

FOOD & MUSIC

Muddy's[®]

WOOD FIRED GRILL

R E S T A U R A N T

EST. 1986

MALLORCA

Welcome to



**DRY-AGING PROFESSIONALS
100% HANDCRAFTED BEEF BURGERS
& PREMIUM STEAKS**

**With some of the best cattle
breeds in the world**

Simmental, Galician blonde and Aberdeen Angus

DRY-AGING: THE PERFECT REST

**Meat that is aged to the perfect point, between
28 and 45 days depending on the age of the animal**

FOOD & MUSIC

Muddy's

WOOD FIRED GRILL

RESTAURANT



Dill marinated salmon carpaccio and avocado tartare



Tagliatelle with Sautéed veal



Grilled salmon fillet with béarnaise sauce



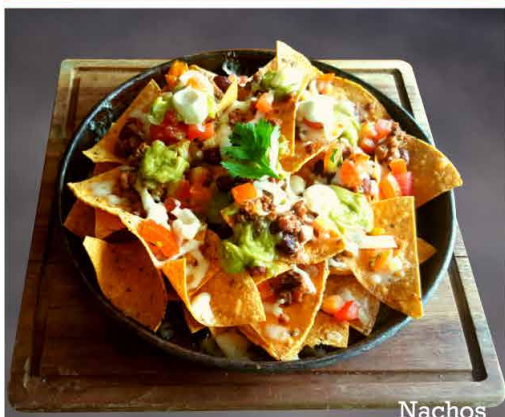
Fajitas



Argentinian Red King Prawns



Bruschetta toasted artisan bread



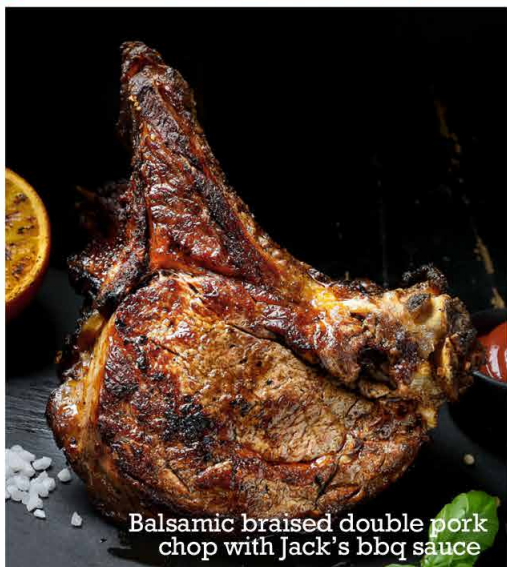
Nachos



Pizza



New Yorker Burger



Balsamic braised double pork chop with Jack's bbq sauce



BBQ Pork Ribs

Nachos

	2 people	3-4 people
Piedras Negras Original recipe with jalapeños, melted cheeseand pico de gallo	10,00	15,00
Chili con Carne Famous Chili plate of the Mexican & Texan cuisine	10,50	15,50
Chicken Breast & Bacon Grilled chicken breast and bacon. Slowly cooked on the grill	10,50	15,50
Chipotle Pulled Chicken Chicken shredded by hand with the famous sauce of the smoked chipotle chile	10,50	15,50
BBQ Pulled Pork Slow cooked pork loin shredded by hand with our homemade BBQ sauce	10,50	15,50
Beef Tex Mex Sauteed veal with Cajun spices and green chilli pepper	10,50	15,50

Nachos Piedras Negras



Tacos Cochinita Pibil



Fajitas, tacos & quesadillas

Fajitas Chicken / Beef / Prawns Served with: pico de gallo, cheddar cheese, fresh guacamole, sour cream & warm tortillas	17,50
Tacos Cochinita Pibil Pulled pork shoulder marinated and braised with this famous mexican sauce, shredded by hand and served with jitomate sauceand “Chile’s serranos”	17,50
Tacos Beefsteak “28 days” dry aged veal strips sautéed with roasted onion and mushrooms with pico de gallo and guacamole. (Choose it with chicken breast strips if you wish)	17,50
Quesadillas Cajún Dry aged veal strips with Cajun spices, mozzarella and Italian pepperoni (Choose it with chicken breast strips if you wish)	17,50
Quesadillas Chili con Carne The famous Mexican plated of Meat and beans with quesadillas	17,50
Quesadillas Tex Mex Hand shredded Pulled chicken, crispy onion and our Jack daniel BBQ sauce	17,50



