



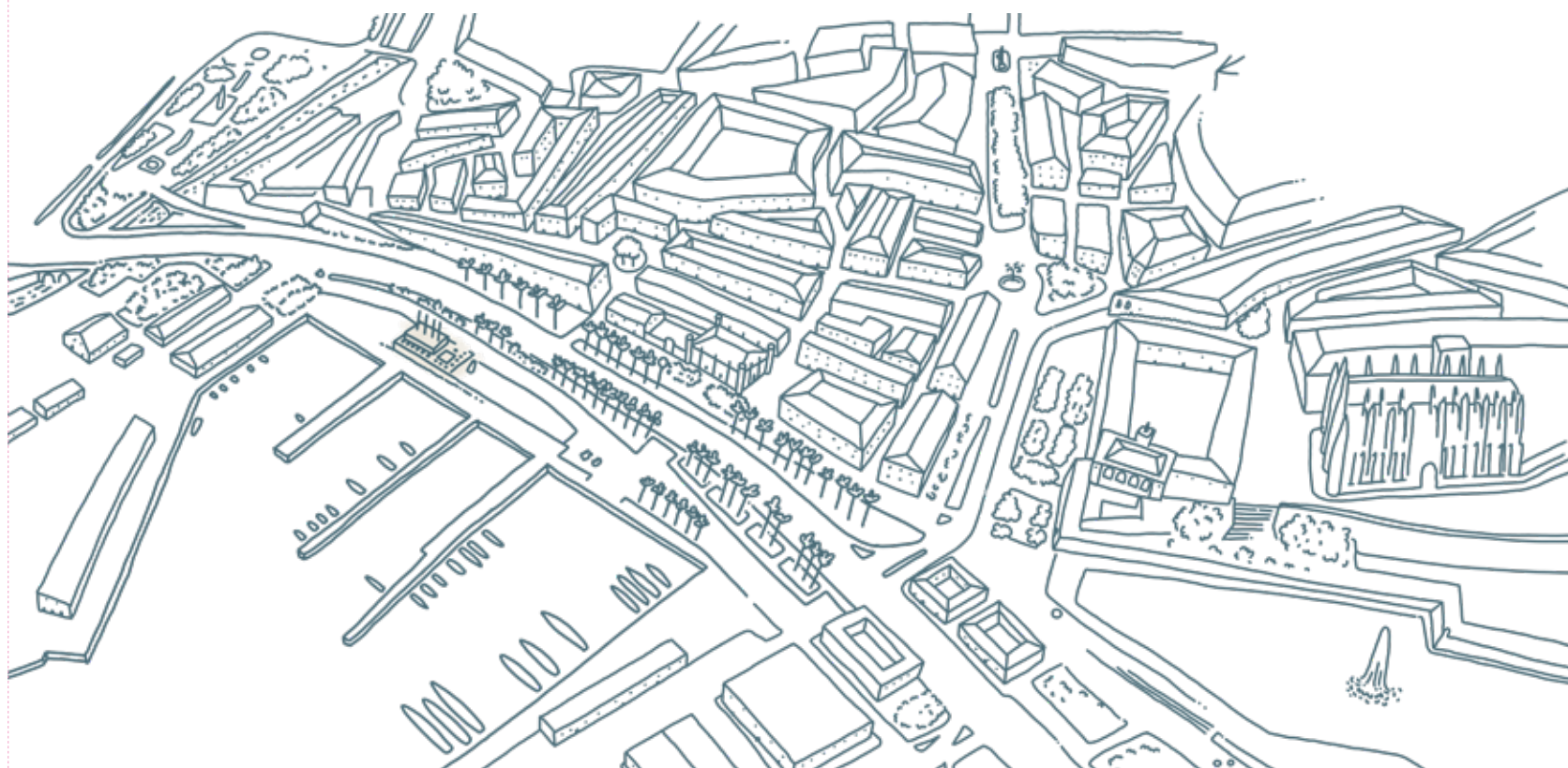
Our fishing heritage brings you mediterranean flavour

With a history that spans over 60 years, the RESTAURANT PESQUERO is an emblematic landmark, evoking fond memories for many residents of Palma and visitors alike.

