

BREAKFAST MENU

SAVOURY

SOURDOUGH TOAST <i>with</i> TOMATO <i>and</i> IBERIAN CURED HAM	9€
SOURDOUGH TOAST <i>with</i> DILL CREAM CHEESE <i>and</i> SMOKED SALMON	10€
SOURDOUGH TOAST <i>with</i> AVOCADO <i>and</i> POACHED EGG	8€
SCRAMBLED EGGS <i>with</i> SOURDOUGH TOAST <i>and</i> AVOCADO ADD EXTRA BACON <i>or</i> SMOKED SALMON	8€ 11€
PANCAKES <i>with</i> EGG BENEDICT, SPINACH <i>and</i> SMOKED SALMON <i>or</i> BACON	9€
GRILLED BEEFSTEAK SANDWICH <i>with</i> GRUYÈRE SAUCE <i>and</i> BASQUE CHILLI PEPPERS	14€
CROISSANT FILLED <i>with</i> DILL CREAM CHEESE <i>and</i> SMOKED SALMON	7€
CROISSANT FILLED <i>with</i> TOMATO <i>and</i> IBERIAN CURED HAM	7€
CROISSANT FILLED <i>with</i> AVOCADO <i>and</i> POACHED EGG	7€
SPANISH OMELETTE	8€

SWEET

BRIOCHE FRENCH TOAST <i>with</i> CREAM AND BERRIES	10€
YOGURT <i>with</i> SEASONAL FRUIT <i>and</i> GRANOLA	8€
CROISSANT (PLAIN)	3€
CROISSANT FILLED <i>with</i> DARK CHOCOLATE GANACHE	5€
CROISSANT FILLED <i>with</i> PISTACHIO GANACHE	5€
CHIA PUDDING MADE <i>with</i> COCONUT MILK, SERVED <i>with</i> FRUIT <i>and</i> GRANOLA TOPPINGS	8€
GREIXONERA (TYPICAL IBIZAN PUDDING) SERVED <i>with</i> SALTED CARAMEL POPCORN <i>and</i> A SCOOP <i>of</i> ICE CREAM	6€

HÂTIC BREAKFAST

INCLUDES ONE SAVOURY OPTION (BUT THE GRILLED BEEFSTEAK SANDWICH) + ONE SWEET OPTION + A JUICE <i>or</i> A WATER + A HOT BEVERAGE	22€
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APPETIZERS

AIOLI <i>with</i> SOURDOUGH BREAD	6€
OLIVES <i>from</i> BORN	4€
CHILI POPCORN	4€
PICKLED AUBERGINE <i>in</i> BRINE SERVED <i>with</i> SOURDOUGH BREAD	7€
CANTABRIAN ANCHOVIES <i>on</i> CIABATTA BREAD <i>with</i> TOMATO	*3,5€
CANTABRIAN ANCHOVIES <i>on</i> BRIOCHE BREAD <i>with</i> SMOKED BUTTER	*5€
RUSSIAN SALAD <i>with</i> TUNA BELLY FILLET	8,5€
COD FRITTER <i>with</i> AIOLI AU GRATIN	7€
SPANISH OMELETTE ÀTIC STYLE	8€
STEAK TARTARE <i>with</i> BRIOCHE <i>and</i> IBERIAN PORK BELLY FOUR UNITS PORTION	*7,5€ 25€
ACORN-FED IBERIAN CURED HAM SERVED <i>with</i> CIABATTA <i>with</i> TOMATO (100g.)	24€
NATURAL POGET OYSTER PORTION <i>of</i> SIX NORMANDY'S OYSTERS	5€ 25€
OSETRA CAVIAR (50g.) SERVED <i>with</i> BLINIS <i>and</i> SOUR CREAM, ACCOMPANIED <i>with</i> TWO CHAMPAGNE GLASSES	100€

**Price per unit*

ÂTIC FOOD MENU

ROASTED AUBERGINE
with roasted cherry tomatoes, burrata cheese *and* capers 18€

BRAISED LEEKS
with hollandaise *and* romesco sauce 14€

SPANISH OMELETTE ÂTIC STYLE 10€

FRIED RAY
served *with* beurre blanc sauce *and* fried capers 26€

COD *with* SANFAINA (veggies sautéed sauce) 26€

GALICIAN OCTOPUS SKEWER
with melted tetilla cheese *and* Padrón peppers 28€

CANELONI *with* OX TAIL STEW
and gruyère bechamel sauce 22€

COCKEREL
with spiced caramelized onion *and* stewed potato 25€

SUCKLING VEAL SCHNITZEL ÂTIC STYLE
with truffle *and* parmesan sauce 28€

MEATBALLS LAND *and* SEA
in tomato sauce *with* cuttlefish 16€

BLACK ANGUS RIB-EYE 34€

Side Dishes

Caesar salad *with* croutons 6€
Fries 6€

DESSERTS

FRENCH TOAST
topped *with* vanilla ice-cream scoop 9€

CHEESECAKE 9€

BREAD *and* CHOCOLATE
with olive oil *and* salt flakes 9€

BEVERAGE MENU

HOT BEVERAGES	ESPRESSO	2,5€
	CORTADO	2,5€
	AMERICANO	3€
	DOUBLE ESPRESSO	3,5€
	COFFEE WITH MILK	3,5€
	CAPPUCCINO	3,7€
	TEA, HERBAL TEA	3,5€
	MATCHA LATTE	6€

