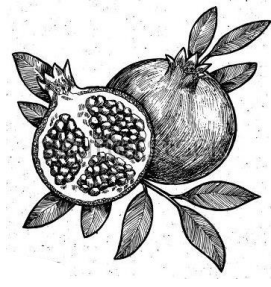


## *Starters*

Andalusian gazpacho with eggplant and pear wonton	16
Artisan burrata, confit cherry tomatoes, San Juan black truffle and watercress	19
Grilled artichoke flowers with Iberian ham	18
Iberian pancetta Dim Sum, stuffed with cabbage and prawns	20
Chicken and vegetables Gyozas with fine soya sauce	18
Beef carpaccio with a citrus vinaigrette, baby salad leaves and Pecorino cheese	25
Foie log wrapped in sour apple, macadamia nuts and beetroot cake	22
Creamy rice with prawns and Mahón cheese, prawn carpaccio and allioli	23
Mushroom risotto with artichokes, fresh Stracciatella and San Juan Black truffle	23
Salmon and avocado tartar with yogurt spheres and an Asian vinaigrette	23
Pulled pork croquettes with kimchi mayonnaise	17
Iberian ham croquettes	17

## *Fish*

Homemade shrimp and mascarpone ravioli with saffron foam and pistachios	30
Wild Croaker fish with Thai sauce, vegetables and coconut-cilantro gel	32
Seabass Supreme with black calamari rice, herb allioli and tomato caviar	33
Grilled Turbot with tomato compote, baked potatoes, spinach and white wine sauce	33



## *Meat*

Oxtail raviolo, mushroom cream, celery and truffle

30

Suckling pig terrine confit cooked at 80° with apple, rosemary and honey sauce

31

Boneless Majorcan leg of lamb, sautéed baby potatoes, cauliflower couscous and herbs sauce

33

Beef tenderloin with creamy sweet potatoes, pearl onions and red wine sauce

36

## *Dessert*

Apple tart tatin with forest fruits and cinnamon ice cream

11

Classic New York style cheesecake

10

Caramelized crème brûlée with forest berries

10

Chocolate coulant with vanilla ice cream

10

Selection of ice creams and sorbets

3,5/scoop

Service of bread, arbequina olive oil & Mallorca salt 2,5 per person.

Please ask your waiter if you would like a vegetarian & allergy menu.