



*Número Ocho*  
**BRASSSERIE**

Plaça Mayor 8  
Pollença

## COCKTAILS

COSMOPOLITAN	9	LIMONCELLO SPRITZ	9
Vodka, Cointreau, lime & cranberry juice.		Limoncello, Prosecco & soda.	
GRAND NEGRONI	12	CLASSIC MARGARITA	9
Campari Bitter, Dry Vermouth & Grandmarnier.		Tequila, Cointreau & fresh lime juice.	
WOO WOO	9	STRAWBERRY WOO WOO	9
Vodka, Peach Schnapps, & cranberry juice.		Vodka, Peach Schnapps, cranberry juice & strawberries.	
MOJITO	9	STRAWBERRY MOJITO	9
White Rum, fresh lime, sugar, mint & soda.		White Rum, fresh lime, sugar, mint, strawberries & soda.	
DRY MARTINI COCKTAIL	9	GRAND MARTINI	9
London Dry Gin with Noilly Pratt Vermouth.		London Dry Gin, Grandmarnier & lemon juice.	
MANHATTAN	9	BOULEVARDIER	12
Canadian Club, Vermouth Rosso & Bitters.		Campari Bitter, Vermouth Rosso & Wild Turkey 101.	
FRENCH MARTINI COCKTAIL	9	WHITE RUSSIAN	9
Vodka, Chambord & pineapple juice.		Vodka, Kahlua Coffee Liqueur & cream on the rocks.	
NEGRONI SBAGLIATO	10	TOM COLLINS	9
Campari Bitter, Vermouth Rosso & Prosecco.		London Dry Gin, lemon juice & soda.	
TEQUILA SUNRISE	9	TEQUILA NEGRONI	10
Tequila, orange juice & grenadine.		Campari Bitter, Vermouth Rosso & Tequila.	
PORN STAR MARTINI	9	PINA COLADA	9
Vanilla Vodka, Passion fruit puree & pineapple juice.		Rum, Malibu, coconut & pineapple juice.	
BLOODY MARY	9	PIMMS No. 1 CUP	9
Vodka, tomato juice & spices.		Pimms No. 1 Cup, lemonade, fresh mint & fresh fruit.	
ROSSINI	9	AMERICANO COCKTAIL	8
Prosecco & strawberry puree.		Campari & Vermouth Rosso.	
BELLINI	8	FROSTY JACK	10
Prosecco & white peach juice.		Drambuie, Jack Daniels & lime on the rocks.	
APEROL SPRITZ	9	SALTED CARAMEL ESPRESSO MARTINI	10
Aperol, Prosecco & soda.		Vodka, Kahlua Liqueur, espresso coffe & salted caramel.	
NEGRONI	10	SICILIAN NEGRONI	12
Campari, London Dry Gin, Vermouth Rosso.		Campari, London Dry Gin, Vermouth Rosso & orange juice.	
HUGO	9	HURRICANE	9
Prosecco, Elderberry Syrup, mint & soda.		White Rum, Myer's Rum, orange, lime & pineapple juices	
VESPER MARTINI	12	STRAWBERRY DAIQUIRI	9
Grey Goose Vodka, Bombay Sapphire Gin & Lillet Vermouth.		White Rum & strawberry puree.	
CHAMBORD SPRITZ	9	HAWAIIAN	12
Chambord Raspberry Liqueur, Prosecco & soda.		White Rum, Amaretto, Southern Comfort, orange & pineapple.	
THE GODFATHER	9	ESPRESSO MARTINI	9
Scotch Whisky & Amaretto on the rocks.		Vodka, Kahlua Liqueur & espresso coffee.	
CAMPARI SPRITZ	9	BANANA DAIQUIRI	9
Campari, Prosecco & soda.		White Rum, Banana Liqueur & banana puree.	
SIDECAR	9	LONG ISLAND ICED TEA	12
Cognac V.S.O.P. , Triple Sec & lemon juice.		Vodka, White Rum, London Dry Gin, Tequila, Triple sec, lime juice & coke.	
GARIBALDI	7		
Campari Bitter & fresh orange juice.			

