

TAST'ING MENU

DISCOVER OUR TASTING MENU
FOR A FULL TABLE COMPOSED OF 8 COURSES

85
P.P.

S'NACKS & S'TARTERS

PUMPKIN CROQUETTES AND “BOTIFARRÓ” FROM LLOSETA
WITH BAKED APPLE · 2 PCS

8

ARTICHOKE FRITTERS WITH EGG YOLK
AND CURED CHEESE “MAHÓN MENORCA” · 2 PCS

10

AROMATIC SALAD OF BEEF LOIN “CARPACCIO”
AND CAPERS

18

RAVIOLI STUFFED WITH FISH AND SEAFOOD
SERVED WITH ITS OWN JUICE

26

SALAD OF MAHÓN MENORCA CHEESE SPONGE, PEARS AND WALNUTS

16

MELLOW RED PRAWN “SUQUET” RICE DISH

28

SOURDOUGH AND CAROB BREAD WITH EVOO SERVICE

6

All the raw products have been previously frozen

Our establishment has an allergen menu

MAIN DI'SHES

"PUMPKIN" WELLINGTON WITH CREAMY MUSTARD SAUCE	24
AUBERGINE TIMBALE WITH TOMATO JUICE AND MISO SAUCE	20
PIL PIL SEA BASS GARLIC LEEK, CODIUM SEAWEED AND FRIED GREEN PEPPERS	30
HAKE WITH ROASTED VEGETABLES AND IBICENCAN SAUCE	28
ENSAÏMADA STUFFED WITH MALLORCAN GUINEAFOWL STEW AND ITS SAUCE WITH ALMONDS	29
ROAST SUCKLING PIG OF "PORC NEGRE" (BLACK PORK) AND "PATATÓ" GLAZED WITH ITS OWN JUICES	36

EX'TRA GARNISH

AROMATIC GREEN SALAD WITH MUSTARD VINAIGRETTE	9
ROASTED VEGETABLES	9
RISOLATE "PATATÓ" WITH GARLIC AND ROSEMARY	9

SW'EETS

MALLORCAN ALMOND COULANT WITH ITS ICE CREAM	9
LEMON CLOUD WITH ITS TEXTURES	9
COFFEE, AMAZON RUM AND CHOCOLATE	9

S'NACKS

“GILDA UVICENÇ” OF RED TUNA AND “TREMPÔ”



PUMPKIN CROQUETTES AND “BOTIFARRÔ” FROM LLOSETA



ARTICHOKE FRITTERS WITH EGG YOLK



S'TARTERS

AROMATIC SALAD OF BEEF LOIN “CARPACCIO”



FREE-RANGE CHICKEN TERRINE “LO REI EN JAUME” STYLE



VEGETABLES IN LIGHT PICKLED SAUCE AND COD FOAM



RAVIOLI STUFFED WITH FISH AND SEAFOOD



SALAD OF MAHÓN MENORCA CHEESE SPONGE, PEARS AND WALNUTS



MELLOW RED PRAWN “SUQUET” RICE DISH



SW'EETS

MALLORCAN ALMOND COULANT WITH ITS ICE CREAM



LEMON CLOUD WITH ITS TEXTURES



COFFEE, AMAZON RUM AND CHOCOLATE



FINE APPLE TART WITH SALTED CARAMEL ICE CREAM



OUR PAVLOVA



MAIN DISHES

“PUMPKIN” WELLINGTON



AUBERGINE TIMBALE WITH TOMATO JUICE



GRILLED RED SNAPPER MALLORCA STYLE



PIL PIL SEA BASS



HAKE WITH ROASTED VEGETABLES



“SEÑORITO” LOBSTER WITH POTATOES AND “FRIED EGGS”



ENSAÏMADA STUFFED WITH MALLORCAN guinea fowl STEW



LAMB LOIN WITH MUSHROOMS,



ROAST SUCKLING PIG OF “PORC NEGRE” (BLACK PORK)



WAGYU SIRLOIN STEAK IN A FINE HERB CRUST



EX'TRA GARNISH

AROMATIC GREEN SALAD WITH MUSTARD VINAIGRETTE



ROASTED VEGETABLES

RISOLATE “POTATÓ” WITH GARLIC AND ROSEMARY

SOURDOUGH AND CAROB BREAD WITH EVOO SERVICE



Molluscs



Fish



Celery



Eggs



Dairy



Crustaceans



Soy



Sesame



Mustard



Peanuts



Gluten



Sulphites



Nuts