



Tapas & Starters

Tuna Tataki	20
Gyozas	16
Salmon Tartare	18
Galician grilled scallops with black truffle	18
Grilled prawns 8u	16
Garlic prawns	16
Crispy king prawns 4u	16
Andalusian fried calamari	10/19
Grilled octopus	23
Mikkei ceviche (fresh tuna)	19
Iberian ham	13/24
Homemade croquettes 4u	16
Black Pig nachos	17
Focaccia with garlic, cherry tomatoes and burrata	18
Focaccia with sautéed fresh vegetables	16
Focaccia with tomato and Iberian ham	18
Criollo chorizo	9
Mallorcan rustic potatoes	9
Goat cheese with caramelized onion	12
Homemade patatas bravas	9
Padrón peppers	11
Breaded Brie Cheese	12
Homemade Argentine empanadas	8,5





Salads

20

Crispy chicken (Brotos tiernos, tomate, Cherry, pollo frito, láminas de parmesano vinagreta de mostaza)

Goat cheese (Brotos tiernos, tomate, Cherry, nueces, queso de cabra y vinagreta de miel)

Smoked salmon (brotos tiernos, Cherry, cebolla roja, alcaparra, vinagreta de filadelphia)

Burrata (Brotos tiernos, tomates Cherry, burrata y vinagreta de albahaca)

Homemade Pasta

Black sorrentinos (stuffed with seafood) 24

Capresse sorrentino (stuffed de mozzarella with mozzarella, tomato and basil) 24

Woks

Vegetables, Chicken & Noodles 24

Prawns, Vegetables & Noodles 24

Vegetables & Noodles 22

Paellas & Rice

Creamy Octopus Rice 23

Iberian Pork & Artichoke Paella 23

Black Paella with Prawns & Calamari 23

Seafood Paella 22

Mixed paella 23





Fresh Fish of the Day

Grilled Sea bass	26
Grilled Gilthead bream	26
Grilled Salmon	26
Salmón fresco con verduras y salsa teriyaki	29
John Dory +/-700gr	38
wild sea bass loin	38
Loin of the Mero	38

Grilled Meats

Fillet steak	36
Entrecote	33
Beef Chop +/- 800g	38
Iberican pork secret	28
Chicken Breast	22
Mallorcan baby lamb chops	27
Mallorcan Sucking Lamb Leg	37

Homemade Burgers

23

100% de Veal, own production, 250gr of meat, they come with fries

Majorca (Goat cheese, sobrasada, honey, lettuce, tomato)

Doble cheeseburger (Cheddar, caramelized onion, lettuce, tomato))

New York (Cheddar, bacon, caramelized onion, lettuce, tomato)

Temptation (black truffle guanchale arugula brie cheese) 24

The Black Pig (Bacon, goat cheese, caramelized onion, lettuce, tomato)

Buenos Aires (Beef, provolone, chimichurri, lettuce, tomato).

Crispy chicken (Mayonesa de Kimchi, beicon, cheddar, brotes, tomate y cebolla carameli)





Stone-baked Homemade Pizzas

20

Arugula (tomate, Cherry, escamas de parmesano y jamón ibérico)

The Black Pig (calabaza, mozzarella, guanchale, pimienta molida y nuez)

Margherita (mozzarella, salsa de tomate, albahaca) 18

Prosciutto (mozzarella, salsa de tomate, jamón york)

Pepperoni (mozzarella, salsa de tomate y pepperoni)

Napoli (mozzarella, provolone, salami)

Búfala (mozzarella, salsa de tomate y mozzarella de búfala)

Carbonara (yema de huevo, guanchale, mozzarella, parmesano y pimienta molida)

Calzone (mozzarella, salsa de tomate, Bacon, cebolleta, champiñones)

Pera (nata agria, mozzarella, gorgonzola, pera, nueces)

Norway (salmon ahumado, alcaparra, cebollino, nata, mozzarella, rucula, trufa negra)

Homemade Kids Menu

12

HAMBURGUESA, MACARRONES TOMATO, FISH & CHIPS, MARGARITA PIZZA, CHICKEN NUGGETS.

Extras

Bread, alioli & olives p.p.

2,50

