

THE MIGA DISHES

From 12:30 a.m.

° Tramontana..... 21,50€

Fresh salmon with dill and pistachios, on a bed of quinoa, radicchio, kale, mango, corn and diced vegetables *GF VO* comes with a special blend of apple and tofu

° Mistral..... 18,50€

Spiced rice, marinated adzuki beans, arugula, kale, avocado, apple and tofu, with roasted carrots, sweet potatoes and zucchini accompanied by a peanut and ginger vinaigrette *V, GF*

° Levante..... 19,50€

Coleslaw, marinated lentils, broccoli, kale, oranges from Sóller with spiced chicken, harissa and cashews, with an orange vinaigrette *GF, VO comes with a special blend of apple and tofu*

° Poniente..... 18,50€

Roasted radicchio, arugula, kale, beats and celeriac; accompanied by saffron pears and blue cheese with egg, onion and pickled radishes, walnut and tahini vinaigrette *GF, VO comes with a special blend of apple and tofu*

° Siroco.....17,50€

Burrata salad with arugula, candied cherry tomatoes, strawberries, and pesto

° "Lolo" Wrap.....17,90€

Traditional hummus, lettuce, melva *frigate mackerel, muhammara *red bell pepper and walnut based dip, cashews and vegan alioli, accompanied by a green salad *VO with tofu*

° "Nela" Wrap 17,90€

Pumpkin hummus, spinach, kale, organic chicken, feta cheese, ground peanuts and cilantro pesto, with a green salad *VO with tofu*

FOR SNACKING

° Artesanal cheese board 16€

Mahon cheese, artisan goat cheese and blue cheese, accompanied by house made quince jelly, saffron-infused pears and breadsticks *GFO*

° "Mallorquin" Pan amb oli 16€

Bread, sobrasada, mallorquín sausage, and pate made in Sóller with artisan goat cheese and pickles

GFO

° Baba Ganoush..... 12€

Roasted eggplant pate with candied cherry tomatoes, hazelnuts and pita bread *V, GFO*

° Guacamole..... 12€

"Miga de Nube" style guacamole consisting of smoked salmon, pickled onion, comes with corn tortilla chips *GF, LF, VO*

OUR HUMMUS

° Pumpkin hummus 11€

With carrot sticks, pumpkin seeds, peanuts and pita bread *LF, V*

° Sun-dried tomato hummus 11,50€

with cherry tomatoes, olives, pesto and pita bread *LF, V*

° Traditional hummus 10,50€

with lemon and dill vinaigrette and pita bread *LF, V*

AS A SIDE

° Sourdough bread..... 2,50 €

° "Miga de Nube" house made gluten-free bread..... 2,90€

° Tomato on bread Mallorquín style 4€

° Olives "miga de nube" 2,80€

° Vegan ali oli..... 2,50€

° Butter..... 1,90€

FOR THE SUPER LITTLE ONES

From 12:30 a.m.

° Mafalda..... 9,50€

Ham and cheese wrap with mayonnaise and carrot sticks

° Peter Pan..... 9,50€

French omelette with feta cheese accompanied by roasted sweet potato, pumpkin and carrot , and toast



V: vegan

GF: does not contain gluten

VO: vegan option available for this dish

GFO: gluten-free option available for this dish

LF: does not contain lactose