



NACRA

LET THE SEA MEET YOUR SOUL

**A fresh, fun take on Mediterranean cuisine:
a perfect meeting place in a seaside paradise.**

TO START & TO SHARE

- Our finest ham – €15
- Crystal bread with our local Ramallet tomato – €4
- Board of the best Spanish cheeses – €8
- Roasted vegetables with anchovies with toast – €6
- Monica's fried prawns from the Port Andratx catch – €8
- Crispy baby squid – €8
- Padrón peppers (not spicy) – €5
- Garlic prawns – €9
- Margalida's Mami's Croquettes (ham or prawns) – €8
- Mini Spanish tortilla, with or without onion – €9

LOCAL MARKET DISHES, TARTARES, CARPACCIO & SALADS

- Little gem lettuce with anchovies and marinated white anchovies – €17
- Caesar salad – €17
- Goat's cheese salad – €17
- Fresh Mediterranean salad – €16
- Burrata with vegan sobrasada and sunflower seed pesto – €18
- Salmon tartare – €21
- Sea bass ceviche – €19
- Prawn carpaccio – €22
- Roasted cauliflower with harissa and nougat baba ganoush – €15
- Free-range eggs with ham – €18
- Free-range eggs with peeled lobster – €36



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FISH

- Sea bass baked in salt or grilled – €34
- Basque-style sea bream cooked “on the back” (per kg) – €69/kg
- Grilled sole with garlic shoots – €36
- Mallorcan-style grouper loin – €29
- Seabream grilled whole – €26
- Whole grilled turbot – €68/kg

SEAFOOD & SEAFOOD PLATTERS

- Zamburiñas (Queen scallops) & citrus mayonnaise, grilled – €19
- Oysters with cava – €6 each
- Oysters – €5 each
- Grilled octopus leg with sweet potato purée – €22
- Mussels in marinara sauce – €17
- Clams in Salsa Verde herb sauce – €17
- Red prawns from the port (medium) – €25
- Red prawns from the port (large) – €29
- Wild lobster (grilled or stewed) – €90/kg
- Spiny lobster (grilled or stewed) – €130/kg
- Brown crab – €21
- Nacra seafood platter – €42
- Seafood platter with wild lobster – €69



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MEATS

- Rack of lamb with Cafe de Paris sauce – €32
- Ribeye roasted in its own fat – €29
- Roast suckling lamb shoulder – €36
- Chateaubriand on the stone with Béarnaise sauce – €29

PASTA & RICE

- Black rice with cuttlefish and squid – €26
- Paella with red prawns and sea bream – €32
- "Señorito" rice with peeled lobster – €39
- Lobster paella – €45
- Spaghetti Vongole – €22
- Spaghetti with peeled lobster – €39