



ENGLISH




























BREAKFAST

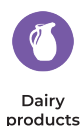
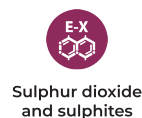


1- Fried eggs with bacon and toast	4,90
2- Fried eggs with ham and toast	4,90
3- Scrambled eggs with toast	4,90
4- Ham and chesse sandwich	2,80
5- Vegetarian sandwich (Salad, tomatoes, tunafish, asparag)	4,90
6- Hot Dog	2,75
7- Roll of loin of pork and tomato	3,50
8- Roll of loin of pork and cheese	3,75
9- Roll of loin of pork with bacon and cheese	4,50
10- Typical Mallorca bread with cheese	3,30
11- Typical Mallorca bread with cured ham	3,50
12- Typical Mallorca bread with boiled ham	3,00
13- Typical Mallorca bread with cured ham and chesse	4,50
14- Typical Mallorca bread with boiled ham and chesse	4,00
15- Typical Mallorca bread with tunafish	3,30
16- Typical Mallorca bread with anchovies	4,00
17- Baguette with omelet	3,50
18- Baguette with "Sobrasada"	3,50
19- Hamburger with chips	4,00
20- Full Hamburger	5,00

STARTERS AND TAPAS











1- Galician octopus _____	 	18,50	(1/2) 10,00
2- Batter-fried squid rings _____	 	14,00	(1/2) 8,00
3- Small squids _____	 	12,50	(1/2) 7,00
4- Fried anchovies _____	  	8,70	(1/2) 6,00
5- Octopus with onions stew _____	 	16,00	(1/2) 8,00
6- Tongue with capers _____		7,50	(1/2) 5,00
7- Frito mallorquín _____ (fried liver with fried potatoes and vegetables)		9,00	(1/2) 6,00
8- Prawns with garlic _____		14,50	
9- Grilled prawns _____		s.p.m	
10- Clams à la marinère or steamed clams _____	 	16,00	
11- Mussels à la marinère or steamed mussels _____	 	9,25	
12- Padron peppers _____		6,50	
13- Assorted Iberian pork products _____		14,50	
14- Razor shells _____		14,50	
15- Cuttlefish with garlic _____	 	14,50	
16- Bacon-wrapped dates _____		10,50	
17- Sautéed mushrooms with garlic _____		7,00	
18- Tumbet _____ (mixed fried vegetables)		7,90	
19- Omelette of your choice _____		10,00	
20- Sopas Mallorquinas _____ (dense soup with thin slices of bread, cabbage and other vegetables)	 	6,50	

































SALADS

















21-Prawn and avocado salad _____	  	10,50
22-Goat cheese and grilled vegetable salad _____		10,50
23-Melon with Iberian ham _____		10,50
24-Mixed salad La Caracola _____		7,00
25-Trempó (+ tuna 8,00 ) _____		7,00
26-Salad with grilled peppers and tuna ventresca _____	  	10,75

RICE AND PASTA




























* For a minimum of two people (price per person)

27-Fish rice stew _____	   	14,00
28-Squid ink rice _____	   	14,00
29-Squid ink paella or fideuá _____	   	14,00
30-Mixed paella or fideuá _____	   	13,00
31-Mixed blind man's paella or fideuá _____	   	14,00
32-Fish and seafood paella or fideuá _____	   	15,00
33-Minestrone soup _____	  	4,50
34-Spaghetti Bolognese _____	   (1/2)	4,50 6,50

 Lupin beans	 Celery	 Peanuts	 Crustaceans	 Sulphur dioxide and sulphites	 Nuts	 It contains Gluten
 Sesame seeds	 Eggs	 Dairy products	 Molluscs	 Mustard	 Fish	 Soya

FISH AND SEAFOOD



35-Grilled squid	 	14,00
36-Batter-fried squid rings	 	14,00
37-Stuffed squid served with rice	   	16,00
38-Grilled cuttlefish	 	14,50
39-Grilled sole or sole meunière		18,50
40-Grilled hake		17,00
41-Grilled or grilled gilt-head bream	   	18,00
42-Basque-style hake		16,50
43-Cod with peppers	 	16,00
44-Grilled salmon		12,00
45-Grilled turbot		18,50
46-Grilled John Dory		s.p.m
47-Fried John Dory with garlic and onions	 	s.p.m
48-Grilled fish	  	s.p.m



