

Despechá

VERMUTERÍA

FOOD MENU



GILDA CORNER

"Small, treacherous... and addictive. Just like your ex."

- 
- **Classic Anchovy Gilda 3,50€**
 - **Classic Marinated White Anchovy Gilda 3,50€**
 - **Cheese & Anchovy Gilda 3,50€**
 - **Cecina, Cheese & Anchovy Gilda 3,50€**
 - **XXL** Gordal olive with anchovy, cheese and sun-dried tomato. **4,50€**
 - **Despechá XXL** Gordal olive with smoked salmon, aged cheese and sun-dried tomato **5,90€**

"You start with one... and we all know how it ends."

PREMIUM PRESERVES

"You'll want to try them all. The preserves too."

- **Cantabrian Anchovies 11,50€**

Marinated White Anchovies

- **in Olive Oil 8,50€**

Mussels in Escabeche

- **and Olive Oil 19€**

Stuffed Baby Squid

- **in Olive Oil 12,50€**



TAPAS DESPECHÁ



*"If there's vermouth, there are tapas.
No debate"*



Despechá Tetilla 4€

XL croquette filled with Iberian ham or garlic prawns. Crispy on the outside, creamy on the inside. Pure tavern essence in every bite.



Crispy Calamari 13,50€

Andalusian-style fried squid served with saffron aioli and fresh lime. More than fried seafood – it's southern Spanish magic.



Galician Octopus 19,95€

A symbol of Atlantic gastronomy. The perfect harmony of octopus, paprika and extra virgin olive oil. Expertly cooked and always a crowd-pleaser.



Garlic King Prawns 19,60€

No gimmicks. Served in a traditional clay dish with garlic, extra virgin olive oil and chilli. Finished with our special touch. A tavern classic that never disappoints.



Despechá XO Patatas Bravas 8,50€

Crispy potatoes served with our smoked paprika sauce from La Vera, spices and a secret recipe we're not revealing.



Torrezno from Soria 9,50€

A true delicacy. Crispy pork belly done the traditional way.



Padrón Peppers 9,50€

Sautéed in olive oil and coarse sea salt. A Galician classic. Some are spicy, some are not. Take your chances.



El Kabrón Potato Salad 11,20€

Every "Despechá" has its "Kabrón". Ours comes as a Spanish potato salad with northern tuna, toasted capers and quail egg. Leaves a lasting impression.



Marinated White Anchovy Fillets 8,50€

Fresh white anchovy fillets marinated in vinegar, garlic and parsley, finished with a generous drizzle of extra virgin olive oil. A must for vermouth and gilda lovers.

THE SERIOUS STUFF



"Like in the good old days."



- **Fresh Beefsteak Tomato 13,50€**

Dressed with northern tuna, extra virgin olive oil and red wine salt. Fresh, powerful and perfectly balanced between the Atlantic and Mediterranean.



- **Flame-Grilled Scallop 3,50€**

The queen of the Atlantic. "The treasure of the Rías".



- **Flame-Grilled Squid 16,20€**

A seafood delight cooked over fire in its own natural juices.



- **Rogue Tripe Stew 8,90€**

Originally from Madrid, this humble tavern dish has become a cult favourite. Always served with a touch of heat, just as tripe lovers appreciate it.



- **Galician Zorza 9,90€**

Juicy marinated pork with a secret chef's marinade. A beloved traditional Iberian recipe.



- **Despechá Oxtail Cannelloni with Truffle 16,50€**

Slow-cooked oxtail prepared for hours to create the perfect marriage between Italian cannelloni and traditional Spanish home cooking. Served with truffle sauce and fresh truffle shavings. Bread-dipping strongly encouraged.



- **Carioca-Style Fire-Grilled Picanha 23€**

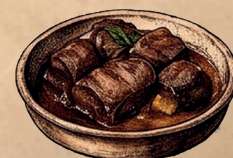
Black Angus picanha grilled over fire and served with fried cassava, carioca sauce and black flaked salt.

