>Shellfish</i>)	
Baby squid	10,90€
Grilled baby squid with garlic and parsley (<i>Shellfish</i>)	
Andalusian-style fried squid	13,50€
Fried squid strips in chickpea batter with aioli (<i>Dairy, shellfish</i>)	
Fried calamari	15,90€
Crispy battered squid rings with aioli (<i>Shellfish, gluten, dairy</i>)	
Tuna tataki	20,90€
Seared tuna with crispy onion, guacamole, wasabi mayonnaise and teriyaki sauce (<i>Fish, soy, sesame, egg</i>)	

VAT INCLUDED

Salads

Burrata	13,50€
With tomato, rocket, sun-dried tomato and green pesto (<i>Dairy, nuts</i>)	
Green salad	10,50€
Mixed leaves, carrot, red onion, green olives, cucumber and cherry tomatoes (<i>Mustard</i>)	
Goat cheese salad	12,50€
Mixed leaves, gratinated goat cheese, berry vinaigrette, cherry tomatoes and walnuts (<i>Dairy, mustard, nuts</i>)	
Chicken salad	11,50€
Mixed leaves, black olives, chicken, Parmesan shavings, croutons and honey mustard vinaigrette (<i>Dairy, gluten, mustard</i>)	

Pizzas

(<i>Gluten, dairy</i>)	
Margarita	8,60€
Tomato sauce, mozzarella and oregano	
Prosciutto	9,40€
Tomato, mozzarella, oregano and cooked ham	
Romana	10,70€
Cooked ham, mushrooms, onion and black olives	
Piemontesa	9,60€
Bacon and mushrooms	
Tropical	9,60€
Cooked ham and pineapple	
Al Tonno	10,20€
Tuna, onion and green olives (<i>Fish</i>)	
Boloñesa	11,20€
Homemade Bolognese sauce (<i>Sulphites</i>)	
Arrabiata	12,00€
Spicy homemade Bolognese with roasted red peppers (<i>Sulphites</i>)	
Vegetal	9,90€
Mushrooms, aubergine, courgette, roasted red peppers and onion	
Pepperoni	9,90€
American-style pepperoni	
Cuatro quesos	10,10€
Roquefort, provolone and Parmesan	
Cuatro estaciones	12,20€
Ham, mushrooms, artichokes and anchovies (<i>Fish</i>)	
Payesa	11,40€
Sobrasada, Menorca cheese and honey	
Serrana	9,70€
Serrano ham	
Panceta	11,20€
Bacon, fresh sausage and egg (<i>Egg</i>)	

Gourmet Pizzas

Espinacas	12,20€
Sautéed spinach, Roquefort, caramelised onion and pine nuts (<i>Nuts</i>)	
A la Panna	12,60€
Cream, Serrano ham and Menorcan prawns (<i>Shellfish</i>)	
Marinera	13,60€
Mussels and Menorcan prawns (<i>Shellfish</i>)	
Gamberetti	13,20€
Spring garlic and Menorcan prawns (<i>Shellfish</i>)	
Barbacoa	12,60€
Bacon, chicken kebab, caramelised onion and BBQ sauce (<i>Sulphites</i>)	
Kebab	14,20€
Chicken kebab meat, lettuce, fresh tomato, yogurt sauce and spicy sauce (<i>Soy, traces of gluten, celery, mustard</i>)	
Ibérica	14,60€
Iberian ham, rocket and Parmesan	
Carpacciana	14,60€
Beef carpaccio, rocket, Parmesan and truffle oil	
Montañesa	13,60€
Goat cheese, caramelised onion and walnuts (<i>Nuts</i>)	
Burrata	15,50€
Cherry tomatoes, burrata, rocket and pesto (<i>Nuts</i>)	
Gallega	15,60€
Octopus, sliced potatoes, extra virgin olive oil and smoked paprika (<i>Shellfish</i>)	
Vegetariana	13,20€
Artichokes, spinach, asparagus, Parmesan and pesto (<i>Nuts</i>)	
Campera	13,60€
Serrano ham, goat cheese and caramelised onion	
Carciofo	13,60€
Artichokes, bacon and Parmesan	
Calzone	11,60€
Ham, mushrooms and egg (<i>Egg</i>)	
Calzone Diávolo	12,20€
Ham, homemade Bolognese sauce and green chilli (<i>Sulphites</i>)	

Pasta

Spaghetti Bolognese	9,90€
Homemade mixed meat Bolognese sauce (<i>Sulphites, gluten</i>)	
Spaghetti Carbonara	12,90€
With pancetta, pecorino, egg yolk and black pepper (<i>Dairy, gluten, egg</i>)	
Cannelloni	13,50€
Beef cannelloni with truffle béchamel and gratinated Parmesan (<i>Dairy, gluten</i>)	