## DRINKS

### SOFT DRINKS

Coca Cola / Coke Zero	3
Sprite	3
Appleteiser	3
Tonic Water / Dry Ginger Ale / Soda Water	3

### SAN PELLEGRINO

Orange / Lemon / Lemon & Mint	3.5
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### ACQUA PANNA & SAN PELLEGRINO

Still / Sparkling (500ml)	3.5
Still / Sparkling (750ml)	5

### PAGO FRUIT JUICES

Orange / Pineapple / ACE (Orange-Carrot-Lemon)	3.5
Apple / Banana / Cranberry / Peach	3.5
Mango / Strawberry / Tomato	3.5

### DRAUGHT BEER

Estrella Damm - Regular (330ml)	3.5
Estrella Damm - Large (500ml)	5

### BOTTLED BEERS

Btl Estrella Damm (330ml)	3.5
Btl Estrella Damm - Gluten Free (330ml)	3.5
Btl Estrella Damm - 0 % Alcohol (250ml)	2.5

### SPIRITS

Spirits / Vermouths / Sherries / Aperitifs	from	4.5
Liqueurs / Ports	from	5
Malts	from	9

### SANGRIA

	RED / WHITE	CAVA
Glass (300ml)	5	6
½ Jug (600ml)	9.5	11.5
Jug (Litre)	16	18

## 0 % NON ALCOHOLIC COCKTAILS 5

#### 0% VIRGIN MOJITO

An infusion of fresh mint and limes with lime juice and soda served over crushed ice.

#### 0% GENTLE SEA BREEZE

Pineapple juice & cranberry juice shaken and served over ice.

#### 0% HAWAIIAN SEA BREEZE

Raspberry syrup, orange juice and banana syrup shaken and served over ice.

#### 0% VIRGIN MARY

An infusion of tomato juice with salt, pepper, Worchester sauce, Tabasco sauce shaken and served over ice.

#### 0% SHIRLEY TEMPLE

Lemonade, ginger ale and grenadine over ice.

#### 0% PINA COLADA

Coconut syrup and pineapple juice, shaken and served over ice.

#### 0% MEDITERRANEAN SEA BREEZE

Non-alcoholic sangria mix served with fresh orange, lemonade and fresh fruit.

#### 0% BANANA DAIQUIRI

Banana puree and banana syrup blended with ice.

#### 0% SIBERIAN SEA BREEZE

Elderflower syrup, fresh lime juice and fresh mint topped with soda.

#### 0% ARABIAN SEA BREEZE

Rosewater cordial, raspberry syrup, soda water and fresh mint.

#### 0% NORWEGIAN SEA BREEZE

Cranberry, apple, fresh orange and lime juices topped with soda.

#### 0% SOUTH PACIFIC SEA BREEZE

Fresh orange juice, coconut syrup and banana syrup, shaken and served over ice

#### 0% STRAWBERRY DAQUIRI

Strawberry puree and grenadine blended with ice.

#### 0% CARIBBEAN SEA BREEZE

Pineapple juice, fresh orange, passion fruit syrup and grenadine, shaken & served with ice.

#### 0% STRAWBERRY WOO WOO

Strawberry puree, cranberry juice, shaken and served over ice.

#### 0% HURRICANE

Pineapple, orange, passion fruit & lime juices, shaken and served over ice.

### BLACKENED PRAWNS

Jumbo tail-on prawns, coated in Cajun spices and pan fried, served with a Creole sauce.

### ANTIPASTI D'ITALIA

Parma ham, boiled ham, salami, fresh mozzarella, a selection of grilled vegetables and Mediterranean olives.

### VITELLO TONNATO

Thin slices of cold roasted veal with a creamy seafood sauce and capers.

### GRILLED GOATS CHEESE

Served on toast topped with caramelised onions.

### OCTOPUS

Grilled octopus slices served on mashed potato and drizzle with extra virgin olive oil.

### MUSSELS MARINERA

Freshly cooked mussels in white wine, onion and garlic in a tomato sauce.

### PRAWNS

Char grilled large Tiger tail prawns wrapped in basil & pancetta.

### NIÇOISE SALAD

Fresh tuna seared rare, egg, tomato, lettuce leaves, potatoes, French beans and red onions, with extra virgin olive oil.

### MOZZARELLA & TOMATO SALAD

Mozzarella de Bufala and a variety of tomatoes with basil and extra virgin olive oil.

### BLACKENED PRAWNS SALAD

Jumbo prawns coated in Cajun spices and pan fried. Served on lettuce leaves with tomatoes, onions, red & green peppers.