Starters

Balsamic tomato Bruschetta (toasted artisan bread topped with herm cream cheese, marinated tomatoes, fresh basil and parmesan cheese)	11,00	Dill marinated salmon carpaccio & avocado tartare	17,00
Garlic bread pizza	9,50	28 days dry aged prime beef carpaccio with arugula, pecorino Romano cheese and truffle oil, served with pizza bread with garlic sprouts	20,50
Cheesy garlic bread pizza	11,50	Caesar salad - Romaine lettuce mixed with our Caesar salad sauce, fried bread, bacon, chicken and parmesan cheese	16,50
Cajun Spring Rolls with beef and Cajun sauce	14,00	Shrimps, dill marinated salmon, arugula and avocado salad with yoghurt and lime vinaigrette	18,50
Spanish broken eggs with iberian ham	16,50	Warm salad with spinach, mushrooms and chicken	17,50
Tuna tartare nikkei style	20,00	Roast beef salad with crispy bacon and dijon mayonnaise	17,50
Mediterranean style sauteed clams	18,50	Goat cheese and nuts salad with tomato marmalade	16,50
Jack's BBQ chicken tenders	15,00		
Tequila Jose Cuervo onion rings: With Jose Cuervo BBQ sauce	11,00		
Buffalo chicken wings - Chicken wings with the famous buffalo sauce	14,50		

Meats

BBQ pork ribs, spicy cabbage salad and our french fries	24,50	Balsamic braised double pork chop with Jack's bbq sauce	25,00
Chicken breast Choose your favorite · With iberian ham and parmesan cheese sauce · Marinated cajun chicken · Milanesa: Fried breaded chicken with tomato and cheese au gratin	21,50	Fried lamb chops with garlic	24,50
		Grilled lamb chops	24,50

Prime beef

Dry aged prime steaks selection

New York Strip 330gr	26,50	T-Bone Steak 650gr	32,50
Fillet Steak 230gr	29,50	Rib Eye Steak 400gr aprox.	32,50
Surf&Turf: Rump Steak (150g) and Argentinian Red King Prawns (large size) with garlic and chilli butter	27,50	Bone in Rib Eye Steak 650gr aprox.	32,50
		Rump Steak 250gr aprox.	25,50

SIDES

All meat and fish dishes are served with one of our "SIDES" of your choicer

Steak fries / Steak House /
Roasted garlic mashed potatoes
Baked potatoes with cream cheese
topping and crispy onione

Extra sides 4,00

Sauces 3,50

- PEPPER • BEARNAISE • BLUE CHEESE
- MUSHROOMS AND ONIONS
- JACK DANIELS BBQ • HOT BUFFALO
- CHEESE AND HERBS

Muddy's PLANK Steak

27,00

Grilled 'Entrecote', vegetables and grilled mashed potatoes served on a wooden board



Galician blonde beef

More than 6 years old

New York Strip 500gr	39,50	Rib Eye + 1000gr aprox. Recommended for two people	78,50
Fillet Steak 250gr	39,50	Bone in Rib Eye + 1,4kg aprox. Recommended for two people	78,50

45 DAYS
DRY AGED
PREMIUM BEEF

New York strip



Fillet Steak



Ribeye



Bone in ribeye



Rubia Gallega cattle breed: What makes it so delicious?

The Rubia Gallega breed (an animal of more than four years) comes from an indigenous race with designation of origin in which the purity of the race and its quality are monitored. Animals born in Galicia are feed with mother's milk to later graze freely and to feed naturally, completing their diet with fodder and cereals.

After a 45/50 day dry ripening, tender meat with a fine and intense flavor is obtained and, in the opinion of many experts, more favored than beef with longer ripening (100/120 days); always referring to red meat of excellent quality.

Burgers

Choose your favorite one: 100% prime beef meat or first quality chicken breast. Served with french fries. Gluten free options

New yorker The classic american cheese burger with our special tomato sauce	17,00	BBQ Jack Daniels Bacon, cheese, Jack Daniels bbq sauce and fried onion ring	17,50
The big cheese Three slices of one of our cheeses (cheedar, edam or mozzarella)	17,50	Mexicali Guacamole and jalapeño green pepper	17,50
Bacon&cheese Bacon and cheddar cheese	17,50	Iberica Hand cut acorns fed ham and oscos cheese	17,50
Mediterranea Goat Cheese and caramelized onions	17,50	Blue Burger Blue cheese, mushrooms and crispy bacon	17,50
Veggie Burger Black beans, portobello mushrooms, carrots and oregano	16,50		