Located in the heart of Palma, on the seafront of the fishing harbour next to historic monuments like the Cathedral, the Lonja building (a prime example of civil gothic architecture), Consolat de la Mar, Baluard de Sant Pere or La Lonja district, RESTAURANT PESQUERO is the perfect place to unwind and sample its selection of Mediterranean specialities and drinks, rice dishes, fish and shellfish, grilled meats and fresh market cuisine under the expert guidance of Managers JOAN RAMIS, ANEL RAMADANOVA and MANOLO ENTRENA, and Chefs MIGUEL HORRACH and MIGUEL ÁNGEL MIRÓ.

RESTAURANT PESQUERO also offers cocktails, drinks, wine tasting and it organizes customized parties, events and celebrations. And all this is conceived to guarantee an unforgettable, truly special experience.

WELCOME TO RESTAURANT PESQUERO. ENJOY THE EXPERIENCE!



TAPAS & STARTERS

	TAPITA	TAPA
RUSSIAN SALAD	€4	€8
POTATOES IN SPICY BRAVA SAUCE	€4	€8
FRIED WHITEBAIT	€6	€10
FRIED ROCKFISH 'A PELLIZCOS' (FINGER FOOD)	€6	€10
BATTERED SQUID RINGS	€8	€14
ANDALUSIAN-STYLE CRISPY FRIED SQUID RINGS	€8	€14
MONKFISH AND PRAWN CROQUETTES	€7	€12
MALLORCAN CUTTLFISH	€7	€12
MALLORCAN-STYLE OCTOPUS WITH ONION	€7	€12
GALICIAN-STYLE OCTOPUS		€20
FRIED BABY SHRIMP 'A PELLIZCOS' (FINGER FOOD) (WITH SHELL)		€12
GRILLED KING PRAWNS		€18
PADRÓN PEPPERS		€10
'LLESQUES' -SLICES OF CRUSTY BREAD SERVED WITH TOMATO AND EXTRA VIRGIN OLIVE OIL	€2u.4	€4u.6

	TAPA
NATURAL ARTICHOKE CARPACCIO WITH TURMERIC VINAIGRETTE (TURMERIC, RED PEPPER, LEMON AND EXTRA VIRGIN OLIVE OIL)	€18
GRILLED ARTICHOKE (WITH ROMESCO SAUCE)	€18
GRILLED WILD ASPARAGUS (WITH ROMESCO SAUCE)	€16
GRILLED SEASONAL VEGETABLES (WITH ROMESCO SAUCE)	€22
MEDITERRANEAN TARTARE (VEGAN DISH)	€18
BEEF TENDERLOIN CARPACCIO WITH PARMESAN CHEESE AND ROCKET	€22
MEDITERRANEAN RED TUNA TARTARE	€24
BEEF TENDERLOIN TARTARE (HAND MINCED)	€24
IBERIAN HAM (D.O. GUIJUELO - SALAMANCA) (HAND-SLICED)	€26
IBERIAN HAM (D.O. SALAMANCA) (HAND-SLICED)	€18
PORTION OF SEMI-CURED ARTISANAL MAHON CHEESE (LLOC SANTA CATALINA)	€18
PORTION OF D.O.P. MERCADAL MAHON MATURE-GRAN RESERVA CHEESE	€24

"VARIAT MALLORQUÍ"

(MIXED TAPAS DISH. SERVED UNTIL 13:00)

SMALL	€5,50
LARGE	€9,50

"PA AMB OLI"

RUSTIC BREAD WITH TOMATO, IBERIAN HAM AND CHEESE (SERVED WITH 'TRENCADES' OLIVES, CAPERS AND FENNEL)	€18
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APPETISERS

'ALLIOLI DE MAR' WITH SAFFRON	€2
DISH OF MALLORCAN 'TRENCADES' OLIVES	€3,50
'GILDAS MEDITERRÁNEAS' (PICKLE, OLIVE, CHILLI AND ANCHOVY SKEWERS)	2u.€5 4u.€9