*Choose your preferred cooking point.



- **Beef Cheek in Red Vermouth 16€**

The perfect balance of slow cooking, premium beef and the aromatic herbs of red vermouth. Melts in your mouth.



TOASTS & TROUBLE

"Now that's a toast you're going to enjoy."

- **Pardal Toast 13,50€**

Lightly toasted bread topped with Iberian ham, rocket leaves and foie gras. A delicatessen trio that will awaken your senses.

- **Margalida Toast 9,50€**

Traditional Majorcan sobrasada, goat cheese and honey.

- **Mediterranean Toast 13,50€**

Crispy calamari and romesco sauce on toasted bread. An unexpected combination you'll quickly become addicted to.

- **Despechá Toast 17,50€**

Sweet toasted brioche base with tomato concassé, topped with delicate slices of tuna prepared in the Chef's signature "Atuntunaka" style and finished with fine shavings of sun-cured bottarga di muggine. For true gourmet palates only.

YOU NEED GUTS (AND EGGS)

"And don't let anyone mess with them."

- **Spanish Omelette 9,90€**

Freshly made to order. Available with or without onion, depending on where you stand in Spain's eternal debate. *Choose your preferred cooking point.

- **Truffled Spanish Omelette 14,95€**

Turning the everyday into pure indulgence. Fresh Majorcan truffle elevates potato and egg into something truly exceptional. *Choose your preferred cooking point.

- **Scrambled Eggs with Sobrasada and Prawns 10,50€**

Majorcan sobrasada, fresh eggs and prawns. Yes, all together. Yes, it's amazing. Land and sea united in one of the island's signature flavour combinations.

- **Grandma's Broken Eggs 13,50€**

Crispy potatoes, Iberian ham and Padrón peppers. A vermouth bar essential.

- **Broken Eggs with Foie Gras 14,50€**

The humble potato and egg meet the rustic luxury of duck foie gras. You break the egg yourself.

- **Broken Eggs with Majorcan Sausage 9,50€**

Energy, colour and guilty pleasure. A traditional Majorcan recipe linked to the island's famous "matances" celebrations. Locals know it. Visitors discover it.





CURED MEATS & CHEESES



“Sinning in style, no need to hide.”

Iberian Ham 19,90€

Expertly sliced with shining marbled fat and a flavour that melts in your mouth. Enjoy every slice and every layer of flavour. Guaranteed to disappear before the next round arrives.

Iberian Charcuterie Board 18,50€

Chorizo, cured loin and Iberian ham. A classic Spanish trio, carefully aged and selected.

Gourmet Cheese Board 22€

Mahon cheese, truffle cheese, goat cheese and blue cheese. A sensory tasting journey from Mediterranean breezes to powerful ageing caves. From mild to wild.

*All cured meats and boards
are served with traditional
Majorcan country bread.*



YOUR SWEET MOMENT

*"Because there's always room.
Or we'll make room."*



- **Despechá Torrija 8,50€**

Artisan brioche, brown sugar and a scoop of ice cream. A traditional Spanish dessert with a rebellious twist.



- **La Martina Crêpe 5,50€**

As sweet as the smile of the prettiest little girl. A lemon crêpe served with vanilla ice cream and crunchy caramelised crocanti. A unique contrast of flavours to bring the evening to a perfect close.



- **Baked Cheesecake 6,50€**

Made with fresh cheese, cream and Parmesan. Creamy, lightly caramelised and served on a crunchy base with wild berry coulis. A true modern classic.

*Nostalgia, tradition, sweet national pride
and indulgence down to the very last gram of sugar.*

ASK OUR STAFF ABOUT TODAY'S CHEF'S SPECIALS



**FOOD THAT MAKES YOU FALL IN LOVE.
A PLACE THAT CAPTIVATES YOU.
AN ATTITUDE THAT STAYS WITH YOU.**



C/ Palangres, 1, esquina con Virgili 25,
Platja de Palma, 07610 Can Pastilla

Tel: +34 971 684 391