Sandwiches

Caesar Club Breaded chicken tenders, lettuce, tomato, parmesan cheese, crispy bacon and caesar sauce	17,50	Pulled Pork Hand-pulled pork with jack bbq sauce, cheddar cheese	17,50
Roast Beef Roast beef, red onion, rocket salad, and dijon mayonnaise	17,50	Chili pepper Hand pulled pork, cheddar cheese, hickory bbq sauce and crispy jalapeños and onion	17,50
Salmon Dill marinated salmon, rocket salad, mozzarella and yoghurt –lime dressing	17,50		

Seafood

Pan fried seabass, creamy mashed potatoes with roasted vegetables	25,50	Baked cod in a herbs crust and tartare sauce	25,50
Salmon and prawns with a green dill sauce	23,50	Tuna with prawn and seafood sauce, vegetables and pilaf rice	27,50
Grilled salmon fillet with roasted vegetables and béarnaise sauce	23,50	Argentinian Red King Prawns (large size) · Grilled · With garlic and chilli butter	25,50
Grilled tuna steak ‘au poivre’ with soy and peppered crusted	27,50		

Pastas

Create your own pasta: with one of our recipes.
Gluten Free Options.

Cataly
“La Nostra
Trattoria”

Spaghetti • Penne Rigate • Fetuccine • Black Spaguettie • Tagliatelle

S A U C E S

Sautéed veal, bacon, cherry tomatoes and parmesan cheese	18,00	Alle vongole with clams sautéed in white wine, red chilli, garlic, tomato and parsley	18,00
Buttered seasonal vegetables with cheese	15,00	Bolognese	17,00
Chicken and mushrooms with basil, garlic and tomato sauce	17,00	Al pesto genovese	15,00
		Cod with prawns with roasted red peppers sauce	19,00



Tagliatelle with sautéed veal, bacon, cherry tomatoes and parmesan cheese



Pan fried seabass, creamy mashed potatoes with roasted vegetables



Pizzas

Red Pizzas - (with tomato sauce) Gluten Free Options

Margarita Tomato, mozzarella and basil	10,50
Tribeca Tomato, mozzarella, ham, pesto and portobello mushrooms	15,00
Del Mar Tomato, mozzarella, prawns, clams and mejillones	17,50
Pepperoni Tomato, mozzarella, pecorino romano cheese and pepperoni	15,00
Fig & Honey Tomato, mozzarella, figs, goat cheese and honey	14,50
Mulberry's Tomato, mozzarella, italian sausage with roasted garlic, portobello mushrooms and parmesan crisps	16,50
New Yorker Tomato, mozzarella, NY dumplings (pork and beef), basil and grated Pecorino Romano cheese	15,00

So What Tomato, mozzarella, smokey bbq pulled chicken and crispy onion	16,50
Start me up Tomato, mozzarella, beef, roasted onion and red pepper with fried jalapeños	16,50
Cajun Smoking BBQ Tomato, mozzarella, cajun chicken, smoked bacon, onion rings and BBQ sauce	16,50
Diavola Tomato, mozzarella, peperoni, smoked ham, green chili peppers and habanero peppers sauce	16,50
Di Gabrielle Tomato, mozzarella, goat cheese, spinach, onion and black olives	15,00
Nduja Tomato, mozzarella, nduja (italian red sausages), fontina cheese, rucola, garlic oil and parmesan crisps	16,50

Veggie Tomato, mozzarella, portobello mushrooms, roasted red pepper, onion, spinach and black olives	14,00
---	-------

White Pizzas - (no tomato sauce)

Emily Mozzarella, fontina cheese, mushrooms, onion and basil	14,00
---	-------

Pecorino Mozzarella, grated pecorino romano cheese, chicken, garlic oil, black pepper and rocket salad	16,50
---	-------



Dry aged USDA Angus beef

Muddys Tomato, mozzarella, dry aged angus beef, smoked bacon and cheedar cheese roasted onion	17,50
--	-------

Buffalo Tomato, mozzarella, dry aged angus beef, fontina cheese, mushrooms and our hot buffalo sauce	17,50
---	-------



Desserts

Hot fudge brownie with vanilla ice cream	7,00
Oreo lemon curd with oreo and mascarpone crumble	7,00
Mascarpone Mouse with strawberry and chocolate crumble	7,00

Apple Cake with vanilla ice cream	7,50
Cheesecake New York-style cheesecake	7,00
Chocolate "Coulant" with vanilla ice cream (house speciality and 10 min, of processing)	8,00



**IT'S NOT
ONLY
ROCK'N
ROLL
BABY!**

— EST. 1986 —

MALLORCA

Muddy's

FOOD & MUSIC

Muddy's[®]

WOOD FIRED GRILL

RESTAURANT

EST. 1986