### MIXED HOUSE SALAD

A selection of lettuce leaves with tomatoes, onions, red & green peppers and quinoa.

## STARTERS

18	MELON WITH PARMA HAM	15
	Melon, Parma ham and fresh mozzarella with black pepper and a drizzle of olive oil.	
15	BRUSCHETTA	10
	Grilled Artisan bread with chopped tomatoes, garlic, basil, olive oil and balsamic vinegar.	
17	BEEF CARPACCIO	16
	Thin slices of fine beef fillet, rocket leaves, shavings of Parmesan, black pepper and olive oil.	
14	SOUP OF THE DAY	12
	Served with a smile!	
15	TUNA TARTARE	18
	Served with avocado, tomato, garlic, lime juice & soy sauce, Dijon mustard and toasted bread.	
15	MUSSELS IN WHITE WINE SAUCE	15
	Freshly cooked mussels in white wine, onion and garlic in a cream sauce.	
20	SPINACH & DATE SALAD	13
	With roasted almonds, grilled artisan bread & lemon EVOL. (Also available as a main course)	

## SALADS

19	CHICKEN CAESAR SALAD	16
	Cos lettuce leaves, Parmesan shavings, croutons, chicken breast slices, egg and Caesar dressing.	
16	PASTA & CHICKEN SALAD WITH PESTO	18
	Fresh Penne pasta, chopped tomato, green peppers and black olives, balsamic vinegar, chicken breast slices & pesto.	
22	GOAT'S CHEESE SALAD	16
	Grilled goat's cheese on lettuce leaves with tomatoes, red onions, red and green peppers drizzled with a honey dressing.	
13	MIXED GREEN SALAD	13
	A selection of lettuce leaves with green peppers, cucumber, rocket leaves, celery and tomatoes.	

## HAMBURGERS

Homemade beef burger 250g (9oz) grilled medium to well, served on a sesame seeded bun with lettuce, tomato, served with French fries & onion rings.

HAMBURGER	17	CHEDDAR CHEESE BURGER	18
CHEDDAR CHEESE & PICKLE BURGER	19	CHEDDAR CHEESE & BACON BURGER	20
GORGONZOLA CHEESE BURGER	19	CARAMELISED ONION BURGER	20
CHEESE & MUSHROOM BURGER	19	MUSHROOM & ONION BURGER	19
JALOPEÑO & CHEESE BURGER	19	"Numero Ocho" HAMBURGER (Cheddar Cheese/Bacon/Egg)	21
VEGAN BURGER	18		

Cover Charge 2 - Per Person Includes Selection of Breads / Aioli / Mixed Olives / Extra Virgin Olive Oil & Balsamic.

