



## **COLD STARTERS**

Iberian cured ham 100gr. (acorn fed) sliced by hand with homemade bread and tomato	33.00€ - 1/2 24.00€
Anchovies Rafa López Serie Oro(8 pieces exclusive edition Can Pasqual)	29.00€ - 1/2 18.50€
Formentera Salad Can Pasqual (tomato, Brown bread "biscuit", green and red peppers, onion, split olives, potato and local dried fish "peix sec)	19.00€
Garden salad (mixed lettuce, onion, potato, white asparagus, green pepper and avocado)	17.00€
Red tuna tartar with mango, avocado and seaweed	23.00€
Prawn (shrimp) tartar and citric bullabesa	23.00€
Ceviche Can Pasqual	24.00€
Homemade fresh anchovies in vinegar and chips	16.00€
"Tiradito" fresh fish with citrus dressing	24.00€

## **HOT STARTERS**

Croquettes of lobster (unity)	3.00€
Croquettes of Iberian cured ham (unity)	3.00€
Sautéed cuttlefish, baby beans, "butifarra", mushroom vichyssoise and caviar from "piparras"	21.00€
Fried baby squid with onion and carrot chips	19.00€
Fried octopus dish (Formentera's traditional dish)	18.00€
Squid "a la bruta"(Formentera's traditional dish)	19.50€
Fried squid rings (andaluza style) with lime mayonnaise	19.50€
Sea "Ortiguillas" (accompanied by tartar sauce of seaweed)	19.00€
Fried fresh anchovies with lime	16.00€

## **RICE DISHES / (MIN. 2 PEOPLE /PRICE PER PERSON)**

Mixed paella (chicken,pork ribs and shellfish)	24.00€
Rice (Senyoret)	24.00€
Paella with fish and shellfish	24.00€
Lobster paella	86.00€/Kg + rice12.50€(p/p)
Black rice	24.00€
Pasta paella with fish and shellfish	24.00€
Vegetables paella	24.00€
Coliflower rice, "peix sec" and tender garlic	27.00€

**\*All our rice dishes can be served soggy, mealy or dry.**

Bread with garlic mayonnaise or extra virgin olive oil and split olives (p/p)	3.00€
Gluten-free bread (p/p)	3.00€



## THE BARBECUES OF CAN PASQUAL IN JOSPER

### FISH

Fish dish of the day (ask the waiter)	33.00€
Fish of the day (Wild Whole piece)	77.00€/Kg
Platter of barbecued fish (mín. 2 people)	38.00€(p/p)
Grilled squid	19.50€
Barbecued octopus, parmentier of local potato and `sobrassada` oil of the island	23.00€

### MEAT

Beef Steak of `Rubia Gallega` (30 days maturated) (to the weight)	70.00€/Kg (min.600g.)
T-Bone of Rubia Gallega (30 days maturated) (to the weight)	70.00€/Kg (min.600g.)
Entrecote from Pyrenees -20 days of maturation	25.50€
Sirloin of veal of Pyrenees -20 days of maturation	27.00€
Fried lamb chops (potatos, garlic and peppers)	22.50€
• Grill lamb chops	22.50€
Glazed Free range chicken	18.00€
Bone marrow, steak tartar and green mustard ice cream	28.00€
Homemade Sauces: Pepper/ Roquefort/ Seafood/ Herbs/ Lemon/ Green Sauce	4.00€

### DISHES OF THE ISLAND...

#### WE LOVE TRADITIONS (MÍN. 2 PEOPLE)

Fish stew	36.00€(p/p)
Salty fish	77.00€/Kg
Fish in green sauce	77.00€/ Kg
Stewed fish and rice fisherman's style	39.00€(p/p)
Fried lobster with organic egg, potato and green pepper (price Kg.)	86.00€/Kg + rice12.50€(p/p)
`Zarzuela` fish	39.00(p/p)

### PASTAS + CHILDREN'S DISHES

Spaguetti bolognese	15.00€
Chicken escalope with chips	15.00€

### HOMEMADE DESSERTS

Soufflé Can Pasqual	13.00€
Formentera (Our chocolate cake)	10.00€
Coco Loco-Crazy Coconut (Coconut, chocolate and pineapple) (to share)	13.00€
Fruit salad	9.00€
Lemon Sorbet	6.00€
Homemade ice cream (scoop)	3.00€.

We be on proximity products. In Can Pasqual we use organic products from Formentera.

VAT included in all prices

Our restaurant complies with the regulation (UE) nº 1169/2011 about information of allergens. Any allergy or intolerance communicated to the waiter. Thank you