

RESTAURANT  
**EL VICENÇ**

TAPAS | SNACKS

**Gillardeau oysters · 10**

*Number 2, natural (2 pcs.)*

**Caviar "Oscietra Adamas**

*Served with blinis and crème fraîche*

*10 grs. · 60 30 grs. · 140*

**Steak tartar · 12**

*With toasted Mallorcan brown bread (2 pcs.)*

**Creamy and spicy oily fish tartar · 12**

*With toasted brown Mallorcan bread (2 pcs.)*

**Cod croquettes**

*4 pcs. · 8 8 pcs. · 14*

**Crunchy prawns and organic sobrassada (4 pcs.) · 12**

STARTERS

	Half portion	Portion
<b>Warm salad of sweet and sour aubergines, lamb sweetbreads and Ras el Hanout</b>		19
<b>Cold fish and seafood salad</b> <i>With citric juice and seaweed (+ extra 5 grs caviar · 30)</i>		26
<b>"Manjar blanc" of lobster</b> <i>Medieval Mallorcan soup with almonds and spices</i>		29
<b>Pan-fried artichokes</b> <i>With lobster and white wine sauce (+ extra 5 grs caviar · 30)</i>		27
<b>Raviolo stuffed with ricotta and egg yolk</b> <i>With spinach in cream sauce</i>		15
<b>Carpaccio of red Menorcan beef chateaubriand</b> <i>With aromatic salad and homemade foie terrine</i>		24
<b>Pumpkin, sage and goat's cheese risotto</b>		16
<b>Mallorcan "porc negre" suckling pig cannelloni</b>	9	16

## — MAIN COURSES —

Portion

<b>Fillet of sea bass</b> <i>With tumbet vegetables</i>	<b>28</b>
<b>Red mullet fillets</b> <i>With saffron potato and Ibicencan "bullit" sauce</i>	<b>28</b>
<b>Roast shoulder of Mallorcan suckling pig of "porc negre"</b> <b>(Recommended for 2 pax, price per piece)</b> <i>Accompanied by a sauce of its juices, potato fritters and liquid salad</i>	<b>54</b>
<b>Royal style lamb</b> <i>With medieval spice sauce, creamy celeriac sauce and leek confit</i>	<b>29</b>
<b>Turned fillet</b> <i>With Bordelaise sauce, potato terrine and hollandaise</i>	<b>36</b>

## — DESSERTS —

Portion

<b>"Pomada" de Sant Joan</b> <i>The Menorcan "Gin Lemon" with a spoon</i>	<b>9</b>
<b>Our whisky cake</b> <i>A revision of the 80's classic</i>	<b>9</b>
<b>Our "snicker" on a plate</b> <i>The world's best-selling chocolate bar</i>	<b>9</b>
<b>Our Pavlova</b> <i>The fresh version of the classic dry meringue</i>	<b>9</b>

## — EL VICENÇ MENU —

**Our sourdough carob & EVOO bread**  
**Cold welcome drink & croquette of the day**

**Starter**

**Main course**

**Dessert**

**70**

*Group menu available only for a  
full table of 6 people or over*

## TAPAS

Gillardeau oysters 

Caviar "Oscietra Adamas"    

Steak tartar    

Creamy and spicy oily fish tartar      

Cod croquettes      

Crunchy prawns and organic sobrassada   

## STARTERS

Warm salad of sweet and sour aubergines   

Cold fish and seafood salad    

"Manjar blanc" of lobster    

Pan-fried artichokes   

Raviolo stuffed with ricotta and egg yolk     

Carpaccio of red Menorcan beef chateaubriand      

Pumpkin, sage and goat's cheese risotto  

Mallorcan "porc negre" suckling pig cannelloni   

## MAIN COURSES

Fillet of sea bass 

Red mullet fillets  

Roast Mallorcan suckling pig of "porc negre"   

Royal style lamb    

Turned fillet of red menorcan beef   

## SWEETS

"Pomada" de Sant Joan

Our whisky cake    

Our "snicker" on a plate     

Our Pavlova  

Our carob Mallorcan bread 

 Crustaceans

 Fish

 Nuts

 Gluten

 Egg

 Mollusks

 Peanuts

 Mustard

 Sulphites

 Soy

 Milk

 Cellery

 Sesam