

WELCOME TO **L'OU**,

THE **ARTISAN RESTAURANT OF ITALIAN CUISINE**, SPECIALIZED IN **PIZZA AL TEGAMINO** AND **FRESH PASTA**. A FUSION BETWEEN THE CLASSIC RECIPES OF ITALIAN CUISINE WITH THE BACKGROUNDS AND EXPERIENCE OF THE TEAM.

WE ARE A PASSIONATE **FAMILY TEAM** THAT TAKES CARE OF THE PRODUCT AND TREATS IT WITH THE NECESSARY LOVE AND DELICACY TO OFFER YOU THE BEST EXPERIENCE AS A GUEST.

OUR MENU IS CONSTANTLY EVOLVING, AS WE LIKE TO TRY NEW INGREDIENTS AND DIFFERENT COMBINATIONS, WITH THE INTENTION OF HIGHLIGHTING EACH OF ITS FLAVORS. THAT'S WHY YOU WILL OFTEN FIND NEW DISHES AS SUGGESTIONS.

OUR PREPARATIONS ARE **HOMEMADE**, HANDMADE AND MADE ON THE SPOT WITH CARE AND INTENTION, THIS MEANS THAT DEPENDING ON THE VOLUME OF WORK, THE WAITING TIME MAY VARY. ENJOY THE EXPERIENCE AND LET YOURSELF BE CARRIED AWAY BY THE MOST CHARACTERISTIC FLAVORS OF **L'OU CUISINE** BY THE HAND OF OUR TEAM.

THANK YOU VERY MUCH AND *ENJOY YOUR MEAL!*



TO SHARE

10.00€ **To Tyrí** 🍷🥑🌱

*Baked feta cheese with our marinated olives.
Accompanied by garlic oil and parsley focaccia.*

SALADS

14.50€ **Myotragus Salad** 🍷🍷🥑🧄

Mixed salad, dressed tomato, goat cheese, vinaigrette of sobrasada and palo reduction. Accompanied by garlic oil and parsley focaccia.

13.50€ **Caprese Salad** 🍷🥑🌱🧄

*Dressed tomato, buffalo mozzarella, confit cherries, our marinated olives.
Accompanied by garlic oil and parsley focaccia.*



FARINATA

Originally from Liguria, more specifically from Turin.
Compact and soft chickpea flour dough.

6.00€ **Simple** 🍷🌱

Zaatar spices and smoked paprika.

8.00€ **Vegetarian** 🍷🌱

Zaatar spices, smoked paprika, zucchini, eggplant and onion.

8.00€ **Gorgonzola** 🍷🥑🌱

Zaatar spices, smoked paprika and gorgonzola.

Please inform the waitress of any allergies/intolerances you have.



CONTAINS
GLUTEN



LACTOSE



NUTS



SULPHITE



SESAME



EGG



SOY



CELERY



SEAFOOD



FISH



MOLLUSC



VEGETARIAN



VEGAN



SPICY



CONTAINS
GARLIC

PIZZAS AL TEGAMINO

THE PIZZAS AND FOCACCIAS AL TEGAMINO ARE CHARACTERIZED BY BEING SMALLER, THICKER AND LIGHTER; WITH A FRIED TOUCH ON THE BOTTOM.

OUR DOUGHS ARE MADE DAILY AS THEY HAVE A LONGER FERMENTATION, WHICH MEANS THEY ARE LIMITED.

FOCACCIA AL TEGAMINO

OUR SMALLEST DOUGH OF 18CM.
MOZZARELLA AND TOMATO SAUCE NOT ADDED.

5.50€ Simple 🍷🌿🧄

Maldon salt, garlic oil and parsley

7.00€ Bruschetta 🍷🌿🧄

Maldon salt, dressed tomato, oregano, garlic oil and parsley.

7.50€ Tramuntana 🍷🌿🧄

Maldon salt, confit cherries, marinated olives, thyme and olive oil.

8.50€ Picarola 🍷🧀🧄

Maldon salt, gorgonzola, spicy chorizo, garlic oil and parsley.



PIZZA BLANCA AL TEGAMINO

OUR 22CM DOUGH. WITHOUT TOMATO SAUCE.

THEY CANNOT BE MODIFIED.

14.50€ **Bolonia** 🍷🍷🍷

Mozzarella, scamorza, mortadella, homemade candied pistachios, parmesan, truffle oil and maldon salt.

15.00€ **Balear** 🍷🍷🍷🌶️

Mozzarella, Menorcan cheese, sobrassada, homemade spicy tomato jam, camaïot and maldon salt.

