

BAULINA

by hotel san baulo

STARTERS

TEMPURA PRAWNS WITH THAI SAUCE 14.7-

Crispy tempura prawns served with sweet and chili thai sauce.



OUR CROQUETTES 6 UNITS. 14.5-

Choose between squid & prawn in their own ink, oxtail or wine pork cheeks. Or ask for a mix!



MINI BRIOCHE WITH PULLED PORK 1PIECE 6.5-

Mini buttered brioche with low temperature cooked pork, mayo-siracha and parmesan as a finishing touch.



MUSSELS MARINARA 15-

Juicy mussels in a traditional sauce, with garlic, onion, tomato and a splash of white wine.



DEEP FRIED SQUID RINGS 16-

Hand sliced and floured just before cooking. Served with a orange based mayo.



DEEP FRIED BABY SQUID 17-

Floured by hand and deep fried in high temperature to achieve this crispy texture.



GRILLED CANDIED ARTICHOKE 2PIECES

- served with salt and olive oil, vegan option 9.5-
- grilled guanciale and parmesan cheese 10.5-



FRIED FISH "PESCAITO FRITO" 25-

Assorted fried fish, Andalusian style; squid, baby squid, cod... and more.

*Ask your waiter!



SALADS

CÉSAR SALAD 14.5-

Romanian lettuce, grilled chicken breast & bread croutons seasoned in its césar sauce.



AVOCADO AND CURRY GRILLED PRAWNS COCKTAIL 18-

Creamy avocado mixed with crunchy lettuce & mango served with grilled curry prawns.



FRESH POTATO SALAD 14.5-

A refreshing salad made with potatoes, onions, eggs, gherkins, capers, extra virgin olive oil, salt and pepper.



SIGNATURE DISHES

The classics, never miss...

MIXED PAELLA 18.5-

"Bomb rice" cooked in its broth with meat, seafood and some veggies.



MIXED PAELLA WITH NO SHELLS 21.5-

"Bomb rice" cooked in its broth with meat and seafood without shells, easier to eat :)



...but we also want to give it a twist.

"DEL SENYORET" RICE W/SQUID INK 26.5-

"Bomb rice" without shells, served with grilled squid, deep fried baby squid and "all i oli".



PORK CHEEK PAELLA 22-

Bomba rice cooked in its own meat stock. Served with braised beef cheeks and a reduction.



SEAFOOD PAELLA 20.5-

"Bomb rice" cooked in its broth with a selection of seafood.



LOBSTER PAELLA 27-

"Bomb rice" cooked in its seafood broth with fresh lobster pieces.



DRY THIN NOODLE WITH CUTTLEFISH 25.5-

Dry thin noodles served with cuttle fish, crayfish and sea urchin "all i oli".



We recommend ordering 24 hours before.

*Minimum 2 pax. Price per person.

UNDER PETITION

GRILLED FISH AND SEAFOOD FOR TWO 85-

A selection of our best fish and seafood grilled and served on a tray.



"BROKEN EGGS", POTATO, LOBSTER AND TRUFFLE 44-

Fried "Broken eggs", fried potato and fried lobster on top.



FRESH FISH OF THE DAY (MARKET PRICE)

Freshly wild caught fish of the day straight from the fish market to your plate :)



BURGER

TRUE CLASSIC 16.5-

200gr. dry aged beef, fine lettuce, onion, pickles, cheddar and BigM sauce on its rich briosche bread.



BBQ BACON CHEESEBURGER 15.5-

Doble smash burger 200 gr., bacon crunchy, cheddar y salsa BBQ con pan brioche.



VEGGIE BEYOND BURGER 17.5-

Beyond meat, veg. cheddar, caramelized onion, sautéed shitakes and shimejis, arugula and mayo.



TRUFFLEY 16.5-

Double smash burger 200 gr., cheddar, crunchy bacon, fried egg and truffled mayo with its delicious brioche bun..



OG AMERICAN CHICKEN SANDWICH 15.5-

Breaded and marinated chicken breast, mayo,, pickles and brioche bun.



MONTHLY BURGER 17.5-

A new one every month! Ask the waiter about this month chef's favorite — it depends on the season and market :)



RUSTIC POTATO OR FRIED BONIATO to complete your burger with an extra touch for 1e.

*It is not possible to add products, only to remove.
*All our buns are handmade by Panes Patagonia.

PASTA

ITALIAN CARBONARA SPAGHETTI 19.5-

Spaghetti with creamy traditional carbonara sauce made out of pecorino, parmesan, egg and guanciale.



CLASSY MAC N' CHEESE 16-

Classic American mac n' cheese, macaroni and cheese sauce with a crunchy gratin.



