



TAPAS

• Hot Potatoes (Bravas). (Spicy)	7.50€
• Baked Dates wrapped in Bacon.	8.00€
• Padron. (Spicy greensmall Peppers)	8.00€
• Chicken Croquettes.	8.00€
• Tortilla Spanish Omelett Onion&Potato.	7.50€
• Grilled Goat Cheese with Nuts & Honey.	7.50€
• Anchovies in Vinegar.	7.50€
• Black pork sobrasada with apple.	8.50€
• Cured Serrano Ham with Cheese.	11.50€
• Fried Baby Squids.	14.00€
• Prawns in Garlic Oil.	16.00€
• Galician style octopus.	19.90€
• Mixed Tapas Dish from Mediterranean Sea (Es Taronger). Chicken croquettes, dates wrapped in bacon, shrimp with pineapple, cured ham serrano, anchovies in vinegar, spicy small green peppers and goat cheese canape with mango caramelized	23.90€



ANTIPASTI & INSALATE

• PrimeBeefcarpaccio with Parmesancheese and Rucula.	14.00€
• Carpaccio of Red Tunafish with cítricus and Chili.	14.50€
• Tuna fish Tartar.	17.00€
• Tomato carpaccio & Serrano Ham.	10.50€
• SALADS.	
• Tomato Salad with Tuna-Fish.	8.50€
• Chicken breast Slices salad with Teriyaky Sauce.	12.90€
• Goat-Cheese Salad & rapsberry dressing.	12.90€



PASTA

• Pasta with Pesto & Prawns.	16.00€
• Pasta with Mushrooms & Prawns.	18.00€



PAELLA

• . MINIMUM 2 PEOPLE, PRICE PER PERSON	
• Mixed Paella. (Meats&Seafood)	17.00€
• Blind mixed Paella. (Seafood and Meats peeled) boneless	18.00€
• Black Paella with Squids, Prawns.	19.00€
• Seafood Paella.	20.90€
• Vegetables Paella.	17.00€



FISH

• . SERVED WITH POTATOES AND VEGETABLES	
• Grilled Sôle Original.	19.50€
• Grilled Squids.	21.50€
• Best of John Dory`s Fillet with Prawns Sauce.	21.50€



MEATS

- **Breast of Chicken Breaded.** Served with French Fries and vegetables. **14.00€**
- **Breast of Chicken Breaded in Green Pepper sauce.** Served with French Fries and vegetables. **16.50€**
- **Grilled Breast of Chicken.** Served with potatoes and vegetables **14.00€**
- **Breast of Chicken in Green Pepper Sauce.** Served with potatoes and vegetables **16.50€**
- **Breast of Chicken with Mushrooms Sauce.** Served with potatoes and vegetables **16.50€**
- **Grilled Fillet of Pork.** Served with potatoes and vegetables **16.00€**
- **Fillet of Pork in Green Pepper Sauce.** Served with potatoes and vegetables **18.50€**
- **OUR PRIME BEEF.**
- **Entrecôte of Beef (prime beef).** Served with potatoes and vegetables **21.50€**
- **Entrecôte of Beef Green Pepper Sauce (prime beef).** Served with potatoes and vegetables **23.50€**
- **Grilled Fillet of Beef (prime beef).** Served with potatoes and vegetables **23.90€**
- **Fillet of Beef in Green Pepper Sauce (prime beef).** Served with potatoes and vegetables **26.00€**
- **Fillet of Beef with medaillons of Goose-liver in Portwine (prime beef).** Served with potatoes and vegetables **28.00€**
- **Fillet of Beef with Pedro Ximenez Sauce, Figs & Mango (prime beef).** Served with potatoes and vegetables **26.00€**



VEGETARIANS

- **Cream of Tomato Soup with Basi.** **8.00€**
- **Zucchini carpaccio with tomato and Parmesan cheese.** **9.90€**
- **Pasta with Vegetables.** **15.00€**