14.00€ **Nura** 🍷🍷🍷

Mozzarella, gorgonzola, pear, speck y maldon salt.

14.00€ **Italia** 🍷🍷🍷🧄

Mozzarella, buffalo mozzarella, serrano ham, arugula, garlic oil, parmesan and maldon salt.

13.50€ **Hemsedal** 🍷🍷🍷🌿

Mozzarella, spinach, walnuts, fig jam, Menorcan blue cheese and maldon salt.

13.50€ **Caprina** 🍷🍷🍷🌿

Mozzarella, goat cheese, homemade red pepper jam, palo reduction and maldon salt.

14.50€ **Pancetta** 🍷🍷🍷🍷

Mozzarella, scamorza, mushrooms, pancetta, roasted pine nuts and maldon salt.

16.00€ **Carciofi** 🍷🍷🍷🌿

Mozzarella, buffalo mozzarella, confit cherries, roasted and confit artichokes, parmesan and maldon salt.



PIZZA VERMELLA AL TEGAMINO

7.50€ **Margarita** 🍅🧀🌿🍄🌱🐟

Tomato sauce, mozzarella and oregano.

8.50€ **York** 🍅🧀🌿🍄

Tomato sauce, mozzarella, oregano and ham.

10.00€ **Speck** 🍅🧀🌿🍄🧄🌱

Tomato sauce, mozzarella, oregano, speck, garlic oil and parsley.

11.00€ **Napoli** 🍅🧀🌿🍄🐟

Tomato sauce, mozzarella, oregano, anchovies and capers.

10.00€ **4 Estacions** 🍅🧀🌿🍄🍄

Tomato sauce, mozzarella, oregano, ham, green olives and mushrooms.

10.00€ **Formaggi** 🍅🧀🌿🍄🧀🌱

Tomato sauce, mozzarella, oregano, gorgonzola, parmesan, scamorza and black pepper.

8.50€ **Mallorquina** 🍅🧀🌿🍄

Tomato sauce, mozzarella, oregano and sobrasada. Optional honey + 1€

9.50€ **Picante** 🍅🧀🌿🍄🌶️

Tomato sauce, mozzarella, oregano, hot paprika and spicy chorizo.

9.50€ **Gorgolla** 🍅🧀🌿🍄🧀🌱

Tomato sauce, mozzarella, oregano, gorgonzola and red onion.

12.50€ **Salseta** 🍅🧀🌿🍄

Tomato sauce, mozzarella, oregano, Catalan sausage and mushrooms.

11.00€ **Serrano** 🍅🧀🌿🍄

Tomato sauce, mozzarella, oregano and serrano ham.

14.00€ **Portocolom** 🍅🧀🌿🍄🦐🦑🧄🌱

Tomato sauce, mozzarella, oregano, shrimp, mussels, garlic oil and parsley.

11.00€ **Tonno** 🍅🧀🌿🍄🐟🧄

Tomato sauce, mozzarella, oregano, tuna, onion, garlic oil and parsley.

9.50€ **Vegetariana** 🍅🧀🌿🍄🌱🌱🧄

Tomato sauce, mozzarella, oregano, zucchini, eggplant, red pepper, garlic oil and parsley.

9.00€ **Vegana** 🍅🌿🍄🌱🧄

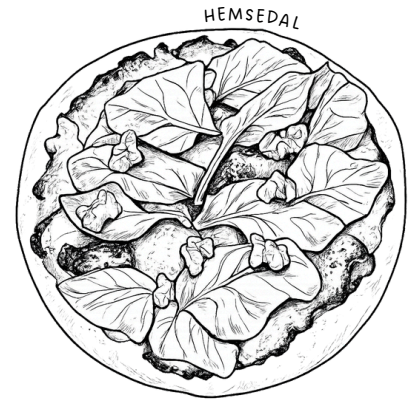
Tomato sauce, oregano, onion, zucchini, mushrooms, garlic oil and parsley.

10.50€ **L'Ou** 🍅🧀🌿🍄🥚🧄

Tomato sauce, mozzarella, oregano, egg, ham and black pepper.

10.00€ **Búfala** 🍅🧀🌿🍄🌱

Tomato sauce, buffalo mozzarella, oregano, confit cherries and extra virgin olive oil.



