


Balearic



This menu shows our commitment to Mallorca, the Balearic Islands, and the Mediterranean Sea, as well as to its culinary culture and rich natural heritage. We work with local products and draw inspiration from the traditional Mediterranean cookbook to offer a unique interpretation.

Starters

BEEF CARPACCIO

32 €

With extra virgin olive oil, aged Mahón cheese and truffle emulsion | **DAIRY, EGG, GLUTEN, MUSTARD, SOY**

TUNA TARTARE

30 €

With avocado, wasabi, osmotized melon and Ramillete tomato ponzu | **FISH, GLUTEN, MUSTARD, SOY**

IBERIAN HAM

36 €

100% acorn-fed Iberian ham, "cristal" bread and Ramillete tomato | **GLUTEN**

SCALLOPS

26 €

In Jabugo consommé with pancetta veil | **MOLLUSCS, SULFITES**

ZUCCHINI CANNELLONI

18 €

With roasted peppers and eggplant, red onion and romesco sauce | **NUTS, SULFITES**



VEGETABLE CREAM

18 €

With quail egg, celeriac crisp and truffle | **CELERY, DAIRY**

Salads



HEIRLOOM TOMATO

18 €

Heirloom tomato with extra virgin olive oil, Es Trenc salt, parsley and basil

SNOW PEA

18 €

Green salad with snow peas, radishes, pickled onion, Cherry tomato and walnuts | **NUTS, SULFITES**

CRAB MEAT

26 €

With lamb's lettuce, avocado, pickled red plum and tapioca crisp | **CRUSTACEANS, EGG, FISH, GLUTEN, MUSTARD, SOY, SULFITES**

Rice

MELLOW RICE

38 €/p.p.

Mallorcan red prawn mellow rice | **CRUSTACEANS, FISH**

VEGETABLE PAELLA

24 €/p.p.

Seasonal vegetable paella (min. 2 people)



BLACK RICE

34 €/p.p.

Cuttlefish and langoustine black rice with alioli (min. 2 people) | **CRUSTACEANS, DAIRY, FISH, MOLLUSCS**

Fish

MONKFISH SUQUET 36 €

With clams, fennel and sweet Mallorcan liqueur | CRUSTACEANS, DAIRY, FISH, NUTS, SULFITES

COD FILLET 30 €

Sweet and sour Ramillete tomato compote, dried figs, almonds and roasted garlic alioli | EGG, FISH, NUTS, SULFITES



JOHN DORY s/m

With fried onions and padrón peppers (min. 2 people) | DAIRY

TURBOT s/m

Baked with its own meunière (min. 2 people) | DAIRY

Vegetarian

TAGLIATELLE 22 €

With Cherry tomato, asparagus, cottage cheese and basil | DAIRY, EGG, GLUTEN

ROASTED PARSNIP 22 €

With apple compote, green celery and pumpkin seeds | CELERY, NUTS

VEGETABLE LASAGNA 22 €

Crispy vegetable lasagna with saffron | DAIRY, EGG, GLUTEN

Meat



ACORN-FED ANGUS 140 €

Grilled dry aged bone-in ribeye of acorn-fed Angus and its side (recommended for 2 people)

BALEARIC BURGER 28 €

Aged Black Angus burger with toasted cheese, onion, bacon compote and our own burger sauce | DAIRY, EGG, GLUTEN, MUSTARD, SOY

BABY CHICKEN 30 €

Stuffed with chorizo and "botifarró" with kale and creamy corn | SULFITES

BEEF TENDERLOIN 38 €

With cauliflower cream and muscatel sauce | DAIRY, SULFITES

LAMB RACK 38 €

In pea textures with garlic purée and honey and rosemary jus | DAIRY, SULFITES



Sides

"PATATÓ MALLORQUÍN"

6 €

Mallorcan new potatoes with aromatic herbs | **DAIRY**



MASHED POTATOE

6 €

Creamy mashed potatoes | **DAIRY**

TUMBET

6 €

Mallorcan ratatouille



VEGETABLES

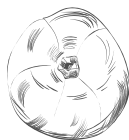
6 €

Seasonal grilled or steamed vegetables

SALAD

6 €

Tender leaves, tomato and red onion | **SULFITES**



Desserts

HONEY COMB

12 €

Caramelized popcorn, honey jelly, lemon gel, salted toffee and rosemary ice cream | **DAIRY, EGG**

ORANGE SEMI-SPHERE

12 €

Orange mousse with blood orange gel, almond sponge, orange blossom cream and extra virgin olive oil | **DAIRY, EGG, GLUTEN, NUTS**

CHOCOLATE TEXTURES

12 €

Milk chocolate mousse, chocolate cream, cocoa crumble and dark chocolate ice cream | **DAIRY, EGG, GLUTEN, NUTS**

CHERRY SOUP

12 €

Citrus, red plum, raspberry, lemon mint gel, melissa and lychee sorbet

