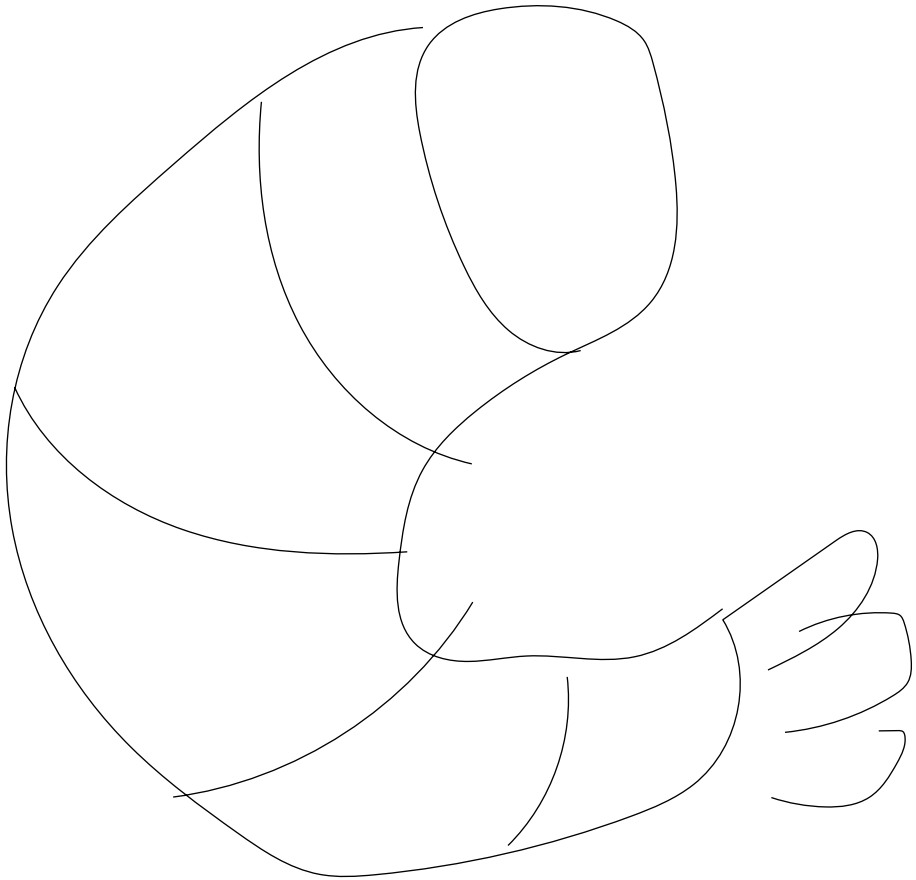


food menus:



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welcome to trobar:

Our menu is inspired by Mallorcan culture, with nods to South and Central America. Our small plates are designed for sharing (but we're not judging if you want one to yourself). All "tableware" is created by trobat artists in collaboration with trobar, and is available for purchase at www.trobat.co/trobar | Bon Profit!

If you have any allergies, please let us know and we'll advise you.

trobar gastronomy:

01 **Bread Basket with Butter** 5€

Fresh-baked homemade bread with infused butter (take a gamble, each day it's different)

Bread "basket" designed by Emmely Elgersma. Ceramic eye designed by Constanza Cecchetto

02 **Mole and Chips** 14€

Oaxacan-style sweet potato mole, served with totopos

Try it with: our "Sobrasada Margarita" cocktail

Mortar and pestle designed by Biel Miralles

03 **"Patatas Bravas"** 12€

Our spin on the traditional Spanish dish, served with jalapeño sauce

Try it with: our "Citrus Experience" cocktail

Bowl designed by Solène Bonnet

04 **Trobar's Home Fries** 10€

Potato chips with a Peruvian-style "huancaína" sauce

Try it with: our "Sakxy Nikkei" cocktail

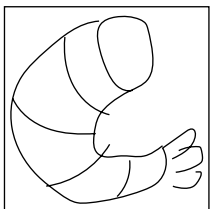
Bowl and sauce pot designed by Alfonso Reyes

