

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

WAGYU CARPACCIO 35 €

With olive oil, aged Mahon cheese and truffle emulsion | [DAIRY](#), [MUSTARD](#)

ZUCCHINI CANNELLONI 18 €

With roasted peppers & eggplant, red onion and romesco sauce | [SULFITES](#), [NUTS](#)

TUNA TARTARE

With avocado, wasabi, osmotized melon and tomato ponzu | [FISH](#), [SOY](#), [MUSTARD](#) 30 €

VEGETABLE CREAM

With quail egg, celery-root crisp and truffle | [HUEVO](#), [CELERY](#), [DIARY](#) 18 €



SCALLOPS

In Jabugo consommé with pancetta veil | [MOLLUSKS](#) 26 €

IBERIAN HAM

100% acorn-fed Iberian ham, glass bread and Ramillete tomato | [GLUTEN](#) 36 €

Salads



TOMATO SALAD 18 €

Heirloom tomato with olive oil, Trenc salt, parsley and basil | [SULFITES](#)

SNOW PEA SALAD 18 €

Green salad with snow peas, radishes, pickled onion, cherry tomatoes and walnuts | [NUTS](#), [SULFITES](#)

SPIDER CRAB SALAD 26 €

With lamb's lettuce, avocado, red plum and tapioca crisp | [SULFITES](#), [MUSTARD](#), [CRUSTACEAN](#), [FISH](#)

Rice

MELLOW RICE 38 €/p.p.

Mallorcan red prawn mellow rice | [CRUSTACEAN](#), [FISH](#)



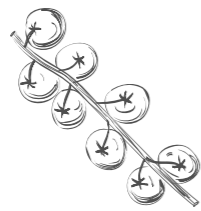
VEGETABLE PAELLA 24 €/p.p.

Seasonal vegetable paella (min. 2 people)

BLACK RICE 34 €/p.p.

Cuttlefish and langoustine black rice with aioli (min. 2 people) | [FISH](#), [CRUSTACEAN](#), [MOLLUSKS](#), [DAIRY](#)

Vegetarian



TAGLIATELLE 20 €

With cherry tomatoes, asparagus, cottage cheese and basil | **DAIRY, GLUTEN, EGGS**

ROASTED PARSNIP 22 €

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

VEGETABLE LASAGNA 30 €

Crispy vegetable lasagna with saffron | **EGGS, GLUTEN, DAIRY**

Fish

MONKFISH SUQUET 36 €

With clams, fennel and sweet Mallorcan herb gel | **NUTS, EGGS, DAIRY, FISH, SULFITES**

COD MOSAIC 30 €

With algae, Mallorcan trempó and black garlic aioli | **GLUTEN, EGGS, DAIRY, FISH, SULFITES**

JOHN DORY s/m

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



TURBOT 80 €

Baked with its collagen meunière (recommened for 2) | **DAIRY**

Meat



BALEARIC BURGER 28 €

Aged Black Angus burger with toasted cheese, onion, bacon compote and special sauce | **GLUTEN, SULFITES, DAIRY**

BABY CHICKEN 30 €

Stuffed with chorizo and botifarró with creamy corn and kale | **SULPHITE**

LAMB RACK 38 €

In pea textures with garlic purée and honey & rosemary juice | **SULFITES, DAIRY**



BEEF TENDERLOIN 38 €

With cauliflower cream and muscatel sauce | **SULFITES, DAIRY**

GALICIAN BLONDE 120 €

Grilled Galician blonde ribeye with seasonal vegetables (recommened for 2)

Sides

"PATATÓ MALLORQUÍN" 8 €

Mallorcan potatoes with aromatic herbs

MASHED POTATOES 8 €

Creamy mashed potatoes | **DAIRY**



TUMBET 8 €

Mallorcan Tumbet | **SULFITES**

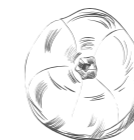


GRILLED VEGETABLES 8 €

Seasonal grilled vegetables

STEAMED VEGETABLES 8 €

Seasonal steamed vegetables | **SULPHITE**



Desserts

HONEYCOMB 12 €

Honey, rosemary and lemon | **DAIRY, EGGS, GLUTEN, NUTS**

ORANGE SEMI-SPHERE 12 €

Orange mousse, olive oil, orange blossom and almond | **DAIRY, EGGS, GLUTEN, NUTS**

CHOCOLATE 12 €

Dark chocolate & cocoa | **DAIRY, EGGS, GLUTEN, NUTS**

CHERRY SOUP 12 €

Citrus fruits, red Cherry, strawberry and lychee