SHELLFISH

LARGE MALLORCAN RED PRAWN (EACH) (SEASONAL)	SMP	'ESPARDENYES' (SEA CUCUMBERS) (100 G)	€24
MEDIUM MALLORCAN RED PRAWN	€36	FRIED MEDITERRANEAN SNAKELOCKS SEA ANEMONE	€18
LARGE MALLORCAN LANGOUSTINE (EACH) (SEASONAL)	SMP	(NO. 3) FRENCH OYSTERS (EACH)	€4
MEDIUM MALLORCAN LANGOUSTINE	€38	LOBSTER WITH FREE RANGE FRIED EGGS 'ROTOS' (1 LOBSTER OF APPROX. 1 KG, RECOMMENDED FOR A MINIMUM OF 2 PAX)	€160/kg
MALLORCAN SPINY LOBSTER (APPROX. 1 KG)	€150/kg	GALICIAN LOBSTER WITH FREE RANGE FRIED EGGS 'ROTOS' (1 GALICIAN LOBSTER OF APPROX. 1 KG, RECOMMENDED FOR A MINIMUM OF 2 PAX)	€106/kg
GALICIAN LOBSTER (APPROX. ½ KG)	€96/kg	PLATTER OF GRILLED SHELLFISH	PRICE PER PERSON €75
GALICIAN LOBSTER (APPROX. 1 KG)	€96/kg	WITH MALLORCAN SPINY LOBSTER (1 LOBSTER OF APPROX. 1 KG, RECOMMENDED FOR A MINIMUM OF 2 PAX)	SUPPLEMENT OF* €150/kg
GRILLED ROCK MUSSELS	€16	WITH GALICIAN LOBSTER (1 GALICIAN LOBSTER OF APPROX. 1 KG, RECOMMENDED FOR A MINIMUM OF 2 PAX)	SUPPLEMENT OF* €96/kg
GRILLED CLAMS	€18		
'GIANT' STEAMED COCKLES	€18		
RAZOR SHELLS FROM THE EBRO DELTA	SMP		
GALICIAN RAZOR CLAMS	€22		

(*) EXTRA COST BASED ON WEIGHT

SEASONAL AND MADE TO ORDER (*)

'LIMÓN' CLAMS FROM CARRIL (EACH)	SMP	PLATTER OF SHELLFISH ON A BED OF ICE	PRICE PER PERSON €75
MAHÓN PRAIRIE CLAMS (EACH)	SMP	WITH MALLORCAN SPINY LOBSTER (1 LOBSTER OF APPROX. 1 KG, RECOMMENDED FOR A MINIMUM OF 2 PAX)	SUPPLEMENT OF* €150/kg
GOOSE BARNACLES (100 G)	SMP	WITH GALICIAN LOBSTER (1 GALICIAN LOBSTER OF APPROX. 1 KG, RECOMMENDED FOR A MINIMUM OF 2 PAX)	SUPPLEMENT OF* €96/kg
SPIDER CRAB (APPROX. 1 KG)	SMP		

(*) EXTRA COST BASED ON WEIGHT

RECOMMENDED SAUCES:
MAYONNAISE,
'ALLIOLI DE MAR' WITH SAFFRON

ADDITIONAL
CHARGE
€2

(*) MADE TO ORDER REQUESTS MUST BE MADE 48 HOURS IN ADVANCE

OUR RICE DISHES

DRY RICE · PAELLAS · FIDEUÀ*

(MINIMUM SERVING FOR TWO PEOPLE · PRICE PER PERSON)

'CIEGO' (NO SHELLS) SEAFOOD AND FISH DRY RICE (PAELLA)	€18	'CIEGA' (NO SHELLS) SEAFOOD AND FISH 'FIDEUÀ' AND 'ALLIOLI DE MAR' WITH SAFFRON	€18
WITH MALLORCAN SPINY LOBSTER (1 LOBSTER OF APPROX. 1 KG, RECOMMENDED FOR A MINIMUM OF 2 PAX)	SUPPLEMENT OF* €150/kg	WITH RED PRAWN	€26
WITH GALICIAN LOBSTER (1 GALICIAN LOBSTER OF APPROX. ½ KG OR 1 KG)	SUPPLEMENT OF* €96/kg	'CIEGO' (NO SHELLS) COUNTRY DRY RICE WITH SNAILS AND ROSEMARY	€24
WITH RED PRAWN	€26	SEASONAL MALLORCAN DRY RICE DISH	SMP
WITH RED MULLET	€26		
WITH 'ESPARDENYES' (SEA CUCUMBERS)	€34		
'CIEGO' (NO SHELLS) DRY RICE IN INK WITH CUTTLFISH AND 'ALLIOLI DE MAR' WITH SAFFRON (PAELLA)	€18		
WITH MALLORCAN LANGOUSTINE	€26		

