

— RESTAURANT —
EL VICENÇ

Oysters & caviar

Gillardeau Oysters N° 2, au natural · 2 pcs	10
<i>Served with lemon and spicy sauce</i>	
Gillardeau Oysters N° 2 with tiger's milk · 2 pcs	10
Caviar “Oscietra Adamas” · 10 grs 30 grs	60 · 140
<i>Served with crème fraîche, blinis and lemon</i>	

Starters

Beetroot tartar · 2 pcs	8
<i>On toasted brown Mallorcan toast</i>	
Our cod croquettes · 4 pcs	8
Spicy and creamy tuna · 2 pcs	16
<i>On a corn toast</i>	
Carpaccio of red prawns with garlic	21
Mahon cheese, pears and walnuts salad	16
Homemade duck foie micuit · 2 pcs	18
<i>With caramelised apple and puff pastry</i>	
Stuffed aubergines Santi's way	18
<i>With roasted tomato juice</i>	
Tortelonis stuffed with squid	24
<i>With sauce of their juices</i>	
Mellow rice with artichokes and parmesan cheese	19

Let yourself go

Discover our tasting menu

· 8 steps ·

75 p.p

Main courses

“Sopes d’estiu” traditional Mallorcan dish	19
Hake loin in green sauce <i>With potato gnocchis and snow peas</i>	24
Red snapper with vegetables, tubers and seaweed chimichurri	28
Our lobster "del señorito" <i>With potatoes and "fried eggs"</i>	42
Sea bass with tomato, basil and caper salad	28
Roast suckling pig of Mallorcan "porc negre" <i>With potatoes glazed in their own juice</i>	32
Ensaïmada stuffed with poultry stew <i>With Mallorcan almond sauce</i>	28
Lacquered shoulder of suckling lamb <i>With plums, spices and roasted vegetables</i>	29
Turnip Wellington with creamy mustard sauce	22
Wagyu with potato terrine and pickled mushrooms	39

Garnishes · 8

Aromatic green salad with mustard vinaigrette
Roast vegetables and root vegetables with aromatic herbs
Potato terrine

Desserts

Mallorcan almond coulant with ice cream	9
Our pavlova	9
Babá au rhum with pistachio cream	9
Our "no" lemon tart	9
Chocolate with ensaïmada and apricot sorbet	9

ALLERGENS

Oysters & caviar

Gillardeau Oysters au natural



Gillardeau Oysters with tiger's milk



Caviar "Oscietra Adamas"



Starters

Beetroot tartar



Our cod croquettes



Spicy and creamy tuna



Carpaccio of red prawns



Mahon cheese



Homemade duck foie micuit



Stuffed aubergines



Tortelonis stuffed with squid



Mellow rice with artichokes



Garnishes

Green salad



Potato terrine



Roast vegetables and root vegetables

Main courses

"Sopes d'estiu"



Hake loin in green sauce



Red snapper with vegetables



Our lobster "del señorito"



Sea bass with tomato



Roast suckling pig



Ensaïmada stuffed



Lacquered suckling lamb



Turnip Wellington



Wagyu with potato terrine



Desserts

Mallorcan almond coulant



Our pavlova



Babá au rhum with pistachio cream



Our "no" lemon tart



Chocolate with ensaïmada



Gluten



Crustaceans



Soy



Peanuts



Lupin



Milk



Mollusks



Nuts



Mustard



Sesame



Egg



Fish



Sulphites



Celery