## MAINS

<b>BLACKENED SALMON</b>	23	<b>SPAGHETTI FRUTTI DI MARE</b>	23
A fillet of salmon coated in Cajun spices seared on a hot skillet, served with a mango and tomato salsa.		Fresh egg black spaghetti pasta, mussels, clams and prawns, cooked in a light tomato sauce.	
<b>GREEN CHICKEN CURRY</b>	21	<b>CHIMICHURRI CHICKEN KEBABS</b>	19
Chicken breast and vegetables cooked in a fragrant green curry sauce, served with Basmati rice, cream cheese and cranberry marmalade.		Chicken breast pieces, red and green peppers, red onion and cherry tomatoes, marinated in chimichurri sauce. Char grilled and served with Rosemary roasted potatoes.	
<b>LINGUINI WITH PRAWNS</b>	23	<b>PRAWNS, SCALLOPS, CLAMS &amp; FETA</b>	34
Fresh egg linguini pasta with garlic, fresh chillies, white wine, a light tomato sauce and jumbo prawns.		Cooked in a rich tomato sauce with white wine, oregano, black olives and spring onion.	
<b>FILLET STEAK</b>	33	<b>SIRLOIN STEAK</b>	26
Prime quality fillet steak 230g (8oz) char-grilled, served with Rosemary potatoes and roasted vegetables		Prime sirloin steak 250g (9oz) char-grilled, served with French fries and onion rings.	
Sauces available : Pepper/Roquefort/Jalapeno Cheese	4	Sauces available : Pepper/Roquefort/Jalapeno Cheese	4
<b>PAPPARDELLE PASTA</b>	18	<b>RED SNAPPER</b>	M.P.
Fresh egg pappardelle pasta with truffle and Gorgonzola.		A grilled fillet of Red Snapper served with seafood rice and bok choy - Subject to availability	
<b>GREEN VEGETABLE CURRY</b>	19	<b>GRILLED SEA BASS</b>	24
Chunky vegetables cooked in a fragrant green curry sauce served with Basmati rice, cream cheese & cranberry marmalade.		Grilled fillet of Sea Bass served with roasted vegetables and potatoes.	
<b>VEGAN CASSEROLE</b>	19	<b>PENNE RIGATE WITH CHORIZO</b>	19
Silken tofu, green and red peppers, artichokes, asparagus, black, olives, garlic and spring onions cooked in a rich tomato sauce.		Fresh egg penne rigate pasta, cooked in a rich tomato sauce with onion, garlic, chorizo and chillies.	
<b>SEAFOOD RISOTTO WITH SHELLFISH</b>	23	<b>LAMB SHOULDER</b>	24
Risotto with garlic, mussels, clams and jumbo prawns.		Slow cooked and served with vegetables and potatoes.	
<b>SEARED TUNA</b>	32	<b>TAGLIATELLE AMERICIANA</b>	23
Fresh fillet of tuna, seared rare, served with a jalapeno mash and roasted plum tomatoes.		Freshly prepared tagliatelle pasta cooked in a light tomato sauce with bacon, prawns, monkfish and chillies.	
<b>CALDERETA</b>	34	<b>SPICY ITALIAN SAUSAGE CASSEROLE</b>	20
A Spanish style stew with a fillet of hake, clams, mussels prawns, potatoes and tomatoes cooked in white wine.		Classic Italian spicy, hot and garlicky sausages cooked with butter beans, potatoes and vegetables.	
<b>VEGAN BURGER</b>	18	<b>BAKED CAULIFLOWER - VEGAN</b>	19
Home-made vegan burger served on an Artisan bun, with lettuce and tomatoes served with fries.		Cauliflower with chimichurri, oven baked and served with sauteed vegetables and an avocado sauce.	
<b>OYSTER MUSHROOM KEBABS - VEGAN</b>	19	<b>LINGUINE WITH OCTOPUS</b>	22
With rose harissa, chilli flakes and EVOO, served with a chickpea & coconut yogurt mash and roasted cherry tomatoes.		Fresh egg linguine pasta cooked in a light tomato sauce, with black olives, anchovies, garlic and coriander.	

## SIDES

<b>Rosemary Potatoes &amp; Roasted Vegetables</b>	7	<b>Baked "Panadera Potatoes"</b>	6
<b>Patatas Bravas</b>	6	<b>Mango &amp; Tomato Salsa</b>	6
<b>French Fries / Mashed Potatoes</b>	5	<b>Side Salad / Onion Rings / Garlic Bread</b>	5

Cover Charge 2 - Per Person Includes Selection of Breads / Aioli / Mixed Olives / Extra Virgin olive oil & Balsamic.

All items subject to availability.

10% VAT included.

03/23

RED WINES	175 ml Glass	Bottle
DELLA CASA ROSSO Merlot - Italy	5.5	22
ARNERGUI CRIANZA Tempranillo - Pagos del Rey - Rioja - Spain.	6	24
MACIA BATLE 1856 Man / Cab / Mer / Shz - Vi de la terra de Mallorca.	6.5	25
PAGOS DEL INFANTE ROBLE Tempranillo / Albillo Mayor - Ribera del Duero - Spain.	7	27
MORTITX RODAL PLA Syr / Cab / Mer - Vi de la terra Mallorca.	7.5	30
ARNEGUI RESERVA Tempranillo - Pagos del Rey - Rioja - Spain.		32
PRIMITIVO Di Manduria - San Marzano - D.O.P. - Italy		32
BARBERA D'ASTI Piemont - D.O.C.G. - Italy		32
VALPOLICELLA RIPASSO D.O.C. Classico Superiore - Italy		33
12 VOLTS Callet / Cab / Syrah / Merlot - Vi de la terra Mallorca.		34
STAIRWAY TO HEAVEN SHIRAZ Shiraz - Castell Miquel - Mallorca - Spain.	9.5	38
4 KILOS Callet / Cabernet / Syrah - Vi de la terra Mallorca.		48