(*) NOODLE PAELLA DISHES
(*) EXTRA COST BASED ON WEIGHT

IBIZAN SPECIALITY

(MINIMUM SERVING FOR TWO PEOPLE · PRICE PER PERSON)

'BOLLIT DE PEIX' (FISH STEW) WITH 'A BANDA' DRY RICE, IBIZAN-STYLE. SERVED AS TWO COURSES: - FIRST COURSE: 'BOLLIT DE PEIX' WITH GARNISH - SECOND COURSE: DRY RICE AND 'ALLIOLI DE MAR' WITH SAFFRON	€46
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MOIST RICE DISHES

(MINIMUM SERVING FOR TWO PEOPLE · PRICE PER PERSON)

'CIEGO' (NO SHELLS) MOIST SEAFOOD AND FISH RICE	€18	MOIST RICE WITH SEASONAL VEGETABLES AND SPINACH, SERVED WITH FRESH HERBS (VEGAN DISH)	€18
WITH MALLORCAN SPINY LOBSTER (1 LOBSTER OF APPROX. 1 KG, RECOMMENDED FOR A MINIMUM OF 2 PAX)	SUPPLEMENT OF* €150/kg	WITH 'ESQUEIXAT' COD	€26
WITH GALICIAN LOBSTER (1 GALICIAN LOBSTER OF APPROX. ½ KG OR 1 KG)	SUPPLEMENT OF* €96/kg		
WITH RED PRAWN	€26		
WITH 'ESPARDENYES' (SEA CUCUMBERS)	€34		

(*) EXTRA COST BASED ON WEIGHT

RICE MARINIÈRE DISHES (IN STOCK)

(MINIMUM SERVING FOR TWO PEOPLE · PRICE PER PERSON)

BONED FISH 'CIEGO' RICE MARNIÈRE WITH CALAMARI AND CUTTLEFISH	€18	FISH RICE MARINIÈRE WITH 'CLOSQUES' (SHELLS) (FISH WITH CALAMARI AND CUTTLEFISH, RED PRAWN, NORWAY LOBSTER, CLAM, MUSSELS AND VELVET CRABS)	€36
WITH MALLORCAN SPINY LOBSTER (1 LOBSTER OF APPROX. 1 KG, RECOMMENDED FOR A MINIMUM OF 2 PAX)	SUPPLEMENT OF* €150/kg		
WITH GALICIAN LOBSTER (1 GALICIAN LOBSTER OF APPROX. ½ KG OR 1 KG)	SUPPLEMENT OF* €96/kg		
WITH RED PRAWN	€26		
WITH 'ESPADENYES' (SEA CUCUMBERS)	€34		

(* EXTRA COST BASED ON WEIGHT)

STEWES · CASSEROLES

(FOR TWO OR MORE PEOPLE)

SPINY LOBSTER STEW (1 LOBSTER, APPROX. 1 KG)	€150/kg	FRIED SPINY LOBSTER WITH MONKFISH (1 LOBSTER, APPROX. 1 KG)	€165/kg
GALICIAN LOBSTER STEW (1 EUROPEAN LOBSTER, APPROX. 1 KG)	€96/kg	FRIED GALICIAN LOBSTER WITH MONKFISH (1 GALICIAN LOBSTER, APPROX. 1 KG)	€110/kg
SPINY LOBSTER WITH CARAMELISED ONION (1 LOBSTER, APPROX. 1 KG)	€150/kg	LOBSTER WITH FREE RANGE FRIED EGGS 'ROTOS' (1 LOBSTER, APPROX. 1 KG)	€160/kg
GALICIAN LOBSTER WITH CARAMELISED ONION (1 GALICIAN LOBSTER, APPROX. 1 KG)	€96/kg	GALICIAN LOBSTER WITH FREE RANGE FRIED EGGS 'ROTOS' (2 GALICIAN LOBSTERS, APPROX. 1/2 KG)	€106/kg

OUR RECOMMENDATION

(FOR TWO OR MORE PEOPLE)

MALLORCAN SPINY LOBSTER (1 LOBSTER, APPROX. 1 KG) €150/kg
SERVED AS TWO COURSES:
- FIRST COURSE: FRIED LOBSTER MEDALLIONS WITH CARAMELISED ONION
- SECOND COURSE: LOBSTER STEW MADE USING THE REST OF THE LOBSTER

FISH

(COOKED AND SERVED IN A TRADITIONAL MEDITERRANEAN STYLE)

FISH GRILLED, 'A LA ESPALDA', STEAMED...