Lupin beans



Celery



Peanuts



Crustaceans



Sulphur dioxide and sulphites



Nuts



It contains Gluten



Sesame seeds



Eggs



Dairy products



Molluscs



Mustard
























Fish



Soya

MEAT



49-Stuffed aubergines _____	 	9,50
50-Grilled pork loin _____		950
51-Pork loin with tumbet _____		11,00
52-Pork loin with cabbage _____	 	12,75
53-Pork tenderloin _____		12,00
54-Tenderloin Stroganoff _____	  	15,50
55-Beef tenderloin with foie gras _____		22,50
56-Slow-roast sucking pig _____		17,50
57-Pork escalope _____	  	9,00
58-Beef escalope _____	  	12,75
59-Cordon bleu _____	  	13,00
60-Grilled chicken breast _____	 	10,00
61-1/2 Roast chicken _____		9,50 (1/4) 6,00
62-Entrecote _____		18,00
63-Rabbit with onions _____		12,50
64-Roast lamb shoulder _____		18,00
65-Lamb chops _____		18,00

Sauces

Ritz, Peppercorn, Roquefort and Curry _____ 3,00



Lupin beans



Celery



Peanuts



Crustaceans



Sulphur dioxide and sulphites



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Fish



Soya



WINES



LA CARACOLA

DESDE 1965



+34 971 657 013

Explanada Puerto nº40 Bajo
PORTOPETRO

VINOS BLANCOS

WEIßWEIN - WHITE WINE - VIN BLANC

OUS & CARGOLS Prensal Blanc, Chardonnay, Muscat de frontignan	20,40 €	JOSÉ PARIENTE 100% Verdejo	17,40 €
ARMERO ADROVER Chardonnay, Prensal Blanc	15,00 €	MAR DE FRADES 100% Albariño	22,50 €
A PUNT Prensal, Chardonnay, Reislung	17,00 €	MARA MARTÍN 100% Godello	20,00 €
JAVIER SANZ 100% Sauvignon Blanc	17,00 €	HABLA DE TÍ 100% Sauvignon Blanc	19,50 €
MARQUÉS DE RISCAL Verdejo	14,70 €	MARIETA SEMIDULCE 100% Albariño	16,50 €
VIÑA SOL 3/4 VIÑA SOL 3/8 100% Parellada	13,65 € 7,60 €	TORRE LA MOREIRA 3/4 TORRE LA MOREIRA 3/8 100% Albariño	15,70 € 9,50 €
COLAGÓN Verdejo, Viura	12,00 €	TERRAS GAUDAS Albariño, Caiño, Blanco y loureiro	22,00 €
CIRCENSE 100% Verdejo	11,00 €	PRINCIPE VIANA Chardonnay	10,50 €
MALCORTA 100% Verdejo	22,50 €	BLANC PESCADOR Macabeo, Parellada, Xarel·lo	13,65 €
MARQUÉS DE RISCAL Sauvignon Blanc	14,70 €	SES NINES SELECCIÓ 3/4 SES NINES E. LIMITADA 1/2 Prensal Blanc, Chardonnay, Muscat de frontignan	22,00 € 15,75 €
MORTITX BLANC Moscatel, Malvasía	19,50 €		
MACIÀ BATLE Prensal Blanc, Chardonnay	18,50 €		



