

Balearic

MENU



STARTERS



Red tuna tartare with a creamy avocado emulsion 26 €

Ramallet tomato tartare and avocado brunoise
with caviar in extra virgin olive oil 16 €



Beef tenderloin carpaccio with a Parmesan emulsion,
pickled vegetables and a lemon mustard vinaigrette 24 €

Cream of seasonal vegetables soup and arbequina olive oil 11 €



100% acorn-fed Iberian ham with glass bread
and Mallorcan tomato 32 €

SALADS



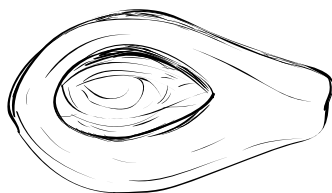
Braised hearts of baby lettuce with croutons, anchovies,
Caesar dressing and Parmesan shavings 20 €



Burrata cheese salad with sundried tomatoes,
black olives and pesto 18 €



Cap Vermell Salad 15 €







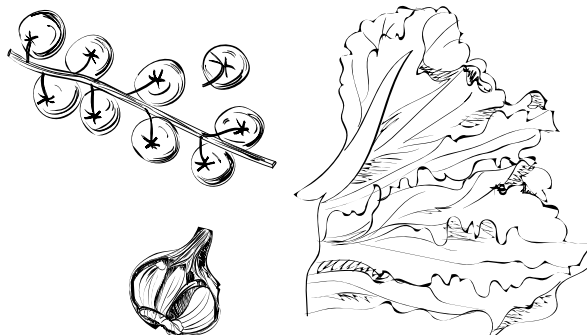
RICE 2-PERSON MINIMUM












Vegetable Paella	24 € pp
Red shrimp, squid, and scallop rice	30 € pp
Iberian Presa pork rice with mushrooms and a lemon rosemary emulsion	28 € pp

FISH





	St. Peter's fish on a bed of spinach and sauteed tomato concassé, raisins, and pine nuts	33 €
	Fried eggs with lobster (Minimum 2 people)	Market price
	Cod au gratin with roasted garlic on a bed of pepperonata	27€
	Baked snapper with Mediterranean vegetables (Minimum 2 people)	Market price



MEAT DISHES

	Grilled Tomahawk steak, served with deluxe twice-baked potato, sauteed vegetables and a mixed baby greens salad (Minimum 2 people)	90 €
	Grilled beef rib steak from the Rubia Gallega cattle breed, served with deluxe twice-baked potatoes, sauteed vegetables and a mixed baby greens salad	115 €
  	Balearic aged Black Angus beef hamburger with toasted cheese, onion, bacon compote, tomato and our own burger sauce	26 €
  	Beef tenderloin with Mallorcan potatoes cooked in a blend of fresh herbs and served with vegetables	38 €
	Oxtail cannoli au jus with shoestring potatoes	30 €
 	Mallorcan suckling pig terrine with smoked potato millefeuille cooked in a thyme and citrus glaze	28 €
	Rack of Lamb au jus, paired with a carrot purée	36 €

VEGETARIAN

	Cauliflower Steak, slow cooked and served with baby vegetables	16 €
	Rice noodles, seasonal mushrooms, soy sauce and sweet chili	18 €
 	Gnocchi with textured soy bolognese sauce	18 €



SAUCES



BBQ	3 €
Chimichurri sauce	3 €
Garlic mayonnaise	3 €
Hollandaise sauce	3 €

DESSERTS



Parisian Flan	10 €
Mallorcan orange and almond dome cake	11 €
Apple tatin with cinnamon and lime ice cream	11 €
Textured chocolate	11 €

