

CAPELLO

Mediterranean and Balearic cuisine
Nature, Provence and the Mediterranean

STARTERS & SHARING

FOCACCIA 10

extra virgin olive oil, Herbes de Provence, Camargue fleur de sel, homemade parsley dressing

SANTA 18

homemade garlic bread, fior di latte mozzarella, homemade parsley dressing, Camargue fleur de sel

BURRATA 22

fresh burrata 125g, tomatoes, onions, homemade fresh basil pesto, fresh basil, Ibiza salt

SHARING DIP BOARD 24

homemade labneh, zaatar spice, homemade guacamole, homemade baba ghanouj with focaccia

GUANCIALE & PISTACHIO FETA CREAM 22

MANCHEGO SOBRASADA 19

STARTERS

TUNA TATAKI 29

caramelized soy sauce, pickled vegetables

GRILLED AUBERGINE *Veggie* 20

red miso emulsion & caramelised hazelnuts

BAKED SWEET POTATO IN ITS SKIN *Veggie* 19

creamy garlic and shallot cheese

BEEF GRAVLAX 29

PERFECT EGG & RATATOUILLE *Veggie* 17

SAINT MARCELLIN CHEESE WITH TRUFFLE *Veggie* 21

MAINS

All mains are served with a side of your choice (included)

WAGYU

JAPANESE WAGYU A5 – SIRLOIN 49€/100g

minimum 200g per order

AUSTRALIAN WAGYU BMS 4/5 – RIB-EYE 53

GRILLED

PORK PLUMA 34

homemade soy and paprika marinade, homemade honey smoked mayonnaise

RIB STEAK (Côte de Boeuf) 1.2 KG 125

homemade chimichurri and homemade gorgonzola sauce — for 2 persons

BLACK ANGUS USA RIB-EYE 43

SLOW-COOKED

7-HOUR LAMB 39

pulled after slow cooking, tender and melt-in-the-mouth

VEAL CHOP 44

slow-cooked, homemade rich jus, tender and melt-in-the-mouth

FREE-RANGE CHICKEN 33

tender and flavourful, homemade mayonnaise and chimichurri

FROM THE SEA

CATCH OF THE DAY 29

fillet according to arrival, homemade vierge sauce

TUNA & DEVIL'S AVOCADO TARTARE 34

mango, kiwi, shallots, cucumber, mango and lemon sauce

OUR CLASSICS

TRUFFLE RISOTTO *Veggie* 34

truffle cream and summer truffle shavings «Tuber aestivum», limited quantities

CHEF'S GARDEN BOWL *Vegan* 24

lentils, shallots, pomegranate, peppers, feta, perfect egg, seed mix, parsley

HOMEMADE CAPELLO BURGER 32

homemade bun, 180g steak, homemade honey smoked mayonnaise, rocket, tomatoes, caramelised onions — cheese: cheddar, taleggio or gorgonzola

SIDES

Grilled corn on the cob, parmesan 9 *Veggie*

Mashed potatoes 9 *Veggie*

Roasted padrons 10 *Vegan*

Oven-baked potatoes 9 *Vegan*

Sweet potato puree 9 – vanilla 10 *Veggie*

Gratin dauphinois 10 – truffle 14 *Veggie*

Ratatouille 10 *Vegan*

Baby spinach, parmesan cheese, pickles 9 *Veggie*

DESSERTS

ROASTED APRICOTS WITH HONEY, THYME CHANTILLY & CRUMBLE 15

RED FRUIT COCKTAIL 14

white chocolate basil ganache, tangy red fruit coulis, crunchy meringue

LEMON TART OUR WAY 14

STRAWBERRIES & BASIL 12

ICE CREAMS 10.50

Selection by Cedric from Coco Glaces — flavours according to season

CHILDREN'S MENU — 16 (UP TO 12 YEARS)

BREADED FISH + side, syrup

CHICKEN NUGGETS + side, syrup

TASTY VEGGIE NUGGETS + side, syrup *Veggie*

COCKTAILS

Homemade-infused and crafted with care

HIERBAS

Ibiza Hierbas 6cl, lemonade

SEX ON THE BEACH

Vodka 4cl, orange juice, cranberry, peach syrup, grenadine

MADELEINE

Amaretto 6cl, triple sec, pineapple juice

TEQUILA SUNRISE

Tequila 6cl, orange juice, grenadine

HUGO SPRITZ

Elderflower liqueur, prosecco 12cl

BELLINI

Peach, prosecco

CAIPIRINHA

Fresh lime, cane sugar, cachaca 6cl

SWEDISH HOUSE MAFIA

Shot of Ibiza Hierbas

12

12

14

12

16

12

12

5

SPRITZ

Bitter, prosecco, sparkling water 15cl

PORNSTAR MARTINI

Vodka 4cl, vanilla syrup, passion fruit, prosecco splash

MOJITO

Rum 6cl, fresh mint, fresh lime, cane sugar, lemonade, angostura

PALOMA

Tequila 6cl, sparkling water, pink grapefruit juice, cane sugar

BASIL SMASH

Gin 6cl, pulco, fresh basil, cane sugar

ROSSINI

Strawberry, prosecco

ESPRESSO MARTINI

Vodka 4cl, kahlua, espresso

12

12

12

12

14

12

12

Vegan — *Veggie* · Allergen list available on request or at capelloxcapello.com

All prices incl. VAT — Service included

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