(PORTION FOR ONE PERSON)

RED SCORPION FISH	€38	'DE PINCHO' HAKE STEAK, BILBAÍNA-STYLE	€26
JOHN DORY	€32	'CAFÉ PARÍS' CANTABRIAN WILD SOLE	€28
FRIED JOHN DORY WITH FRIED ONION	€36	'DE POTERA' (JIG-CAUGHT) SQUID	€24
TURBOT	€24	MEDITERRANEAN BLUEFIN TUNA	
STRIPED RED MULLET	€34	GRILLED FILLET	€28
'A LA ESPALDA' SEA BASS	€22	TARTAR	€24
SEA BASS SUPREME (BONELESS)	€22		
'A LA ESPALDA' GILTHEAD BREEM	€22		

SALT BAKED, GRILLED, BAKED, FRIED...

(APPROX. 1 KG. RECOMMENDED FOR TWO OR MORE PEOPLE · PRICE PER KILO)

RED SCORPION FISH	SMP	COMMON DENTEX	€75
JOHN DORY	€64	SEA BREEM	€75
FRIED JOHN DORY WITH FRIED ONION	€72		
GROUPER	€75		
SNAPPER	€75		

RECOMMENDED SAUCES:
MAYONNAISE,
'ALLIOLI DE MAR' WITH SAFFRON

ADDITIONAL
CHARGE
€2

OUR RECOMMENDATION

(APPROX. 1 KG. RECOMMENDED FOR TWO OR MORE PEOPLE · PRICE PER KILO)

- SALT-CRUSTED SEA BASS
- SALT-CRUSTED GILTHEAD BREEM
SERVED WITH GREEN BEANS, STEAMED POTATOES
AND 'ALLIOLI DE MAR' WITH SAFFRON

€58/kg

IBIZAN SPECIALITY

(MINIMUM SERVING FOR TWO PEOPLE · PRICE PER PERSON)

'BOLLIT DE PEIX' (FISH STEW) WITH 'A BANDA' DRY RICE,
IBIZAN-STYLE. SERVED AS TWO COURSES:
- FIRST COURSE: 'BOLLIT DE PEIX' WITH GARNISH
- SECOND COURSE: DRY RICE AND 'ALLIOLI DE MAR' WITH
SAFFRON

€46

GRILLED MEAT

BEEF TENDERLOIN TARTARE (HAND MINCED)	€24	VILLAGODIO – BEEF TOPSIDE RIBEYE STEAK (APPROX. 1 KG, RECOMMENDED FOR 2 OR MORE PAX)	€56
BEEF TENDERLOIN TARTARE 'VUELTA Y VUELTA' (HAND MINCED)	€24		
BEEF TENDERLOIN CARPACCIO WITH PARMESAN CHEESE AND ROCKET	€22	BEEF TOPSIDE RIBEYE STEAK, MATURED FOR OVER 40 DAYS 'VIEJO' (APPROX. 1 KG, RECOMMENDED FOR 2 OR MORE PAX)	€82
BEEF TENDERLOIN	€24		
BEEF TENDERLOIN TAGLIATA	€24	ROAST MALLORCAN 'PORCELLA' (SUCKLING PIG) (BY PRIOR REQUEST)	SMP
ENTRECOTE	€22		
TENDER MALLORCAN LAMB CUTLETS FRIED WITH GARLIC CLOVES	€26		

RECOMMENDED SAUCE:
'CAFÉ DE PARÍS', 'ALLIOLI'

**ADDITIONAL
CHARGE
€2**

SALADS

TOMATO AND MOZZARELLA SALAD WITH BASIL-INFUSED OIL (TOMATO, MOZZARELLA, BLACK OLIVES AND CAPERS)	€14	DILL-MARINATED SALMON SALAD (SELECTION OF GREEN LEAVES, RED OAK LETTUCE, LOLLO ROSSO, TOMATO, BEAN SPROUTS, ALFALFA, CARROT, BLACK OLIVES AND CAPERS)	€16
GOAT CHEESE SALAD WITH BASIL OIL (SELECTION OF GREEN LEAVES, RED OAK LETTUCE, LOLLO ROSSO, TOMATO, BEAN SPROUTS, ALFALFA, CARROT, BLACK OLIVES, CAPERS AND WALNUTS)	€16	GREEN SALAD WITH CONFIT CHERRY TOMATOES AND TUMERIC VINAIGRETTE (SELECTION OF GREEN LEAVES, RED OAK LETTUCE, LOLLO ROSSO, BEAN SPROUTS, ALFALFA, CARROT, RED ONION, GREEN PEPPER, RED PEPPER, BLACK OLIVES AND CAPERS)	€14

