

| OUR CLASSICS STARTERS |

Bread appetizer, Basil alioli, and “Finca Son Seguí” mallorquín AOVE.

| P.P. | 4.90

Homemade chef's croquettes coated in Japanese panko.

4 u | 14.90

Wok-style edamames with garlic and ginger, sesame, soy, and shichimi togarashi.

*/*** 11.90

Iberian field-fed ham, almonds, and rustic sourdough bread.

28.50

Asian shrimp salad with pink grapefruit, mango, shiitakes, fresh herbs, wakame seaweed, and nuoc cham vinaigrette.

*/*** Starters | 23.90 - Main Course | 29.90

Exotic Sumatra-style marinated tuna tartare with avocado, sriracha, chives, sesame, and shrimp toast.

*/*** Starters | 26.90 - Main Course | 36.90

*Corvina nikkei ceviche , coconut and pisco emulsion, roasted sweet potato, edamames, avocado, cherry tomato, cilantro,
and red onion.*

*/*** Starters | 23.90 - Main Course | 35.90

*Organic quinoa with pickled lombardy cabbage, courgette, carrot, cherry tomato, spring onion, coriander, sesame and
peanut satay sauce.*

Starters | 19.50 - Main Course | 25.50

*Assortment of four cheeses (payoyo, appenzeller, truffle pecorino and stilton), rustic sourdough bread, caramelized
walnuts, and white grapes.*

24.50

Pork dumplings with ginger and kaffir lime, dry chili teriyaki, and apple compote.

/ 6 u | 23.90

| MAIN COURSES |

| Sea |

Roasted sea bass with kimchi, sesame, lime, creamy potato, green asparagus, squid ink, roasted cherry tomatoes, and apple.

*/*** 36.90

Thai yellow curry with hake, shiitakes, shallots, snow peas, confit tomato, peanuts, and coconut foam. Served with jasmine rice.

/** 34.90

| Vegetarian |

Thai yellow curry with chickpeas, aubergine and vegetables. Served with jasmine rice.

. **/**** 26.90

| Land |

Rendang Padang: a typical dish from the city of Padang, Sumatra island.

(Beef cheek slowly cooked in a curry made with red chilies, galangal, garlic, ginger, lemongrass, spices, and coconut milk) served with jasmine rice.

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Iberian pork secreto with smoked and citrus marinade, carrot cream with turmeric and coconut, sautéed spinach and green beans, cashews, and balsamic reduction.

33.90

Black Angus beef tenderloin tagliata (Uruguay), Thai curry, potato sauté, pak choy, shimeji mushrooms, basil, and macadamia nut.

*/*** 39.90

“Livingdreams Burger”

100% Wagyu beef (Son Bellut Farm, Santa Maria Del Cami), brioche bun, caramelized onion, gouda cheese, bacon, tomato, mixed greens, and rustic homemade potatoes served with our secret sauce.

27.90

Thai Wok: Wide rice noodles, fresh vegetables, Asian sauce, peanuts, and sesame.

*/*** with vegetables 24.00 | with tofu 25.00 | with chicken 26.00 | with prawns 28.50 | with chicken and prawns | 29.50

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| TO ACCOMPANY |

Steamed jasmine rice.

3.90

Thin and crispy french fries.

8.50

Our homemade rustic potatoes with thyme and pink pepper.

8.00

Sautéed vegetables with garlic, ginger, and Teriyaki sauce.

11.00

| FOR THE LITTLE ONES |

Italian-style pasta.

Olive oil and parmesan 9.00 | Tomato sauce and parmesan 10.50

Crispy marinated chicken strips, with French fries, mashed potatoes, vegetables, or rice.

15.50

100% Wagyu beef burger with cheese and French fries.

19.50

Grilled fish fillet with French fries, mashed potatoes, vegetables, or rice.

26.00

Black Angus beef tenderloin with French fries, mashed potatoes, vegetables, or rice.

28.00

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| *DESSERTS* |

Crema catalana” with lemongrass, palm sugar and coconut milk, fresh mango and mint.

13.90

Our version of the banoffee pie with banana ice cream, dulce de leche, whipped cream, toffee crumble, and candy pop.

13.90

70% dark chocolate and tonka bean fondant, ginger crème anglaise, vainilla ice cream and physalis.

13.90

Homemade carrot cake with honey, topped with butter and cream cheese frosting.

8.90

Homemade raw almond cake with powdered sugar.

8.90

Ice cream and sorbet, delicious to accompany cakes, delightful to enjoy on its own.

Vanilla | Belgian dark chocolate and walnut | Pistacho | Banana | Raspberry Sorbet

1 u | 4.90

In case you have specific food intolerances or allergies, you are kindly requested to ask our staff for the allergen menu, in accordance with the Food Information Law following the European Regulation No. 1169/2011.

Our goal is to ensure you a delicious culinary experience, catering to your needs.

Thank you for your understanding and cooperation.

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| *ENGLISH* |

Welcome to the world of Livingdreams