05 **Ceviche "Carretillero"** 19€

Crispy squid rings served with fresh fish in coriander, rocoto (Peruvian chilli) and lime juice

Try it with: our "Chignon" cocktail

Bowl and ceramic skewer designed by Constanza Cecchetto



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trobar gastronomy:

06

Arepas

5€ (each)

Crispy doughy pockets served with sobrasada and Mahón cheese

Try it with: our “Bam! Boo!” cocktail

Plates designed by Trobat Casa

07

Our “Lobster Roll”

12€ (each)

The original with a twist. A crunchy brioche ball filled with a creamy lobster tartare, and served with a lobster sashimi garnish

Try it with: our “Pogo” cocktail

Plates designed by
Constanza Alamazán Carrasco

08

Tro-Tacos

8€ (each)

- Crispy shrimp served with avocado mousse and chipotle mayonnaise
- Cochinita Pibil-style slow-cooked pork served with coriander and a wedge of lime
- Spicy mango served with fresh pico de gallo and chipotle mayonnaise

Try it with: our “Green Smoke” cocktail

Taco wiggles designed by
Laura Rubio Bañon

09

Pichana Milanesa

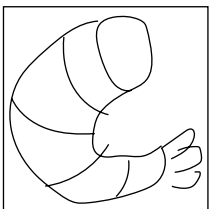
20€

Fried Iberian pork crumbed in panko and served with soy marinated cherry tomatoes and a drizzle of provolone sauce

(because we sincerely believe you can never have too much sauce, we’ll also add an extra serving of provolone sauce on the side)

Try it with: our “Okita” cocktail

Plate and sauce pot designed by
Teresa Monmas



trobar gastronomy:

10 **Scallops with Truffle** 22€

Seared scallops served in a truffle sauce and topped with crispy parmesan

Try it with: our “Hattan-Man” cocktail

Dish designed by Constanza Cecchetto

11 **Not Your Average Mac & Cheese** 17€

American-style macaroni and cheese with a twist, including local Mallorcan cheeses, fresh paprika and a spicy olive oil crumb

Try it with: our “The Negroni is on Holiday” cocktail

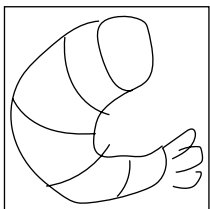
Dish designed by Hannah Simpson

12 **Our Coleslaw** 8€

American-style coleslaw with fresh apple and lemon mayonnaise

Try it with: our “Bloody Maria” cocktail

Bowl designed by Trobat Casa



If you have any allergies, please let us know and we'll advise you.

something sweet:

Our deconstructed desserts are served in a “cocktail glass” and aren’t designed for sharing. But why would you want to?

13 Tiramisu 10€

Mascarpone cream, amaretto gel, cacao crumble and Genoves sponge cake

Try it with: our “Ba-na-na-na” cocktail

“Glass” designed by Constanza Cecchetto

14 Cheesecake 10€

New York style: cream cheese, red berry cream, white chocolate sablè biscuit and strawberry sorbet

Try it with: our “But First Coffee” cocktail

“Glass” designed by Martine Thoelen

t 15 Banana Split r 10€

Banana cake, banana tartare with ‘dulce de leche’, peanut crumble and white chocolate cream

Try it with: our “Tiny Disco” cocktail

“Glass” designed by Solène Bonnet

All glasses and tableware are hand-created by trobat artists in collaboration with trobar. Pieces are available for purchase at www.trobat.co/trobar | Follow us @trobat.co @trobar_

scan to shop



Plates designed by Alfonso Reyes
Utensils designed by Sebastião Lobo
Napkins designed by Trobat Casa
Wine glasses designed by Justine Menard & Trobat Casa
Coasters & table lights designed by Emmely Elgersma
Water glasses designed by Constanza Cecchetto
Salt bowls designed by Trobat Casa
Coffee cups designed by Teresa Monmas

trobasement menu:

welcome to the trobasement.