VEGGIE PASTA 24-

A wok-style mixed vegetables with soy sauce and noodles - a fresh, veggie-friendly option :)



OXTAIL CANNELLONI 17.5-

Oxtail cannelloni cooked at low temperature, with its reduction and a classic gratin.



LOBSTER PASTA 24-

Creamy pasta topped with a rich lobster and tomato sauce.



MEAT

SIRLOIN WITH PEPPERAUCE 23-

Classic pepper-crusted pork tenderloin served with basmati rice!



FRIED MALLORCAN LAMB CHOPS WITH FRIED GARLIC AND POTATOS 21-

Traditional Mallorcan dish based of fried lamb chops, potato and garlic.

All dishes are served with its specific garnish.

FISH

LOW TEMPERATURE COD 23-

Low-temperature cod (65°) with its sauce and vegetables as a siders.



GRILLED JOHN DORY 21.5-

Grilled John Dory fillet with sautéed vegetables and potato



FRIED JOHN DORY W/CRISPY ONION 21.5-

Fried John Dory fillet with crispy onion and potato.



GRILLED SQUID WITH "TRAMPÓ" 20-

Grilled national squid served with fresh trampó.



All dishes are served with its specific garnish.

DESSERT

HOMEMADE CREMA CATALANA 6.5-

Delicious crema catalana made by our chef, finished at the table with caramelised sugar...



CREAMY CHEESECAKE 8-

Simple and delicious creamy cheesecake.

*Ask for homemade jams and creams, and give it an extra touch!



ICE CREAM BRIOCHE SANDWICH 6-

Butter-toasted brioche with ice cream and white chocolate pistachio cream on top.



HOMEMADE CHOCOLATE COULANT 7-

Coulant templadito servido con una bola de helado de vainilla.



HOMEMADE TIRAMISÚ 7-

Biscuit, mascarpone cream & coffee café are the bases of Paul's Tiramisú, served in glass pot.



"CARDINAL" FROM LLOSETA 6-

Traditional Mallorcan dessert, handmade in "es Forn de Baix", in Lloseta (town in mallorca).



CAVAS & CHAMPAGNE



CODORNIU BENJAMÍN 3/4

D. O. Cava



7-

JUVÉ & CAMPS, BRUT

D. O. Cava



27-

ANNA CODORNIU, BRUT

D. O. Cava



25-

BICICLETTE E PESCI, PROSECCO

D. O. Prosecco (Italia)



6-

22-

MOËT & CHANDON, BRUT

D. O. Champagne A.O.C



65-

SANGRÍA

WINE SANGRÍA GLASS 5-



JUG (1L.) 13.5-



JUG (2L.) 20-



CAVA SANGRÍA GLASS 8-



JUG (1L.) 20-



JUG (2L.) 24-



VINOS BLANCOS



EL COTO, RIOJA

D. O. Rioja



16.5-

BICICLETAS Y PECES, SAUVIGNON

D. O. Rueda



6-

20-

FINCA FABIÁN, CHARDONNAY

D. O. V.T. de Castilla



16-

PROTOS, VERDEJO

D. O. Rueda



6-

18-

JOSÉ PARIENTE, VERDEJO

D. O. Rueda



22-

SANGARIDA, GODELLO

D. O. Bierzo



26-

MARTÍN CÔDAX, ALBARIÑO

D. O. Rias Baixas



25-

MAR DE FRADES, ALBARIÑO

D. O. Rias Baixas



33-

TERRAS CAUDA, ALBARIÑO

D. O. Rias Baixas



30-

VINOS TINTOS



EL COTO

D. O. Rioja



19.5-

OBAC BINIGRAU

D. O. Binissalem (Mallorca)



37-

RAMÓN BILBAO

D. O. Rioja



6-

24-

LUIS CAÑAS

D. O. Rioja



6.5-

29-

JUPITER CARMÉ

D. O. Rioja



26-

VINOS ROSADOS



MATEUS ROSÉ

D. O. Douro



14.5-

EL COTO ROSADO

D. O. Rioja



15.5-

L'ESCARELLE ROSÉ "PALM" ECO

Vinos de Cotes de Provence (Francia)



21-

RAMÓN BILBAO

D. O. Rioja



6-

20-

TIANNA VELOROSÉ ROSADO ECO

D. O. IGP Mallorca



25-



GLUTEN



CRUSTACEANS



EGG



FISH



PEANUT



SOY



MILK



SHELL FRUITS



CELERY



MUSTARD



SESAME SEEDS



SULPHUR DIOXIDE
&
SULPHITES



MOLLUSCS



LUPIN