



STARTERS

- . With our garrison of the day
- **01. TOAST BREAD WITH TOMATO.** 4 units 8.00€
- **02. TOMATO BRUSCHETTA.** 4 units 10.00€
- **1. BABY SQUIDS.** 12.00€
- **2. BREAD AND AIOLI.** 1 per person 2.00€
- **3. OLIVES.** 1.00€
- **4. SCALLOPS.** 14.00€
- **5. BROKEN EGGS WITH HAM.** 8.00€
- **6. CHICKEN STRIPS WITH FRENCH FRIES.** 10.00€
- **7. BRAVAS POTATOES.** 6.00€
- **8. SPRING ROLLS.** 8.00€
- **9. NACHOS WITH CHEESE.** 7.50€
- **10. DEEP FRIED GREE PEPPERS.** 8.00€
- **11. HOMEMADE CROQUETTES.** Chicken and ham 12.00€
- **12. GRILLED SHRIMPS WITH GARLIC.** 13.90€
- **13. STEAMED MUSSELS WITH PARSLEY GARLIC SAUCE.** 9.00€
- **14. CRISPY SQUIDS.** 14.50€
- **15. CRISPY PRAWNS WITH HOUSE SAUCE.** 13.00€
- **16. OCTOPUS WITH PATATOES.** 18.00€
- **17. FRIED ANCHOVIES.** 8.00€
- **18. GARLIC MUSHROOMS.** 8.00€
- **19. MEATBALLS.** 8.50€



MEATS

- . With our garrison of the day
- **21. CHICKEN ESCALOPE.** With French fries 12.50€
- **22. CHICKEN BREAST.** With pepper sauce and Basmati rice 13.50€
- **23. IBERIAN SECRET.** With French fries and frieda peppers 23.00€
- **24. STEAK.** With French fries and frieda peppers 21.00€
- **25. SWEDISH MEATBALLS.** With pepper sauce and rice 14.00€



BURGERS

- .
- . Homemade 100% beef
- **26. BLACK ANGUS BURGER 200 GRAMS.** With goat cheese, bacon, egg, caramelized onion and French fries 14.00€
- **27. BLACK ANGUS BURGER 200 GRAMS.** With cheddar cheese, bacon, egg, lettuce, tomato and French fries 12.50€



PASTA

- **28. CARBONARA.** 10.90€
- **29. BOLOGNESE PASTA.** 12.00€
- **30. FRUTI DI MARE.** 17.00€
- **31. PASTA WITH CHICKEN, CHEESE AND WHITE CREAM.** 13.50€

- **31A. ROMAN PASTA.** 14.00€
- **31B. PRAWN PASTA.** 16.00€



SALADS

- . With our chef's special dressing
- **32. TUNA SALAD.** With cucumber and onion 10.00€
- **33. CAESAR SALAD.** 11.00€
- **34. SALMON SALAD.** With avocado 12.50€
- **35. GOAT CHEESE SALAD.** With nuts 13.00€



FISH

- . With our garrison of the day
- **36. FISH AND CHIPS.** With tartar sauce 13.00€
- **37. STEAMED SALMON OF THE HOUSE WITH VEGETABLES.** 19.00€
- **38. GRILLED CUTTLEFISH.** 15.00€
- **39. GRILLED SEA BASS FILLET WITH SALAD.** 16.00€
- **40. GRILLED SEA BREAM FILLET WITH SALAD.** 16.00€



CURRY

- **THAY CURRY.**
- . With rice and vegetables. To choose mild, spicy, very spicy
- **41. VEGAN.** 12.00€
- **42. CHICKEN.** 13.00€
- **43. PRAWNS.** 15.00€
- **44. SALMON.** 14.00€
- **HOUSE CURRY .**
- **45. CURRY CHICKEN OR PRAWNS.** Mixed vegetables, curry with grated coconut, served with rice 14.00€



WOKS

- . Noodles with vegetables and sauces (sweet and soy)
- **46. VEGETARIAN.** 12.00€
- **47. CHICKEN.** 13.00€
- **48. FISH & PRAWNS.** 16.00€
- **49. SALMON.** 14.00€
- **50. PRAWNS.** 15.00€



PIZZAS

- .
- . With tomato, mozzarella and oregano. Freshly made with fresh products
- **51. MARGARITA.** Tomato and mozzarella 9.95€
- **52. ROMANA.** Tomato, mozzarella and York ham 10.95€
- **53. PROCIOUTTO FUNGI.** Tomato, mozzarella, ham and mushrooms 10.95€
- **54. EL FOGÓN.** Tomato, mozzarella, chicken, bacon, mushrooms and onion 13.00€
- **55. BARBECUE.** Tomato, mozzarella, bacon, minced meat and BBQ 10.95€
- **56. VEGETABLE.** Tomato, mozzarella and vegetables of the day 10.95€
- **57. TUNA.** Tomato, mozzarella and tuna 10.95€
- **58. PEPPERONI.** Tomato, mozzarella and pepperoni 10.95€
- **59. SALMON.** Tomato, mozzarella and salmon 13.00€
- **60. 4 CHEESES.** Tomato, mozzarella and 4 cheeses 12.95€

• **61. 4 MEATS.** Tomato, mozzarella and 4 meats

12.90€



PAELLA

• . Minimum 2 persons. Price per person. All paellas include garlic and parsley among their ingredients.

• **62. VEGETARIAN.** Price per person

13.00€

• **63. MEAT.** Price per person

14.00€

• **64. MIXED.** Meat and seafood. Price per person

15.00€

• **65. SEAFOOD.** Price per person

17.00€

• **66. MIXED WITHOUT BONES AND SHELLS.** Meat and seafood. Price per person

18.00€

• **66A. SEAFOOD WITHOUT SHELLS.** Price per person

19.00€

• **66B. BONELESS MEAT.** Price per person

17.50€



HOME DESSERTS

• .