HEALTHY OPTIONS	FRESH ORANGE JUICE	4,5€
	FRESH JUICE OF THE DAY	5,5€
	ORGANIC BOTTLED JUICE	3,5€
	COCONUT WATER 33cl	4,5€
	ICED MATCHA LATTE	6,5€
	ICED TEA	5€
	KOMBUCHA 25cl	5,5€

WATER	STILL WATER 50cl	3,5€
	SPARKLING WATER 50cl	4€

BEER	SMALL DRAFT BEER 20cl	3€
	DRAFT BEER 30cl	4€
	PINT 50cl	5€
	ESTRELLA GALICIA BOTTLED 33cl	4€
	ALCOHOL FREE BEER / TOASTED 0,0%	4€
	GLUTEN FREE BEER	4,5€

SOFT DRINKS	COKE/ COKE ZERO	4€
	FANTA LEMON / FANTA ORANGE / SPRITE	4€
	FEVER TREE / SCHWEPPE'S TONIC	4€
	LEMON / ORANGE AQUARIUS	4€
	GINGER BEER	4€

APÉRITIF	BITTER KAS	4€
	RED / WHITE VERMOUTH	5,5€
	APEROL SPRITZ	9,5€

LIQUOR	HIERBAS	5,5€
	FRÍGOLAS	5,5€
	LIMONCELLO	6,5€
	FRANGELICO	6,5€
	BAILEYS	6,5€
	SHOT	3,5€

LONG DRINKS	GIN / VODKA / RUM / WHISKY /	
	TEQUILA / MEZCAL	
	CLASSIC	12€
	PREMIUM	15€
	SHOT	4€
	MEZCAL SHOT	6€

COCKTAILS

ÂTIC SPRITZ	12€
The spritz with a twist, herbaceous and citric <i>Gin, Aperol, pink grapefruit soda and Cava</i>	
WATERMELON BREEZE	14€
Refreshing and sophisticated, with a saline touch evoking our island <i>Vodka, watermelon cordial, lime and sea water</i>	
FIG & FIZZ	14€
Mediterranean gin, slightly sweet and very aromatic <i>Gin, fig, lemon & premium soda</i>	
ROSEMARY NEGRONI	15€
A vermouth classical but with more complexity <i>Gin, red vermouth infused with rosemary, Campari and Angostura</i>	
HONEY MULE	16€
Refreshing with hints of smoked and sweetness <i>Mezcal, lime, cucumber, honey and ginger beer</i>	
DALT VILA SOUR	15€
Elegant and floral, with silky texture <i>Pisco liqueur, lemon, lavender syrup and egg white</i>	
MOJITO	13€
Straight from Cuba, vibrant and refreshing <i>White rum, lime, sugar, fresh mint & soda</i>	
MARGARITA	14€
Perfect balance between acidity and freshness <i>Tequila, lime & triple sec</i>	
ESPRESSO MARTINI	15€
Intense & seductive, perfect to start the night <i>Vodka, one espresso shot, coffee liqueur & vanilla syrup</i>	
BLOODY MARY	14€
Powerful, spicy and bold <i>Vodka, tomato juice, lemon, Worcestershire sauce, tabasco, salt & pepper</i>	
PIÑA COLADA	14€
Tropical and creamy, timeless classic <i>Rum, pineapple juice & coconut liqueur</i>	
WHISKEY SOUR	14€
Smooth, balanced and with a silky texture <i>Bourbon, lemon, sugar and egg white</i>	

MOCKT^AILS

ÀTIC SUNSET	10€
Refreshing and citric with a mediterranean touch <i>Grapefruit juice, orange cordial, rosemary syrup & soda</i>	
BORN ZERO	10€
Light and very refreshing. Our homage to our island <i>Watermelon juice, lime, sea water & soda</i>	
DALT VILA BLOOM	12€
Floral, elegant with a smooth, delicate texture <i>Lemon, lavender syrup, egg white (optional) & soda</i>	
CORE COOLER	10€
Green, fresh and natural <i>Cucumber juice, green apple, lime, agave syrup & tonic water</i>	
EIVISSA TEMPLE	10€
Sweet, bubbly and fun <i>Kombucha, grenadine and lime</i>	
VIRGIN MOJITO	9€
Refreshing and vibrant classic <i>Lime, sugar, fresh mint & soda</i>	
TROPICAL SPRITZ	10€
Exotic, light and balanced <i>Pineapple juice, passion fruit, lime, vanilla syrup & soda</i>	
VIRGIN MARY	10€
Powerful, spicy and bold <i>Tomato juice, lemon, Worcestershire sauce, tabasco, salt & pepper</i>	