

SOMETHING TO START WITH...

Andalusian gazpacho with an aubergine and pear wonton	16€
Salmon and avocado tartar with green aguachile and yoghurt and cucumber spheres	23€
Handmade burrata with tomatoes confit, black San Juan truffle and watercress	19€
Beef carpaccio with a citrus vinaigrette, baby salad leaves and Pecorino Romano	24€
Foie gras wrapped in acid apple textures, macadamia nuts and rosemary sponge cake	21€
Iberian pancetta dim sum with red cabbage, prawns and a soy sauce	19€
Chicken and vegetable gyozas with an asian sauce	18€
Creamy rice with prawns, Mahonés cheese and prawn carpaccio	21€
Mushroom risotto with artichokes, black San Juan truffles and fresh stracciatella	22€
Savoury roasted red pepper tart with tuna belly and pickled onion	19€
Pulled pork croquettes with kimchi mayonnaise	17€
Iberian ham croquettes	17€

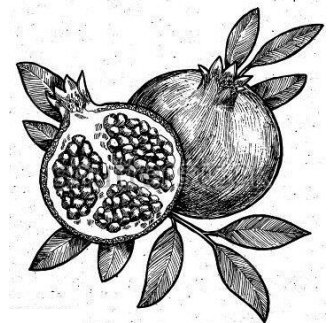
FROM THE SEA

FROM OUR MOUNTAINS

Homemade prawn and mascarpone raviolis with a saffron and pistachio sauce 29€	Ox tail raviolis with a mushroom cream sauce and truffle foam 30€
Wild croaker fish with a Thai sauce, vegetables and coconut and coriander jelly 31€	Poularde filled with foie, served with asparagus, truffled potato puré and Oporto gravy 29€
Grilled sea bass with black calamari rice and a herb sauce 32€	Mallorcan leg of lamb with sautéed potatoes, apple and a herb gravy 32€
Grilled turbot with tomato compote, baked potatoes and spinach 32€	Beef tenderloin, creamy sweet potato, pearl onions and a red wine sauce 35€

SWEET ENDINGS...

Apple tart tatin with cinnamon ice cream	10€
Caramelised crème brûlée with forest berries	9€
Molten chocolate cake with creamy mascarpone and vanilla ice cream	10€
Selection of ice creams and sorbets	3,5€/scoop



Bread, arbequina olive oil & Mallorca salt service 2€ per person.
Please ask your waiter for a vegetarian menu if required & allergies.