



Tess de Mar's new menu, led by Miquel Vila, presents a dynamic and ever-evolving culinary concept, where each dish adapts to the product and the season.

A proposal based on locally sourced ingredients that highlights freshness, proximity, and the essence of the region, offering an authentic experience deeply connected to its surroundings.

Selection of snacks

18.00€ pp

Cloud of foie gras/Our signature gilda/Mallorca-style fitter croquette/Duck rilette with pears in "Mars"

STARTERS

Fresh Gillardeau Oyster No. 3	6.00€ ud
Gillardeau Oyster No. 3 with fig leaf and trout roe	7.00€ ud
Carabinero prawns sashimi With its coral, manzanilla sherry, codium and trout roe	24.00€
Caprese Ricotta mousse in a false tomato with pistachio pesto	18.00€
Tuna tartare with white pepper gazpachuelo With mirin, sake and ginger	24.00€
Sea anemones Fritter with a citrus touch	22.00€
Market fish ceviche Avocado, "leche de tigre", "ají amarillo" and toasted corn	25.00€
Aubergine with foie gras and sesame Flame-grilled aubergine with sesame cream, foie micuit and crispy ash	12.00€
Pickled sardines Cooked in tradicional way with a paprika foam	14.00€
Our Sourdough Bread Whipped butter, Mallorcan extra virgin olive oil and Es Trenc sea salt	6.00€
Bread refill	5.00€

VAT included



FISH

Squid carbonara from S'Estanyol Classic carbonara with pecorino, mallorca pancetta, egg and squid	21.00€
Red prawn in green curry and enoki Thai green curry with red prawn and its coral, crispy enoki mushrooms	18.00€
Turbot with pil-pil and caviar tradicional Basque-style pil-pil sauce with black mullet caviar and cauliflower purée	24.00€
Codfish under "ajoblanco" veil "El Barquero" cod slow-cooked at low temperature with parsnip and "aji amarillo"	39.00€
Blue Lobster with Potatoes and Fried Egg Our version of the iconic Mediterranean dish. Layers of thinly sliced potato, fried blue lobster, served with a fried-egg hollandaise and crispy lobster tips.	72.00€

MEAT

XL cannelloni Truffled guinea fowl over bone marrow	19.00€
"Porcella" royale with grouper A reinterpretation of an old festive dish from Sierra Tramuntana	38.00€
Cachopo in steak tartare style Boiled egg, iberian ham, panko and frozen padrón pepper	24.00€

RICE "LLAUNA" STYLE

Confit blue lobster Confit with sobrasada and coral emulsion (for 2)	45.00€ pp
Red prawn tartare With smoked allioli	35.00€
Seasonal vegetables	24.00€
Ceps mushrooms risotto	24.00€