VINOS TINTOS

ROT WEIN - RED WINE - VIN ROUGE

MORTITX NEGRE ANYADA 15,00 € Monastrell, Syrah, Merlot, Cabernet Sauvignon	COTO DE IMAZ RVA. 17,00 € 100% Tempranillo
GR - 174 18,50 € Garnacha, Cariñena y Cabernet Sauvignon	OBALO 13,50 € 100% Tempranillo
HONORO VERA 12,50 € 100% Garnacha	HACIENDA DE MONASTERIO 42,50 € 100% Sauvignon Blanc
PINTIA 48,50 € 100% Tinta de Toro	RAMÓN BILBAO CZA. 15,75 € 100% Tempranillo
ARMERO ADROVER 14,50 € Callet, Merlot	MARQUÉS DE MURRIETA 28,50 € 100% Tempranillo
SES NINES NEGRE 3/4 15,50 € SES NINES NEGRE 1/2 13,00 € Mantonegro, Cabernet Sauvignon, Syrah, Callet, Merlot	MARQUÉS DE RISCAL RESERVA 21,50 € 100% Tempranillo
ÀNIMA NEGRA 50,00 € Callet, Mantonegro, Fogoneu	CUNE 3/8 9,95 € 100% Tempranillo
TIANA NEGRE 34,50 € Manto Negro, Callet, Cabernet Sauvignon, Syrah	TOMÁS POSTIGO 29,50€ Tinta Fina, Cabernet Sauvignon Merlot
JUAN GIL 12 MESES 18,00 € Monastrell	PAGO DE LOS CAPELLANES 37,50 € Tinto Fino, Cabernet Sauvignon
Àn 2 3/4 24,00 € Àn 2 1/2 18,00 € Callet, Cabernet Sauvignon, Fogoneu	EL COTO CRIANZA 3/4 14,15 € EL COTO CRIANZA 1/2 8,90 € 100% Albariño
HABLA DEL SILENCIO 18,50 € Syrah, Cabernet Sauvignon, Tempranillo	BARÓN DE LEY RVA. 3/4 17,30 € BARÓN DE LEY RVA. 1/2 12,00 € 100% Albariño
TERMES DE NUMANTHIA 32,50 € 100% Tinta de Toro	BORSAO TRES PICOS 22,00 € 100% Garnacha
MATARROMERA 27,50 € 100% Tinta Fina	CONDADO DE HAZA CZA. 21,00 € 100% Tinta Fina
MAURO 42,00 € Tempranillo, Syrah	PRINCIPE DE VIANA CZA. 10,50 € Tempranillo, Cabernet Sauvignon, Merlot
PAGO DE CARRAOVEJAS 42,00 € Tinto Fino, Cabernet Sauvignon, Merlot	

VINOS ROSADOS

ROSSEWEIN - ROSE WINE - VIN ROUGE

OUS & CARGOLS Monastrell, Syrah, Merlot, Cabernet Sauvignon	17,50 €	SES NINES ROSAT DE SANG 3/4	15,75 €
		SES NINES ROSAT DE SANG 1/2 Manto Negro, Cabernet Sauvignon	12,05 €
MACIÀ BATLE CZA. Manto Negro, Merlot, Cabernet Sauvignon, Syrah	16,50 €	BICICLETAS Y PECES 100% Tempranillo	14,50 €
OBALO 100% Tempranillo	13,50 €	PEÑASCAL 100% Tempranillo	11,55 €
TORRES DE CASTA 3/4	14,15 €	PRINCIPE DE VIANA Cabernet Sauvignon, Merlot	10,50 €
TORRES DE CASTA 3/8 100% Albariño	7,75 €		
LAMBRUSCO FIORELLO Marani, Salamino	10,50 €	LANCERS Fermao Pires	12,05 €

VINOS DE LA CASA

HAUSWEIN - HOUSE WINE - VIN DE TABLE

TINTO - BLANCO - ROSADO BOTELLA	10,50 €
TINTO - BLANCO - ROSADO 1/2 LITRO	6,00 €
SANGRÍA 1 LITRO	12,60 €
SANGRÍA 1/2 LITRO	7,35 €



CAVAS

SEKT - SPARKLING WINE - VIN MOUSSEUX

STARS BRUT NATURE 17,50 €

D.O. Cava, Parellada, Xarel·lo, Macabeo

PERE VENTURA TRESOR 21,50 €

D.O. Cava, Parellada, Xarel·lo, Macabeo

CODORNIU BENJAMÍN 6,80 €

D.O. Cava, Macabeo, Xarel·lo, Parellada

PERRIER JOUËT GRAND BRUT 42,50 €

Pinot Noir, Meunier, Chardonay

PERALADA BRUT RVA. 13,10 €

D.O. Cava, Parellada, Xarel·lo, Macabeo

**ANNA DE CODORNIU
BLANC DE BLANCS 3/4** 18,00 €

D.O. Cava, Chardonay, Macabeo,
Xarel·lo, Parellada

**ANNA DE CODORNIU
BLANC DE BLANCS 3/8** 12,00 €

D.O. Cava, Chardonay, Macabeo,
Xarel·lo, Parellada

VINOS RECOMENDADOS

EMPFHOLEN WEIN - RECOMMENDED WINES - VIN RECOMANDÉ

SES NINES SELECCIÓ 3/4 22,00 €

SES NINES E. LIMITADA 1/2 15,75 €

SES NINES NEGRE 3/4 15,50 €

SES NINES NEGRE 1/2 13,00 €

SES NINES ROSSAT DE SANG 3/4 15,75 €

SES NINES ROSSAT DE SANG 1/2 12,05 €