Extra ingredients

2.50€ Proteins / 1.50€ Cheese or Egg / 0.50€ Vegetables

1.00€ Lactose-free or vegan cheese, confit cherries or roasted artichokes

OUR PASTA

ALL THE PASTA AND GNOCCHI ARE HOMEMADE AND HANDMADE USING TRADITIONAL TECHNIQUES.

VEGETARIAN SAUCES

13.50€ Mafaldine Veggie Ragú

Textured soy, tomato sauce with our sauté “sofrito”, red wine, butter and garlic oil. Finished with parsley, parmesan and conza.

14.00€ Bigoli Pesto

Basil, garlic, pine nuts, cheese and butter. Finished with confit cherries, buffalo mozzarella, arugula and conza.

13.00€ Cavatelli Porcini

Ceps, white wine, garlic oil, parsley, cream and butter. Finished with garlic oil, parsley, parmesan and conza.

13.00€ Mafaldine 3P

Tomato sauce with our sauté “sofrito”, garlic oil, pesto, butter and cream. Finished with parmesan and conza.

12.50€ Tagliatelle Arrabiata

Tomato sauce with our sauté “sofrito”, garlic oil, hot and smoked paprika, butter and brandy. Finished with buffalo mozzarella, arugula, parsley and conza.

13.50€ Bigoli Putanesca

Tomato sauce with our sauté “sofrito”, olives, capers, brandy, butter and hot and smoked paprika. Finished with buffalo mozzarella, parsley and conza.

13.50€ Gnocchi Gorgonzola and Mint

Cream, gorgonzola, butter and mint. Finished with parmesan and conza.

13.50€ Gnocchi Formaggi

Cream, gorgonzola, scamorza, mozzarella and butter. Finished with parmesan, black pepper and conza.

14.00€ Gnocchi Gorgonzola and Pear

Cream, butter, gorgonzola and pear. Finished with parmesan and conza.

13.00€ Cavatelli Cacio e Pepe

Garlic oil, pecorino, parmesan and black pepper. Finished with pecorino and conza.

OUR TOMATO SAUCE HAS A “SOFRITO” OF CELERY, ONION, CARROT AND WINE.
IF YOU ARE **VEGAN**  LET US KNOW AND WE WILL REPLACE THE BUTTER WITH OLIVE OIL.

IF YOU FEEL LIKE CHANGING THE PASTA SHAPE, ASK THE WAITRESS.

MEATY SAUCES

14.50€ Tagliatelle Ragú 🍖🌿🍷🧄

Sauté of celery, onion and carrot, white and red wine, organic beef, pork and tomato sauce, cooked for more than 5 hours. Garlic oil, butter and red wine in the second cook. Finished with parmesan, parsley and conza.

13.50€ Tagliatelle Amatriciana 🍖🌿🍷🌶️🧄

Guanciale, garlic oil, butter, smoked and hot red pepper, brandy and tomato sauce with our sauté "sofrito". Finished with parsley, parmesan and conza.

14.00€ Bigoli Carbonara 🍖🥚🍷🧄

Guanciale, garlic oil, butter, white wine, egg and parmesan. Finished with parmesan and conza.

14.50€ Mafaldine Norcina 🍖🌿🍷🧄

Sauté of celery, onion, white wine, Catalan sausage and pork cooked for more than 3 hours. Garlic oil, butter, white wine, a touch of cream and pecorino in the second cook. Finished with pecorino, truffle oil and conza.

14.50€ Cavatelli Zozzona 🍖🥚🍷🌶️🧄

Catalan sausage, guanciale, garlic oil, butter, smoked and hot pepper, brandy, tomato sauce with our sauté "sofrito", egg and parmesan. Finished with parmesan and conza.



THE CONZA IS A CRUNCHY ALMOND AND PARMESAN.

SEAFOOD SAUCES

14.00€ Gnocchi Salmon and Brandy 🍷🐟

Salmon, cream, butter and brandy. Finished with parsley and conza.

14.00€ Tagliatelle Mar i Muntanya 🍖🦞🍷🌶️🧄

Ceps, shrimps, garlic oil, white wine, butter and hot paprika. Finished with garlic oil, parsley and conza.

14.00€ Mafaldine Marinera 🍖🦞🦑🍷🌶️🧄

Mussels, shrimps, garlic oil, white wine, butter and hot paprika. Finished with garlic oil, parsley and conza.

FOR KIDS

HOMEMADE PASTA

€7.00 **Small portion of bigoli with oil**

IT CAN BE COMBINED WITH THE FOLLOWING SAUCES:

8.00€ **Tomato sauce** 🌾🍷🍄🥕🌿🐟

Tomato sauce with sautéed onion, celery, carrot, red wine and butter.

