



@unautic_restaurant

Aparcamiento de cortesía para nuestros clientes.
Complimentary guest parking.

ENTRANTES STARTERS

Gazpacho casero. / Crema de verduras de temporada.

Homemade gazpacho (traditional Andalusian cold tomato soup). / Seasonal vegetable cream soup.

9,60 € (1) (12) / (1) (7) (9) (12)

Croquetas variadas caseras.

Assorted homemade croquettes.

12,20 € (1) (2) (3) (4) (7) (9) (12) (14)

Cazuelita de gambas al ajillo.

Garlic shrimp casserole.

18,90 € (3) (12)

Calamares fritos a la andaluza.

Fried squid Andalusian style.

19,80 € (1) (2) (12) (14)

Melón con jamón serrano.

Melon with Serrano ham.

17,60 €

Rollitos de langostinos estilo thai y salsa agridulce.

Thai-style prawn rolls with sweet and sour sauce.

18,40 € (1) (3) (5) (11)

Frito de pulpo de la bahía de Pollença.

Traditional Pollensa Bay octopus "Frito"
(A classic Majorcan specialty: tender octopus sautéed with cubed potatoes, vegetables, garlic, and fennel).

18,50 € (1) (14)

Croquetas de carrillera de ternera y setas con mayonesa de trufa.

Beef cheek and mushroom croquettes with truffle mayonnaise.

16,20 € (1) (2) (7) (9) (12)

Tortilla de patata con ensalada.

Spanish omelette with salad.

15,00 € (2)

ENSALADAS SALADS

Ensalada de ventresca de atún (lechuga, tomates, zanahoria, cebolla, aguacate).

Tuna belly salad (lettuce, tomatoes, carrot, onion, avocado).

18,80 € (2) (4) (10) (12)

Ensalada César (lechuga, pollo, parmesano, costrones y su salsa especial).

Cesar salad (lettuce, chicken, parmesan, croutons and special sauce).

18,80 € (1) (2) (7) (12)

Ensalada mixta con salmón ahumado, lechuga, tomate, cebolla, zanahoria y aguacate.

Mixed salad with smoked salmon, lettuce, tomato, onion, carrot and avocado.

19,60 € (2) (4) (10) (12)

Ensalada de queso de cabra con frutos rojos y nuestro aliño casero.

Goat cheese salad with red berries and our homemade dressing.

18,20 € (1) (7) (8) (10) (12)

VEGANO / VEGETARIANO VEGAN / VEGETARIAN

Curry de lentejas y verduras con anacardos tostados.

Lentil and vegetable curry with toasted cashews.

18,90 € (8) (12)

PASTAS PASTA

Tagliatelle a la boloñesa.

Tagliatelle with bolognese sauce.

15,80 € (1) (2) (7) (9) (12)

Tagliatelle al pesto.

Tagliatelle with pesto.

15,20 € (1) (2) (7) (8)

SÁNDWICHES SANDWICHES

Sándwich Club (pollo, beicon, queso, lechuga, tomate, mayonesa y mostaza) con patatas fritas.
Club Sandwich (chicken, bacon, cheese, lettuce, tomato, mayonnaise, and mustard) with French fries.

18,80 € (1) (2) (4) (7) (10) (12)

ARROCES Y FIDEUÁ RICE & FIDEUÁ

Servicio exclusivo de mediodía, sujeto a disponibilidad.
Mínimo 2 personas.
Exclusively available for lunch, subject to availability.
Minimum 2 people.

Paella mixta.
Mixed paella (meat and seafood).

25,80 € (3) (9) (10) (14)

Paella marinera.
Fish and seafood paella.

26,20 € (3) (4) (9) (12) (14)

Paella ciega marinera.
Seafood paella (all seafood is shells-off).

28,10 € (3) (4) (9) (12) (14)

Fideuá de pescado y marisco.
Fish and seafood fideuá (traditional thin toasted noodles).

28,40 € (1) (3) (4) (9) (12) (14)

Arroz caldoso a la marinera con bogavante.
Soupy seafood rice with lobster.

