



3 COURSE MEAL (LUNCH/DINNER)

To start with

Selection of breads; Natural long fermentation Rye bread / Seaweed & Rosemary Focaccia with vegan butter and “flor de sal”

Apetizer

Roasted sweet potato foam – Arugula pesto – Black olives

STARTER (Select 1 for all diners)

Smoked pumpkin cream

‘Ibérico’ Bacon – Rye croutons – Sour cream

Or

Grilled Octoups

Sauteed Chard – Yellow pepper emulsion – Garlic chips

Or

Mahi-Mahi “Coca”

Roasted vegetables – Cured Mahi-Mahi loin – Scalded juice

MAIN (Select 1 for each diner)

Veal Cheek

24hrs slow cooked – Truffle potato emulsion – Mushrooms

Or

Wild Hake ‘Pil Pil’

Potato confit – Vegetable chlorophyll – Garlic Chips

Or

Seasonal Mushroom Risotto

Seasonal mushroom variety – Truffle Perfume – 12 years aged cheese

DESSERT (Select 1 for each diner)

Lemon Tart

Lemon creme – Lime meringue – Passion Fruit sorbet

Or

Chocolate Textures

Chocolate Icecream - Yuzu Ganache

Citrics; Blood Orange, Passion Fruit & Grapefruit

40 EUROS

VAT included

Beverage not included



4 COURSE MEAL (LUNCH/DINNER)

To start with

Selection of breads; Natural long fermentation Rye bread / Seaweed & Rosemary Focaccia with vegan butter and “flor de sal”

Apetizer

Roasted sweet potato foam – Arugula pesto – Black olives

STARTER (Select 2 for all diners)

Smoked pumpkin cream

‘Ibérico’ Bacon – Rye croutons – Sour cream

Or

Grilled Octoups

Sauteed Chard – Yellow pepper emulsion – Garlic chips

Or

Mahi-Mahi “Coca”

Roasted vegetables – Cured Mahi-Mahi loin – Scalded juice

MAIN (Select 1 for each diner)

Veal Cheek

24hrs slow cooked – Truffle potato emulsion – Mushrooms

Or

Wild Hake ‘Pil Pil’

Potato confit – Vegetable chlorophyll – Garlic Chips

Or

Seasonal Mushroom Risotto

Seasonal mushroom variety – Truffle Perfume – 12 years aged cheese

DESSERT (Select 1 for each diner)

Lemon Tart

Lemon creme – Lime meringue – Passion Fruit sorbet

Or

Chocolate Textures

Chocolate Icecream - Yuzu Ganache
Citrics; Blood Orange, Passion Fruit & Grapefruit

50 EUROS

VAT included

Beverage not included



5 COURSE MEAL (LUNCH/DINNER)

To start with

Selection of breads; Natural long fermentation Rye bread / Seaweed & Rosemary Focaccia with vegan butter and “flor de sal”

Apetizer

Roasted sweet potato foam – Arugula pesto – Black olives

STARTER (Select 2 for all diners)

Smoked pumpkin cream

‘Ibérico’ Bacon – Rye croutons – Sour cream

Or

Grilled Octoups

Sauteed Chard – Yellow pepper emulsion – Garlic chips

Or

Mahi-Mahi “Coca”

Roasted vegetables – Cured Mahi-Mahi loin – Scalded juice

MAIN (Select 2 for each diner)

Veal Cheek

24hrs slow cooked – Truffle potato emulsion – Mushrooms

Or

Wild Hake ‘Pil Pil’

Potato confit – Vegetable chlorophyll – Garlic Chips

Or

Seasonal Mushroom Risotto

Seasonal mushroom variety – Truffle Perfume – 12 years aged cheese

DESSERT (Select 1 for each diner)

Lemon Tart

Lemon creme – Lime meringue – Passion Fruit sorbet

Or

Chocolate Textures

Chocolate Icecream - Yuzu Ganache
Citrics; Blood Orange, Passion Fruit & Grapefruit

60 EUROS

VAT included

Beverage not included



TAPEO – SHARING STYLE

HOMEMADE SOUR DOUGH BREAD SELECTION

Natural long fermentation Rye bread / Seaweed & Rosemary Focaccia
Marinated Olives
Beetroot Alioli
Grilled sobrasada with honey

TAPAS

Iberian ham, tomato and bread
Regional Cheese platter, almonds and jam
Assorted selection of Mallorcan cold cuts with capers and sea fennel
Catch of the day ceviche
Grilled Octopus, yellow pepper sauce and garlic chips
'Gambas a la sal' – Soller Red prawns
Fresh clams, basil and hot pepper
'Sambriñas' gratin
Presa de iberico a las brasas
Padrón peppers
Patatas bravas

DESSERT

Mallorcan 'Gato'

Basil and White chocolate Icecream – Sugar-coated Pistachios – Moist Thyme-infused Biscuit Sponge

60 EUROS

VAT included

Beverage not included