MALLORCAN CUISINE

- **Fillet of Pork Stuffed with Chesse of Mahon und Sobrasada (Spicy sausage from Artà) and mushrooms sauce.** Served with potatoes and vegetables **19.50€**
- **Best of Cod-Fillet in Orange Sauce from Soller.** Served with potatoes and vegetables **23.50€**
- **Best of Cod-Fillet with Sobrasada & Honey.** Served with potatoes and vegetables **23.50€**
- **Mallorcan crispy Suckling Pig with Appel.** Served with potatoes and vegetables **21.90€**
- **Roasted Shoulder of Lamb with Rosemary and Honeysauce.** Served with potatoes and vegetables **21.90€**



KIDS MENU

- **Chicken Nuggets with Fries.** **7.00€**
- **Pasta with tomato sauce.** **7.00€**
- **Hamburger with French fries.** **7.00€**
- **Pizza Margarita.** **7.00€**
- **Pizza with Boiled Ham.** **7.50€**
- **Pizza Tonno.** (Onion and Tuna-Fish) **8.00€**
- **Salami Pizza.** **8.00€**



DESSERTS

- **Crema Taronger.** (Orangen pudding brûlé) **6.00€**
- **Almond Biscuit and Hot Chocolate Sauce.** **6.00€**
- **Orange Sabayone with Mango creme.** **6.00€**
- **Lemon Sherbet or Mandarinen.** **5.80€**
- **Hot Chocolate Coulant with Vanille Ice Cream.** **6.50€**



WHITE WINES

• House wine. Glass.	4.00€
• House wine. 1/2 L .	9.50€
• House wine. Bottle. Verdejo	14.50€
• José Luis Ferrer Blanc de Blancs. MALLORCA	19.50€
• Ferrer. Glass. MALLORCA	4.50€
• Macià Batle Blanc de Blancs. MALLORCA	24.00€
• Macià. Glass. MALLORCA	5.00€
• Vino Vent Ecológico Arta. MALLORCA	24.00€
• 7103 Prensall Blanc. Glass. MALLORCA	4.50€
• 7104 Prensall Blanc. MALLORCA	24.00€
• Martin Codax. ALBARIÑO	19.00€
• Terras Goudas. ALBARIÑO. D.O. RIAS BAIXAS	22.00€
• Bascarlón (Verdejo). RUEDA	16.00€
• Hermanos Lurto (Verdejo). RUEDA	21.00€



ROSÉ WINES

• House wine. Glass.	4.00€
• House wine. 1/2 L .	9.50€
• House wine. Bottle. Sirah& Tempranillo	14.50€
• 7103 Rosat. Glass. MALLORCA	4.50€
• 7103 Rosat . MALLORCA	20.00€
• Jose Luis Ferrer. Glass. MALLORCA	4.50€
• Jose Luis Ferrer . MALLORCA	18.00€



RED WINES

• House wine. Glass.	4.00€
• House wine. 1/2 L .	9.50€
• House wine. Bottle. Tempranillo & Cabernet	14.50€
• Bordón. Glass. RIOJA (Recommended)	4.50€
• Bordón Crianza. RIOJA (Recommended)	18.00€
• Jose Luis Ferrer franja Roja. Glass. MALLORCA	4.50€
• Jose Luis Ferrer franja Roja. MALLORCA	19.50€
• Ses Ferritges. MALLORCA	24.00€
• Ses Ferritges. Glass. MALLORCA	5.00€
• An2 Anima Negra. MALLORCA	29.90€
• Son Prim. MALLORCA. Cabernet Sauvignon	29.90€
• Escriva Artà. MALLORCA	25.00€
• Dinastia Vivancos Crianza. RIOJA	18.00€
• Viña Pomal Crianza. RIOJA	19.00€
• Marqués de Riscal Reserva. RIOJA	29.00€
• Matarromera Crianza. RIBERA DEL DUERO	32.00€
• Cepa 21. RIBERA DEL DUERO	29.90€
• Pinna Fidelis. Glass. RIBERA DEL DUERO	4.50€
• Pinna Fidelis . RIBERA DEL DUERO	19.00€
• Numanthia. TORO	60.00€



CAVAS & CHAMPAGNES

• Cava. Glass.	4.00€
• Cava Artesanal Brut Nature.	14.50€
• Môtet Chandon.	65.00€

• Juve & Camps Gran Reserva.

