

# LÕÃ

LÕÃ takes its name from the fusion of beliefs between the peoples of the New World and the Old Continent.

The loas are spirits that mediate between the human and the divine. Each embodies a different energy: some celebrate wisdom, others pleasure or love; some spark laughter, invite desire, or call for courage.

LÕÃ is not a restaurant. It is a declaration of universality and multiculturalism. A contemporary sanctuary where the sensory becomes ritual.

Here, pleasure is celebrated without guilt, encounters unfold without haste, and the art of being present is honored.

From this moment on, we invite you to disconnect from the outside world and let our loas guide you to a different place.

STARTERS

COLD

Marinated Hamachi  
with soy, kalamansi, yuzu caviar,  
wasabi and tosted panko  
21.50€

Red prawn carpaccio  
with green apple, lime and chili  
26.60€

Turbot Sashimi  
(for 2)  
with tandoori cucumber and seaweed  
29.50€

LÕA steak tartare  
tenderloin tartare on potato terrine  
with crème fraîche  
19.50€

Avocado ceviche  
with quinoa, mango, cilantro  
and daikon 🌿  
14.50€

HOT

Seared scallops  
with charred avocado, salmon pearls  
and beurre blanc sauce  
23€

Toasted tenderloin  
carpaccio  
with kimchi mayonnaise and sesame  
19.50€

Sea crunch  
red prawn flammkuchen with smoked  
crème fraîche and watercress  
19€ (3un) / 23€ (4un)

Flambéed cod  
with aguachile, sobrasada gel and a  
selection of cherry tomatoes  
20.50€

DELICATESSEN

Acorn-fed Iberian ham	26€	Oyster Geay N2 fresh	5€ (1un)
Santoña anchovies	24€	Oyster Geay N2 with shallot vinaigrette	6.50€ (1un)
Sturgeon caviar Golden Line 50g with blinis and crème fraîche	135€	Oyster Geay N2 au gratin with béarnaise	6.50€ (1un)

SALADS

Tomato variation  
with almonds, arugula  
and aged balsamic  
15.50€

LÕA salad  
with French dressing, capers  
and croutons 🌿  
12.50€ / 18.50€ (with salmon)

Lamb's Lettuce with  
Roquefort  
with red apple and pumpkin seed oil 🌿  
16.50€

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# MAINS

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Mallorcan lobster	M.P.	GRILLED MEAT	
cooked on a salt meringue with Béarnaise and lime		All our beef comes from Galician grass-fed cattle, dry-aged for a minimum of 40 days	
Grilled fish (catch of the day)	M.P.		
Grilled octopus	22.50€	Rossini	35.50€
with red pepper cream and aioli		tenderloin, foie gras, celeriac purée and Madeira sauce	
King oyster mushrooms	16.60€	Tenderloin 200g	31€
with hollandaise sauce, cherry tomatoes and arugula 🌿		Striploin 200g	28€
Eggplant millefeuille	24.50€	Striploin 400g	37€
with goat cheese, tomato sauce, lime and honey 🌿		Ribeye on the bone	108€/kg
(Make it vegan 🌿)		Llõ raclette burger	18.50€
Grilled boneless spatchcock chicken	19.50€	with brioche bun, house sauce, crispy bacon and melted raclette cheese	
Llõ pasta	16.50€		
with parmesan, white wine sauce and truffle 🌿			

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## SIDES & SAUCES

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Sweet potato and chili purée	7.50€	Madeira sauce	6.50€
Homemade french fries	6.50€	Pepper sauce	5€
Balearic potatoes	7.50€	Béarnaise sauce	5€
with Mahón cheese and sobrasada		Hollandaise sauce	5€
Sautéed mushrooms	7.50€		
with balsamic			
Broccolini with soy and lemon	8.50€		
Celeriac mousse	8.50€		

### BREAD SERVICE

Olives	Assorted sourdough bread	House Dip
3.75€	3€ (per person) / 4€ (with aioli)	3.50€

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# DESSERTS

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Apple tarte tatin  
13€

Cheesecake  
11€

Chocolate, mango and  
passion fruit cake  
12.50€

Banoffee Macaron  
8€ (1un)

Brownie ♡  
12€

Black Forest cake  
14€

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# MUSIC

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If you like what you hear and want to take a piece of LÕA home with you, follow our Spotify profile and download our playlists:



ERZULIE FREDA

Joyful, sensual, fully alive. Both instrumental and bright electronic, with a blend of Mediterranean charm, Caribbean breeze, jazz flair and soulful blues. Perfect for long lunches, crisp white wine and golden sunlight over Palma. Erzulie Freda smiles at you.



AYIZAN

Dark, hypnotic and sacred. A deep, immersive journey through melodic electronic textures — infused with a haunting Berlinesque atmosphere and subtle Mediterranean, tropical and exotic accents. Music that wraps the room like a ritual. Ayizan opens the threshold. Step in.



SAMEDI

Bold, festive, and effortlessly elegant. Uplifting electronic beats that celebrate the night without taking life too seriously. Made for dancing, laughing, and letting go under dim lights and clinking glasses. Samedi doesn't wait. Live.