CAVAS & CHAMPAGNE	125 ml Glass	Bottle
CASTELLROIG BRUT NATURE RESERVA CAVA	6.5	26
CASTELLROIG BRUT NATURE ROSÉ RESERVA CAVA	7	28
PEARLS OF ANGELS - CAVA - Mallorca	7	28
PEARLS OF ANGELS - ROSÉ CAVA - Mallorca	7	28
PROSECCO VALDO - SUPERIORE D.O.P.G. - Italy	7	28
PROSECCO VALDO - ROSADO D.O.P.G. - Italy	7	28
MOET ET CHANDON "Brut Imperial" N. V.		75
MOET ET CHANDON ROSÉ "Brut Imperial" N. V.		80
VEUVE CLICQUOT PONSARDIN CHAMPAGNE – Brut	15	80

WHITE WINES	175 ml Glass	Bottle
DELLA CASA BIANCO Trebiano - Italy	5.5	22
ARNERGUI BLANCO Viura - Pagos del Rey - Rioja - Spain.	6	24
PALACIO DE BORNOS Sauvignon Blanc- D.O. Rueda – Spain.	6.5	25
MACIA BATLE BLANCO Blanc de Blancs - Vi de la terra de Mallorca.	6.5	26
MORTITX BLANC Malvasia - Mortitx - Vi de la terra de Mallorca.	7	28
PULPO Albariño - Pagos de Rey - Spain.	7	28
CHARDONNAY Cantina Tramin D.O.C. - Italy	7	28
PINOT GRIGIO Tramin - Fruili Venezia Giulia - Italy.	7.5	30
STAIRWAY TO HEAVEN BLANCO Sauvignon Blanc - Castell Miquel - Mallorca.	7.5	30
LOESS Verdejo - D.O.Rueda - Spain.	7.5	30
GAVI DI GAVI Gavi - Minaia - DOCG - Italy.		30
CHARDONNAY EDDA LEI San Marzano - Italy.		32

ROSÉ WINE	175 ml Glass	Bottle
DELLA CASA Rosato Trebiano - Italy	5.5	22
ARNERGUI ROSADO (Blush Rosé) Tempranillo - Pagos del Rey - Rioja - Spain.	6	24
MACIA BATLE ROSADO Mant / Cab / Mer / Shz - Vi de la terra Mallorca	6.5	26
PINOT GRIGIO (Blush Rosé) Campagnola - Delle Venezie - Italy	6.5	26
MORTITX FLAIRES (Blush Rosé) Monastrell / Tempranillo - Mortitx - Mallorca.	7	28
STAIRWAY TO HEAVEN (Blush Rosé) Temp / Cab / Shz / Mon - Vi de la terra Mallorca.	7.5	30
ROSÈ DI PRIMITIVO San Marzano - Italy	7.5	30

## CAKES & PIES

9

All Cakes & Pies are home-made, served with home-made creamy vanilla ice cream.

PECAN PIE

CARROT CAKE

CHEESECAKE

BANOFFEE PIE

LEMON MERINGUE PIE

CHOCOLATE CAKE

TIRAMISU

LEMON TART

## HOME-MADE ICE CREAM SUNDAES

9

Oreo® COOKIE SUNDAE

Oreo Cookie ice cream, crushed Oreo® cookies, chocolate sauce and whipped cream.

MINT CHOCOLATE CHIP SUNDAE

Mint choc chip ice cream, After Eight mints and chocolate sauce, topped with whipped cream.

CHOCOLATE & NUT SUNDAE

Chocolate ice cream, chopped mixed nuts, chocolate sauce and whipped cream.

BANANA SPLIT

Served with vanilla, strawberry and chocolate ice creams, topped with whipped cream, strawberry sauce, and chopped nuts.

BAILEYS IRISH CREAM SUNDAE

Baileys Irish Cream poured over scoops of Baileys ice cream, topped with whipped cream.

STRAWBERRY SUNDAE

Strawberry ice cream, strawberry sauce fresh strawberries, topped with whipped cream.

COFFEE SUNDAE

Coffee ice cream, Kahlua Coffee Liqueur, topped with whipped cream.