28.00€



SOFT DRINKS

• Coca cola. 0,35 l	2.80€
• Coca cola zero. 0,35 l	2.80€
• Orange Fanta. 0,35 l	2.80€
• Lemon fanta. 0,35 l	2.80€
• Sprite. 0,35 l	2.80€
• Nestea. 0,3 l	2.80€
• Aquarius orange / lemon. 0,3 l	2.80€
• Spezi. 0,5 l	3.90€
• Tonic. 0,2 l	2.80€
• Still water. 0,5 l	2.20€
• Still water. 1 l	3.50€
• Soda water. 0,5 l	2.90€
• Fresh orange juice.	3.50€
• Large fresh orange juice.	4.90€
• Apfel Schorle.	3.50€
• Bitter Kas.	2.80€



COFFEE

• Coffee express.	1.50€
• Coffee express. With little milk	1.70€
• Coffee with milk.	1.90€
• Capuchino.	2.50€
• Carajillo Anis. Espresso coffee with liquor	2.50€
• Carajillo Brandy. Espresso coffee with liquor	2.50€
• Carajillo Baileys. Espresso coffee with liquor	2.80€
• Carajillo Amazonas. Espresso coffee with liquor	2.80€
• Carajillo Whisky. Espresso coffee with liquor	2.80€
• Infusion.	1.90€



BEER

• San Miguel. Draft beer. 0,3 l	2.50€
• San Miguel. Draft beer. 0,5 l	3.80€
• Estrella Galicia. Bottle. 0,33 l	2.80€
• Mahou 5 Estrellas. Bottle. 0,33 l	2.60€
• San Miguel 00 . Bottle. 0,33 l. Alcohol-free beer	2.60€
• Weissbeer. Bottle. 0,5 l	4.50€
• Weissbeer 00. Bottle. 0,5 l. Alcohol-free beer	4.50€
• Gluten free beer. 0,33 l	2.80€
• Shandy. 0,3 l	2.50€
• Shandy. 0,5 l	3.80€



LIQUEURS & SPIRITS

• LIQUORS.	
• Hierbas.	3.00€
• Mesclat.	3.00€
• Orujo blanco.	3.50€
• Orujo hierbas.	3.50€

• Sambuca.	3.50€
• Baileys.	3.50€
• Palo.	3.00€
• Fernet.	3.50€
• Orujo.	3.50€
• Ramazzoti.	3.50€
• Averna.	3.50€
• Grappa Bianca.	3.50€
• Grappa Barrica.	4.00€
• APPETIZERS-LONG DRINKS.	
• Martini Bianco, Rosso, Seco.	3.50€
• Vermuth Artà Rumbo Blanco, Rosso.	3.50€
• Hugo.	5.90€
• Aperol Spritze.	5.90€
• Sangría . Glass 0,5 l	5.90€
• Sangría blanca. Glass 0,5 l	5.90€
• Long drink Campari Orange.	6.00€
• Tinto de verano.	3.90€
• Long drink Xoriguer (Menorca).	6.00€
• Long drink Seagrams.	6.00€
• Long drink Beefeater.	6.00€
• Long drink Puerto de Indias.	6.00€
• Long drink Rum . Various	6.00€
• Long drink Vodka . Various	6.00€
• Long drink Whiskey . Various	6.00€
• Jerez. Glass	3.00€
• BRANDIES GLASS.	
• Veterano.	3.50€
• Soberano.	3.50€
• 103.	3.00€
• Magno.	4.00€
• Suau 12 years.	5.50€
• Cardenal Mendoza.	8.00€
• Carlos I.	7.50€
• Gran Duque de Alba.	8.00€
• WHISKEY GLASS.	
• Cardhu.	7.00€
• Johnnie Black Label.	8.00€
• Jack Daniels.	5.00€
• Whiskey . Various	4.00€

We offer takeaway food.

We have food information on allergens.

WIFI password: taronger

VAT INCLUDED

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