46,40 € (3) (4) (9) (12) (14)

SALSAS: Pimenta / Bearneseas
SAUCES: Pepper / Béarnaise

2,50 € (1) (7) (9) (10) (12) / (2) (7) (12)

PESCADOS FISH

Fish and Chips acompañado de salsa tártara.
Fish and Chips with tartar sauce.

18,90 € (1) (2) (4) (12)

Calamar a la plancha con patatas fritas y ensalada.
Grilled squid with French fries and salad.

24,80 € (1) (10) (12) (14)

Lubina de estero a la plancha con salsa tártara, acompañada de verduras frescas salteadas y patatas fritas.
Grilled estuary sea bass with tartar sauce, served with sautéed fresh vegetables and French fries.

33,40 € (1) (2) (4) (12)

Filete de rodaballo a la plancha, acompañado de verduras frescas salteadas y patatas fritas.
Grilled turbot fillet, served with sautéed fresh vegetables and French fries.

36,80 € (1) (4)

CARNES MEATS

Hamburguesa de Black Angus con bacon, queso mahonés, cebolla confitada, lechuga, tomate, mayonesa de trufa y patatas fritas.
Black Angus burger with bacon, Mahón cheese, caramelized onion, lettuce, tomato, truffle mayonnaise and French fries.

19,80 € (1) (2) (7) (12)

Entrecot de buey Black Angus a la plancha, acompañado de verduras frescas salteadas y patatas fritas.
Grilled Black Angus ox ribeye steak, served with sautéed fresh vegetables and French fries.

29,80 € (1)

Solomillo de cebón a la plancha, acompañado de verduras frescas salteadas y patatas fritas.
Grilled yearling beef tenderloin, served with sautéed fresh vegetables and French fries.

36,60 € (1)

NUESTROS POSTRES OUR DESSERTS

Piña natural fresca.
Fresh pineapple.

11,80 €

Biscuit de turrón con salsa templada de chocolate.
Nougat biscuit with warm chocolate sauce.

12,20 € (2) (7) (8) (12)

Arroz con leche de coco especiado con sorbete de maracuyá (vegano).

Spiced coconut rice pudding with passion fruit sorbet (vegan).

12,90 €

Tarta de ricotta y pera con compota de bayas.
Ricotta and pear tart with berry compote.

11,80 € (1) (2) (7) (12)

Coulant de chocolate con helado de pistacho.
Chocolate coulant with pistachio ice cream.

12,90 € (1) (2) (7) (8)

Helado - 1 bola, 2 bolas o 3 bolas.
Vainilla / Chocolate / Fresa / Pistacho / Turrón.
Ice cream - 1 scoop, 2 scoops or 3 scoops.
Vanilla / Chocolate / Strawberry / Pistachio / Nougat.

3,10 € / 6,20 € / 9,20 € (7)

Sorbete - 1 bola, 2 bolas o 3 bolas.
Mango / Frambuesa / Limón / Manzana verde.
Sorbet - 1 scoop, 2 scoops or 3 scoops.
Mango / Raspberry / Lemon / Green apple.

3,10 € / 6,20 € / 9,20 €

Tabla de quesos variados.
Selection of cheeses.

18,00 € (7) (8)

Socios 10% descuento / IVA incluido
Members 10% discount / VAT included



Por favor, comuníquese a nuestro equipo si tiene alguna alergia o intolerancia alimentaria.

Please inform our team if you have any food allergies or intolerances.

LEYENDA ALÉRGENOS ALLERGEN LEGEND

- (1) **Gluten** Gluten
- (2) **Huevos** Eggs
- (3) **Crustáceos** Crustaceans
- (4) **Pescado** Fish
- (5) **Soja** Soya
- (6) **Cacahuetes** Peanuts
- (7) **Lácteos** Dairy
- (8) **Frutos de cáscara** Nuts
- (9) **Apio** Celery
- (10) **Mostaza** Mustard
- (11) **Sésamo** Sesame
- (12) **Sulfitos** Sulphites
- (13) **Altramuces** Lupins
- (14) **Moluscos** Mollusks