Our small plates are designed for sharing (but we're not judging if you want one to yourself). All "tableware" is created by trobat artists in collaboration with trobar, and is available for purchase at www.trobat.co/trobar | follow us @trobat.co @trobar_ Bon Profit!

01 Mole and Chips 14€

Oaxacan-style sweet potato mole,
served with totopos

Try it with: our "Sobrasada Margarita" cocktail

Mortar and pestle designed
by Biel Miralles

02 "Patatas Bravas" 12€

Our spin on the traditional Spanish dish,
served with jalapeño sauce

Try it with: our "Citrus Experience" cocktail

Bowl designed by Solène Bonnet

03 Trobar's Home Fries 10€

Potato chips with a Peruvian-style
"huancaína" sauce

Try it with: our "Sakxy Nikkei" cocktail

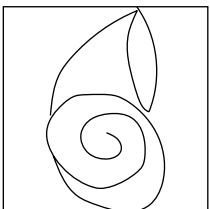
Bowl and sauce pot
designed by Alfonso Reyes

04 Arepas 5€ (each)

Crispy doughy pockets served with
sobrasada and Mahón cheese

Try it with: our "Bam! Boo!" cocktail

Plates designed by Trobat Casa



05 **Our “Lobster Roll”** **12€ (each)**

The original with a twist. A crunchy brioche ball filled with a creamy lobster tartare, and served with a lobster sashimi garnish

Try it with: our “Pogo” cocktail

{ Plates designed by
Constanza Alamazán Carrasco }

06 **Tro-Tacos** **8€ (each)**

- Crispy shrimp served with avocado mousse and chipotle mayonnaise
- Cochinita Pibil-style slow-cooked pork served with coriander and a wedge of lime
- Spicy mango served with fresh pico de gallo and chipotle mayonnaise

Try it with: our “Green Smoke” cocktail

{ Taco wiggles designed by
Laura Rubio Bañon }

something sweet:

07 **Tiramisu** **10€**

Mascarpone cream, amaretto gel, cacao crumble and Genoves sponge cake

Try it with: our “Ba-na-na-na” cocktail

{ “Glass” designed by Constanza Cecchetto }

08 **Cheesecake** **10€**

New York style: cream cheese, red berry cream, white chocolate sablè biscuit and strawberry sorbet

Try it with: our “But First Coffee” cocktail

{ “Glass” designed by Martine Thoelen }

09 **Banana Split** **10€**

Banana cake, banana tartare with ‘dulce de leche’, peanut crumble and white chocolate cream

Try it with: our “Tiny Disco” cocktail

{ “Glass” designed by
Solène Bonnet }

**scan to
shop**



If you have any allergies, please let us know and we'll advise you.

rooftop menu:

welcome to our rooftop. Enjoy panoramic views of Cala Agulla while you chow down on our American-style menu

- 01 Tro-Burgers 14€ (veggie)
16€ (beef)
- Beef burger served with crunchy bacon, caramelised onion, sweet pickle sauce, cheddar cheese, tomato and lettuce
- Veggie burger served with caramelised onion, sweet pickle sauce, cheddar cheese, tomato and lettuce

- 02 Our Reuben 14€
- A spicy pastrami sandwich served on grilled brioche with cheese, sweet gherkins and creamy tartar sauce

- 03 Mallorcan Hot Dog 14€
- Mallorcan black pork hot dog served with mahones cheese, sobrassada sauce, pickled onion and sour gherkins

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Sides

Deluxe Wedges

Served with sour cream and sweet chilli sauce

7€

Corn on The Cob

Served with butter, coriander, lime and Valentina sauce on a bed of burrata salsa

7€