9.00€ **Pesto** 🍷🍄🌿🧄

Basil, garlic, pine nuts, cheese and butter.

9.00€ **Formaggi** 🍷🌿

Mozzarella, gorgonzola, scamorza, cream and butter.

10.00€ **Salmon** 🍷🐟

Salmon, cream and butter.

10.00€ **Carbonara** 🍷🥚🍄🧄

Guanciale, garlic oil, butter, egg and parmesan.

10.00€ **Ragù** 🍷🍄🥕🍄🧄

Sautéed celery, onion and carrot, white and red wine, organic beef, pork and tomato sauce, cooked for more than 5 hours. Garlic oil and butter in the second cooking.

€10.00 **Large portion of any pasta with oil**

€11.50 **Large portion of any pasta with tomato sauce**

SMALL PIZZA AL TEGAMINO

THE SAME SIZE AS THE FOCACCIAS

6.00€ **Margalideta** 🌾🍷🍄🥕🌿🐟

Tomato sauce, mozzarella and oregano.

7.00€ **York** 🌾🍷🍄🥕

Tomato sauce, mozzarella, oregano and ham.

8.00€ **Formaggi** 🌾🍷🍄🥕🌿🐟

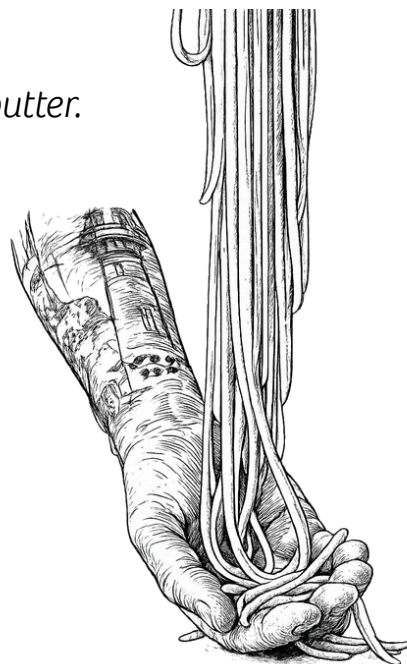
Tomato sauce, mozzarella, oregano, gorgonzola, parmesan and scamorza.

8.50€ **L'Ouet** 🌾🍷🍄🥕🥚

Tomato sauce, mozzarella, oregano, egg and ham.

8.50€ **Tonno** 🌾🍷🍄🥕🐟

Tomato sauce, mozzarella, oregano, tuna, onion, garlic oil and parsley.



HOMEMADE DESSERTS

ALL OUR DESSERTS ARE HOMEMADE, EXCEPT FOR THE ICE CREAM WHICH IS FROM A LOCAL PRODUCER.

6.00€ Tiramisu 🌾🥚

Eggless and alcohol free.

6.00€ Cheesecake 🥛🥚🌰

Basque burnt with homemade jam, coffee and anisette streusel.

5.00€ Panna cotta 🥛

You can accompany it with lemon zest, salted caramel, chocolate cream, pistachio or hazelnut.

8.00€ Cookie melosa 🌾🥚🌰

With dark chocolate chips, hazelnuts and a heart of hazelnut cream. Made on the spot and accompanied by a scoop of vanilla icecream. Cooking time 15 minutes.

8-10.00€ Sweet Focaccia 🌾🥛🌰

You can fill it with: chocolate, pistachio or hazelnut cream. You can combine them. We have large and small formats. Pistachio cream increases the price +2.00€.

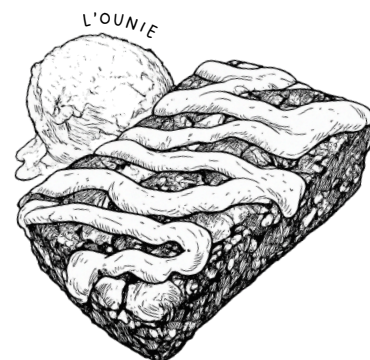
Cooking time 15 minutes.

Artisan icecreams Iceberg 🥛🌰

Vanilla 2.50€ - Vegan Chocolate 🌱 3.00€ - Pistachio 3.00€ - Sorbet 2.50€

6.00€ L'ounie 🌾🥚🌰🥚

Our fudgy brownie. It has 3 chocolates and is walnut-free. We finish it with hazelnut cream and a scoop of vanilla icecream.