• **CHEESECAKE.**

5.50€

• **CHOCOLATE BROWNIE WITH VANILLA ICE CREAM AND CREAM.**

8.00€

• **CHOCOLATE COULANT WITH VANILLA ICE CREAM AND CREAM.**

6.50€

• **LEMON MOUSSE.**

4.90€



COFFEE & TEA

• **ESPRESSO.**

1.50€

• **ESPRESSO WITH MILK.**

1.70€

• **LARGE COFFEE WITH MILK.**

2.10€

• **LACED COFFEE.**

2.70€

• **IRISH COFFEE.**

4.90€

• **CHOCOLATE.**

2.60€

• **LATTE MACCHIATTO.**

3.10€

• **CAPPUCCINO.**

3.20€

• **TEA AND INFUSIONS.**

2.00€



DRINKS WITHOUT ALCOHOL

• **HOT CHOCOLATE.**

3.60€

• **SOFTDRINKS.** Cola, Fanta, Sprite, Nestea

2.90€

• **WATER.**

2.80€

• **SPARKLING WATER.**

3.00€

• **TONIC.**

2.50€

• **BOTTLED FRUIT JUICE.**

2.50€

• **NATURAL FRUIT JUICE.**

4.50€



BEER

• **DRAFT BEER.** 30cl

2.50€

• **DRAFT BEER.** 50cl

4.50€

• **BEER BOTTLE.** 33cl

2.50€

• **ALCOHOL-FREE BEER.** 33cl

2.50€



APERITIF & COCKTAILS

• **APPETIZER.**

• **MIMOSA.**

4.50€

• **BELLINI.**

4.50€

• APEROL SPLITZ.	6.00€
• COCKTAILS.	
• MOJITO.	8.00€
• CAIPIRINHA.	8.00€
• PIÑA COLADA.	8.00€
• TEQUILA SUNRISE.	8.00€
• SEX ON THE BEACH.	8.00€
• MARGARITA.	8.00€
• NEGRONI.	8.00€



GIN, WHISKEY, RUM, VODKA & LIQUOR

• LONG DRINKS.	
• RON COLA.	8.00€
• VODKA.	8.00€
• WISKY COLA.	8.00€
• GIN TONIC.	
• GORDONS.	7.50€
• BEEFEATER.	7.50€
• XORIGUER.	7.50€
• TANQUERAY.	7.50€
• SEAGRAMS.	7.50€
• BOMBAY SAPPHIRE.	9.00€
• BULLDOG.	11.00€
• GVINE.	11.00€
• BRANDY.	
• VETERANO.	2.60€
• 103.	3.20€
• MAGNO.	3.60€
• TORRES V.	5.60€
• TORRES X.	7.50€
• CARLOS I.	9.00€
• LEPANTO G.R.	7.00€
• COURYOISIER.	12.00€
• TERRY.	2.60€
• REMY MARTIN.	9.00€
• WHISKEY.	
• JB.	4.60€
• BALLANTINES.	5.00€
• RED LABEL.	6.00€
• BLACK LABEL.	7.00€
• JACK DANIELS.	6.00€
• CARDHU.	7.00€
• LIQUEUR.	
• MARTINI.	3.60€
• BAILEYS.	4.60€
• HIERBAS DE MALLORA / ANÍS DEL MONO / ORUJO.	4.00€
• AMARETTO DI SARONNO.	4.00€
• LIMONCELLO / PALO.	4.00€



SANGRIA

• GLASS.	6.00€
• HOMEMADE .	15.00€
• CAVA SANGRIA.	20.00€



WINES AND CHAMPAGNE

• RED WINE.

• GLASS.	4.50€
• HOUSE WINE. (Hacienda López de Haro). Crianza. Rioja	18.00€
• CASA JÚS. Ribera del Duero	22.00€
• CASA JÚS. Ribera del Duero. Glass	5.50€
• MACIÀ BATLE AÑADA. Manto negro, merlot. Mallorca	20.00€
• PESCERA. Tempranillo. Rioja	55.00€
• CUNE CRIANZA. Tempranillo, garnacha, mazuelo. Rioja	19.50€
• MORTITX. Syrah, cabernet sauvignon, merlot. VT Mallorca	23.55€
• OBAC BINIGRAU. Manto negro, callet, merlot. VT Mallorca	36.00€
• CAPELLANES CR. Tempranillo. Ribera del Duero	60.00€

• ROSÉ WINE.

• GLASS.	4.00€
• HOUSE WINE. (Hacienda López de Haro). Garnacha viura. Rioja	16.00€
• LAMBRUSCO. Italy	15.00€
• LIBALIS. Garnacha, moscatel. Vino de España	19.00€

• WHITE WINE.

• GLASS.	4.00€
• HOUSE WINE. (Ars Romántica). Verdejo. Rueda	16.00€
• VIÑA SOL. Parellada, garnacha blanca. Catalunya	18.00€
• MARTÍN CODAX. Albariño	32.00€
• MACIA BATLE BLANC DE BLANCS. Prensal blanc, chardonay. Mallorca, Binissalem	28.00€
• QUIBIA. Callet, premsal, musa-giró. IGP Mallorca	35.55€
• JOSÉ PARIENTE. Verdejo. Rueda	25.00€
• BICICLETAS Y PECES. 100% verdejo. Rueda	20.00€

• CAVA & CHAMPAGNE.

• GLASS. Cava Artesanal Brut Nature. Maria Salat	3.20€
• HOUSE CAVA. Cava Artesanal Brut Nature. Maria Salat	13.90€
• JUVE & CAMPS.	45.00€
• MOËT & CHANDON.	100.00€

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