

# TASTING MENU

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

**85**  
P.P.

## S'NACKS

“GILDA U VICENÇ” OF RED TUNA AND “TREMPÓ” · 2 PCS

**18**

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

**8**

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

**12**

## S'TARTERS

AROMATIC SALAD OF BEEF LOIN “CARPACCIO”  
AND CAPERS

**18**

FREE-RANGE CHICKEN TERRINE “LO REI EN JAUME” STYLE  
WITH ROAST JUICE AND DRIED FRUITS AND NUTS

**16**

VEGETABLES IN LIGHT PICKLED SAUCE AND COD FOAM

**16**

RAVIOLI STUFFED WITH SQUID STEW  
WITH ONION AND SAUCE OF ITS JUICES

**26**

SALAD OF “MAHÓN MENORCA” CHEESE SPONGE, PEARS AND WALNUTS

**16**

MELLOW RED PRAWN “SUQUET” RICE DISH

**28**

# MAIN DI'SHES

<b>"PUMPKIN" WELLINGTON WITH CREAMY MUSTARD SAUCE</b>	<b>24</b>
<small>ESTIMATED PREPARATION TIME 30 MINUTES</small>	
<b>AUBERGINE TIMBALE WITH TOMATO JUICE AND MISO SAUCE</b>	<b>20</b>
<b>GRILLED RED SNAPPER MALLORCA STYLE WITH MINT AND ROASTED TOMATOES</b>	<b>32</b>
<b>PIL PIL SEA BASS GARLIC LEEK, CODIUM SEAWEED AND FRIED GREEN PEPPERS</b>	<b>30</b>
<b>HAKE WITH ROASTED VEGETABLES AND IBICENCAN SAUCE</b>	<b>28</b>
<b>"SEÑORITO" LOBSTER WITH POTATOES AND "FRIED EGGS"</b>	<b>39</b>
<b>ENSAÏMADA STUFFED WITH MALLORCAN GUINEAFOWL STEW AND ITS SAUCE WITH ALMONDS</b>	<b>29</b>
<b>LAMB LOIN WITH MUSHROOMS, CREAMY SPICE SAUCE AND APRICOTS</b>	<b>36</b>
<b>ROAST SUCKLING PIG OF "PORC NEGRE" (BLACK PORK) AND "PATATÓ" GLAZED WITH ITS OWN JUICES</b>	<b>36</b>
<small>ESTIMATED PREPARATION TIME 30 MINUTES</small>	
<b>WAGYU SIRLOIN STEAK IN A FINE HERB CRUST CONFIT ARTICHOKE AND BORDELAISE SAUCE</b>	<b>49</b>

# EX'TRA GARNISH

<b>AROMATIC GREEN SALAD WITH MUSTARD VINAIGRETTE</b>	<b>9</b>
<b>ROASTED VEGETABLES</b>	<b>9</b>
<b>RISOLATE "PATATÓ" WITH GARLIC AND ROSEMARY</b>	<b>9</b>

# SW'EETS

MALLORCAN ALMOND COULANT WITH ITS ICE CREAM 9

LEMON CLOUD WITH ITS TEXTURES 9

COFFEE, AMAZON RUM AND CHOCOLATE 9

OUR APPLE TATIN WITH SALTED CARAMEL ICE CREAM 9

OUR PAVLOVA 9

# SW'EET WINES

ROVER DOLÇ (price per glass) 12  
NAVE ROVER / ALGAIDA / MUSCAT

PORT DE CECILI BLANC (price per glass) 12  
CA'N VIDALET / POLLENÇA / MUSCAT

PX / BODEGAS HIDALGO (price per glass) 12  
JEREZ / PEDRO XIMÉNEZ

TAWNY PORT / MIGUELS (price per glass) 12  
OPORTO / TOURIGA NACIONAL / TOURIGA FRANCA

SOURDOUGH AND CAROB BREAD WITH EVOO SERVICE 6

All the raw products have been previously frozen

Our establishment has an allergen menu

## S'NACKS

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PUMPKIN CROQUETTES AND “BOTIFARRÓ” 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 SQUID STEW



SALAD OF “MAHÓN MENORCA” CHEESE SPONGE, PEARS AND WALNUTS



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## SW'EETS

MALLORCAN ALMOND COULANT WITH ITS ICE CREAM



LEMON CLOUD WITH ITS TEXTURES



COFFEE, AMAZON RUM AND CHOCOLATE



OUR APPLE TATIN 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 GUINEAFOWL 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