ICE CREAM - Per Scoop 3.5

Vanilla / Chocolate / Strawberry / Oreo / Mint Choc Chip / Baileys / Lemon / Coffee

## COFFEE LIQUEURS

8

Tall Black Coffee with a liqueur of your choice, sugar, whipped cream and an After Eight Mint.

CHOOSE ONE FROM THE SELECTION BELOW:

Amaretto Disaronno Original

Hennessy Brandy

Baileys Irish Cream

Kahlua

Benedictine

Sambuca

Bushmills Irish Whiskey

Southern Comfort

Cointreau

Suau Brandy

Captain Morgan Dark Rum

Famous Grouse Scotch Whisky

Drambuie

Tia Maria

Grand Marnier - Red

Herbes de Mallorca - Dry

Grand Marnier - Yellow

Herbes de Mallorca - Medium

Jameson Irish Whisky

Herbes de Mallorca - Sweet

CAFÉ ROYALE - Cointreau & Hennessy Brandy

9

BLACK RUSSIAN - Absolut Vodka & Tia Maria

9

## JUNIOR MENU

CHICKEN BREAST FILLETS	11	FRESH PORK SAUSAGES	10
Chicken breast fillets coated in breadcrumbs and deep fried, served with French fries.		Local fresh pork sausages, pan fried, served with French fries.	
SPAGHETTI BOLOGNAISE	13	FRESH FILLET OF SEABASS	13
Home-made freshly spaghetti egg pasta served with bolognese sauce.		Pan seared fresh fillet of Hake served with French fries.	
FRESH SALMON FILLET	13	FILLET STEAK	18
Pan seared fillet of Salmon, served with mash potatoes.		Beef fillet steak (120g) served with French fries.	
PENNE PASTA	10	PINSA ROMANA WITH MOZZARELLA & TOMATO	11
Home-made freshly prepared egg pasta in a rich tomato sauce.		Add Pepperoni / Vegetables Or Spicy Sausage	2
HOME-MADE HAMBURGER	10	CHEESE BURGER	12
Freshly prepared hamburger (120g) char-grilled, served on a Rustic bun, with French Fries.		Freshly prepared hamburger (120g) char-grilled, served on a Rustic bun with cheese and French Fries.	
CHEESE & BACON BURGER	13	VEGAN BURGER	12
Freshly prepared hamburger (120g) char-grilled, served on a Rustic bun with cheese, bacon and French Fries.		Home-made vegetable burger, char-grilled, served on a Rustic bun with French Fries.	

## 0 % NON ALCHOLIC COCKTAILS 5

0% VIRGIN MOJITO	0% SIBERIAN SEA BREEZE
An infusion of fresh mint and limes with lime juice and soda served over crushed ice.	Elderflower syrup, fresh lime juice and fresh mint topped with soda.
0% GENTLE SEA BREEZE	0% ARABIAN SEA BREEZE
Pineapple juice & cranberry juice shaken and served over ice.	Rosewater cordial, raspberry syrup, soda water and fresh mint.
0% HAWAIIAN SEA BREEZE	0% NORWEGIAN SEA BREEZE
Raspberry syrup, orange juice and banana syrup shaken and served over ice.	Cranberry, apple, fresh orange and lime juices topped with soda.
0% VIRGIN MARY	0% SOUTH PACIFIC SEA BREEZE
An infusion of tomato juice with salt, pepper, Worchester sauce, Tabasco sauce shaken and served over ice.	Fresh orange juice, coconut syrup and banana syrup, shaken and served over ice
0% SHIRLEY TEMPLE	0% STRAWBERRY DAQUIRI
Lemonade, ginger ale and grenadine over ice.	Strawberry puree and grenadine blended with ice.
0% PINA COLADA	0% CARIBBEAN SEA BREEZE
Coconut syrup and pineapple juice, shaken and served over ice.	Pineapple juice, fresh orange, passion fruit syrup and grenadine, shaken & served with ice.
0% MEDITERRANEAN SEA BREEZE	0% STRAWBERRY WOO WOO
Non-alcoholic sangria mix served with fresh orange, lemonade and fresh fruit.	Strawberry puree, cranberry juice, shaken and served over ice.
0% BANANA DAIQUIRI	0% HURRICANE
Banana puree and banana syrup blended with ice.	Pineapple, orange, passion fruit & lime juices, shaken and served over ice.