CAKES & DESSERTS

CHEESECAKE WITH RED BERRIES	€7	MANGO AND MINT MOUSSE*	€6
YOGHURT AND MANGO CAKE	€7	ICE CREAM BONBONS	€7
INDULGENT CHOCOLATE CAKE	€8	ICE CREAMS IN THE FLAVOURS OF YOUR CHOICE*	
MALLORCAN 'GATÓ' ALMOND TART WITH MERINGUE MILK ICE CREAM*	€8	1 SCOOP	€3
MALLORCAN 'CUARTO EMBETUMAT', EGG YOLK CREAM, MERINGUE SPONGE CAKE*	€7	2 SCOOP	€5
APPLE CRUMBLE WITH VANILLA ICE CREAM	€7	3 SCOOP	€7
FINE APPLE TART (RECOMMENDED FOR 2 PEOPLE. PLEASE ORDER AT THE START OF YOUR MEAL. 20 MIN PREPARATION TIME)	€12	SEASONAL FRUIT*	€6
		BAKED ALASKA (PRE-ORDER REQUIRED)	PRICE PER PERSON €8
		*GLUTEN FREE	

SELECTION OF DESSERT WINES AND LIQUEURS

VERITAS DOLÇ, JOSÉ LUIS FERRER (MALLORCA)	€6	MADEIRA	€7
MOSCATEL	€6	PEDRO XIMÉNEZ	€6
OPORTO RUBY	€6	BAILEYS	€8
OPORTO TAWNY	€6	HIERBAS DE MALLORCA	€6
SAUTERNS	€8	MENORCAN GIN, ORUJO AND GRAPPA	PLEASE ASK
TOKAJI	€6		



FOOD ALLERGIES AND INTOLERANCES

Some dishes contain one or several of the 14 allergens on the European Union Food Allergen List. If you require more information about any of the ingredients included in our dishes, please ask our staff before ordering.

**WE CAN ALSO PREPARE A SELECTION OF TRADITIONAL MALLORCAN DISHES TO ORDER
SUCH AS THOSE LISTED BELOW:**

MALLORCAN-STYLE GROUPER

FISH AND SHELLFISH 'ZARZUELA'

MARINIÈRE STEW FISH AND SHELLFISH
BOUILLABAISSE

(VEGAN) MALLORCAN VEGETABLE SOP

'DE MATANCES' MALLORCAN PORK AND
VEGETABLE SOP

'BURBALLES' PASTA WITH RABBIT

MOIST 'BRUT' MEAT AND VEGETABLE RICE

STUFFED SQUID 'DE POTERA'

'TUMBET' (ROASTED VEGETABLES) WITH LAMB
OR SUCKLING PIG CUTLETS

'TUMBET' (ROASTED VEGETABLES) WITH
FRIED SKATE

ROAST MALLORCAN LAMB

ROAST MALLORCAN 'PORCELLA' (SUCKLING PIG)

IBIZAN-STYLE 'GUISAT DE PEIX'
(FISH AND POTATO STEW)

FREE-RANGE FRIED EGGS 'ROTOS'
WITH 'SOBRASADA'

**(*) MADE TO ORDER REQUESTS MUST BE MADE 48-72 HOURS IN ADVANCE.
PLEASE ASK MANAGEMENT**

**PLEASE DO NOT HESITATE TO ASK ABOUT OUR FOLLOWING
SERVICES:**

- TAKEAWAY PAELLAS (TO ORDER)
- BREAKFASTS AND AFTERNOON SNACKS
(MALLORCAN AND ARTISAN SPECIALITIES)
- SHUTTLE BUS TO HOTEL AND AIRPORT FROM RESTAURANT
(DEPENDING ON AVAILABILITY)

**OPEN 365 DAYS A YEAR
KITCHEN OPEN CONTINUOUSLY FROM RESTAURANT OPENING TO CLOSE**

