

## **- STARTERS -**

Red tuna tartar with avocado, marinated with ginger and lime

19€

Mallorcan burrata with assorted tomatoes, lamb's lettuce and olive vinaigrette

16€

Foie wrapped in acid apple with macadamia nuts and beetroot sponge cake

18€

Beef carpaccio with rocket, dried tomatoes and parmesan cheese

18€

Dim sum with purple cabbage, Iberian pancetta and prawns with soy sauce

17€

Wild mushroom and black truffle risotto with stracciatella di buffala cheese

17€

## **- FISH-**

Thai style wild croaker fish supreme with kaffir lime, coconut and vegetables

27€

Sea bass supreme with oven baked potato, tomato chutney and basil alioli

27€

Grilled turbot fillet served with prawn rice, pak choi and baby zucchini

28€

## **- MEAT -**

Grilled beef tenderloin with potato rosti and pearl onions

29€

Mallorcan leg of lamb filled with figs, cauliflower cous cous and herbal sauce

28€

Grilled corn fed chicken breast with baby potatoes, asparagus and cherry tomatoes

24€

## **- DESSERT -**

Chocolate coulant with mascarpone and vanilla ice cream

8€

Lavender crema catalana with berries

7€

Cold yoghurt soup with strawberry and mint tartar

8€

Selection of ice creams and sorbets

2€ / scoop

Bread and olive oil service 1,50€ per person