COCKTAILS / APPETIZERS

Te dic coses *Black* 4.50€
Petit Celler 7103

White vermouth *White* 4.50€
Karretània.

"Tinto de Verano" 4.50€
Red wine with lemonade.

Homemade sangria *Only in summer* 5.50€
Cava with juice and fresh fruit.

Aperol Spritz 7.50€
Cava, aperol and sparkling water. Typical Italian cocktail.

Pomelo Spritz 7.50€
Cava, Puig grapefruit soda and orange juice.

Cocktail 7.50€
Ron Barceló, JB, Absolut and Seagrams.

OUR WINERY

WINES BY THE GLASS

WHITE
4.00€ - **Pinot Grigio**
4.50€ - **Falanghina**

ROSÉ
4.00€ - **Son Caló**

RED
4.00€ - **Nero d'Avola**
4.50€ - **Callet Karretània**



WINES BY THE BOTTLE

WHITE WINE

Pinot Grigio *SARTORI DI VERONA* 17.00€
Grown in northeastern Italy. 100% Pinot Grigio.

Falanghina *TERRE DELLE STELLE* 18.00€
Grown in Campania. 100% Falanghina Beneventana.

'Nguany Blanc *STA CATARINA* 20.00€
IGP Vi de la terra Mallorca. Coupage

Sa Cussa Antonia *AMADIP* 23.00€
IGP Vi de la terra Mallorca. 60% Premsal white 40% Macabeu.

RED WINE

Nero d'Avola *VINERO* 17.00€
Grown in southern Italy, Sicily. 100% Nero D'avola.

Callet *KARRETÀNIA* 19.00€
IGP Vi de la terra Mallorca. 100% Callet.

Barbera d'Asti *RINALDI* 18.50€
Grown in southern Italy, Sicily. 100% Barbera.

12 Volts *4KILOS, FELANITX* 26.50€
IGP Vi de la Terra Mallorca. 60% Callet, Fogoneu, Syrah, Cabernet and Merlot. 9 months of aging.

ROSÉ WINE

Son Caló *MIQUEL OLIVER* 17.00€
DO Pla i Llevant Mallorca. Callet and Fogoneu.

Rosammuri *TENUTA RAPITALÀ* 18.50€
IGT Terre Siciliane. Nerello Mascalese

SPRARKLING WINE

Prosecco *SARTORI DI VERONA* 18.50€
Grown in the Veneto region. 100% Glera.

Lambrusco *CA' DE' MEDICI* 18.50€
Reggiano DOC. Lambrusco Marani, the Lambrusco maestros.

BEERS

ALL OUR BEERS ARE BOTTLED, WE DON'T HAVE DRAUGHT BEER!

COMMERCIAL

Estrella Damm 330ML 2.50€

PILSNER LAGER 5.4% Vol. 21 IBU.

Alhambra Reserva 330ML 3.00€

AMBER LAGER 6.4% Vol. 24 IBU.

Free Damm 330ML 2.50€

GLUTEN FREE - ALCOHOL FREE.

Free brown Mahou 330ML 2.50€

GLUTEN FREE - ALCOHOL FREE.

CRAFTS

El Far de Portocolom 330ML 3.50€

ISLAND BREW MALLORCA. PALE ALE 5.8% Vol. 30 IBU.

Sullerica Original 330ML 3.50€

ALE 4.6% Vol. 20 IBU.

Sullerica Blanca 330ML 3.50€

WITBIER 4.4% Vol. 15 IBU.

Sullerica Panashé 330ML 3.50€

RADLER 3.7% Vol. 11 IBU.

DRINKS

2.50€ **Local sodas Puig**

COLA, ZERO, LEMONADE, ORANGE AND LIME.

€1.50 **Still or sparkling water 500ml**

€3.00 **Water 1l**

€2.00 **Juices**

ORANGE, PEACH AND APPLE.



COFFEE AND DIGESTIVES

1.00€ **Espresso**

1.50€ **Espresso machiato**

2.00€ **Americano**

2.00€ **Coffee with milk**

2.00€ **Infusion**

2.50€ **Cappuccino**

2.50€ **Carajillo**

2.00€ **Shot**

Grappa, Limoncello, Mallorcan Herbs, Baileys.

3.50€ **Glass of liqueur**

Grappa, Limoncello, Mallorcan Herbs, Baileys.

4.00€ **Glass of homemade limoncello/arancello**

Ask for availability.

4.00€ **Afogatto with savoiaro**

Coffee, vanilla ice cream and salted caramel.