Burgers

Vegetarian burger	11,90€
Courgette, carrot, onion and polenta burger with sun-dried tomato, rocket, mozzarella and yogurt sauce Served with fries (<i>Dairy, gluten</i>)	
Chicken burger	12,50€
Panko-coated chicken, red cabbage, avocado, crispy onion and yogurt sauce. Served with fries (<i>Egg, dairy, gluten</i>)	
Beef burger	13,50€
180g aged beef, tomato, lettuce, cheddar cheese, grilled onion and bacon. Served with fries (<i>Egg, dairy, gluten, sulphites</i>)	
Smash burger	13,90€
Double aged beef (100g x2), double cheddar, double bacon, pickles, chopped onion and BBQ sauce Served with fries (<i>Egg, dairy, gluten, sulphites</i>)	

Specials

Ribeye steak	25,50€
Grilled aged beef ribeye with potatoes and Padrón peppers (<i>Traces of gluten</i>)	
T-bone steak	33,50€
Aged beef T-bone (500g) with potatoes and Padrón peppers (<i>Traces of gluten</i>)	
Grilled octopus	23,90€
Grilled octopus leg with mashed potatoes and smoked paprika oil (<i>Shellfish, traces of gluten, dairy</i>)	
Confit cod	20,40€
Confit cod with leek sauce, sliced potatoes and confit cherry tomatoes (<i>Dairy, fish</i>)	
Grilled salmon	19,90€
Grilled salmon with garlic and parsley oil, sliced potatoes and grilled asparagus (<i>Fish</i>)	
BBQ pork ribs	15,50€
Slow-cooked pork ribs with BBQ sauce, potatoes and peppers (<i>Sulphites</i>)	
Roast lamb shoulder	22,90€
Roasted lamb shoulder with mashed potatoes and sweet & sour spring onions (<i>Sulphites, dairy, traces of gluten</i>)	

Extras: Bread €0.90 | Sauces €0.60 | Parmesan cheese €0.90

Postres - Desserts

Tiramisú Huevos, lácteos y gluten	6,90€
Brownie de chocolate con salsa Nutela y helado de vainilla / Huevos, lácteos y gluten Brownie de xocolata amb salsa de Nutella i gelat de vainilla / Ous, lactis i gluten Chocolate brownie with Nutella sauce and vanilla ice cream / Eggs, dairy and gluten Brownie au chocolat avec sauce Nutella et glace à la vanille / Œufs, produits laitiers et gluten Brownie al cioccolato con salsa alla Nutella e gelato alla vaniglia / Uova, latticini e glutine	6,90€
Tarta de queso con frutos rojos confitados / Huevos, lácteos y gluten Pastís de formatge amb fruits vermells confitats / Ous, lactis i gluten Cheesecake with candied red berries / Eggs, dairy and gluten Gâteau au fromage avec fruits rouges confits / Œufs, produits laitiers et gluten Torta al formaggio con frutti rossi canditi / Uova, latticini e glutine	6,90€
Sorbete de gin con limonada / Lácteos Sorbet de gin amb llimonada / Lactis “Gin amb llimonada” sorbet (Gin Xoriguer with lemonade) / Dairy Sorbet de “Gin amb llimonada” (Gin Xoriguer avec limonade) / Produits laitiers Sorbetto di “Gin amb llimonada” (Gin Xoriguer con limonata) / Latticini	6,50€
Carpaccio de piña con helado de coco Carpaccio de pinya amb gelat de coco Pineapple carpaccio with coconut ice cream Carpaccio d’ananas avec glace à la noix de coco Carpaccio di ananas con gelato al cocco	6,90€
Mouse de mango / Lácteos Mousse de mango / Lactis Mango mousse / Dairy Mousse à la mangue / Produits laitiers Mousse al mango / Latticini	5,90€
Bola de helado / Lácteos Bola de gelat / Lactis Scoop of ice cream / Dairy Boule de glace / Produits laitiers Pallina di gelato / Latticini	2,90€

Bebidas

Caña 25 cl	1,90€	Sprite 35 cl	2,70€
Caña 33 cl	2,40€	Fanta Naranja 35 cl	2,70€
Caña 0,0 Tostada 33 cl	2,40€	Fanta Limón 35 cl	2,70€
Jarra 40 cl	3,70€	Aquarius 30 cl	2,70€
Jarra 0,0 Tostada 40 cl	3,70€	Nestea 30 cl	2,70€
Estrella Galicia 33 cl	2,50€	Tónica Nordic Mist 20 cl	2,70€
Estrella Galicia Sin Gluten	2,50€	Sangría 1 L.	15€
Sant Climent (Menorca)	3,00€	Sangría de cava 1 L.	17€
Alambra 33 cl	3,00€		
Mahou 33 cl	2,50€	Cafés y infusiones	
Mahou Reserva 33 cl	2,80€	Café	1,40€
1906 33 cl	2,80€	Cortado	1,60€
Alhambra verde	3,00€	Café con leche	1,80€
Coronita	3,00€	Cafe bombón	2,20€
Rivera Reposada 33 cl	3,00€	Carajillo	2,60€
Agua Cabreiroá 50 cl	2,20€	Trifásico	2,80€
Agua con gas Magma 33 cl	2,20€	Infusiones	2,50€
Coca Cola 35 cl	2,70€		
Coca Cola Zero 35 cl	2,70€		