

Starters

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Warm salad with stripped Minorcan cheese and sauté wild mushrooms with honey vinaigrette.....	8,85
Foie and mango carpaccio caramelized with Pedro Ximenez sherry.....	9,80
Avocado cannelloni stuffed with monkfish and salmon in yoghurt and mustard sauce.....	9,45
Scallop ravioli in its own coral sauce.....	9,00
Duck magret wild rice delight with poached vegetables.....	9,40
Assorted fish, spinach and poultry homemade fritters.....	9,20
Frit mallorqui, mixed fried cutlets of lamb, liver and vegetables with fennel sauce.....	8,80
King prawns salad with Majorcan black suckling pig terrine.....	12,00
Sopas Mallorquinas, lightly stewed vegetables with thinly sliced Majorcan bread.....	8,60
Broccoli cream soup with white asparagus mousse and dried tomato dressing.....	6,50
Grilled vegetables with parsley vinaigrette and sweet corn mayonnaise.....	8,00

Main Courses

Lamb stuffed with fungi, dried apricots sauce and crispy spinach.....	18,35
Roast shoulder of lamb with candied apple and dates sauce.....	20,00
Fried baby lamb chops with vegetable couscous and garlic aroma.....	18,10
Duck confit with grape sauce and sweet corn froth.....	18,00
Deboned quail stuffed with foie and lightly peppered sobrasada sauce.....	18,70
Grilled tenderloin of beef with cauliflower and almond pastete and sauté baby garlics, pepper sauce available.....	22,50
Roast Majorcan black suckling pig with truffle sauce and fresh asparagus pasta.....	19,00
Iberian pork sirloin with black olive sauce.....	18,25
Red pepper tofu with aubergine sauce and poached egg.....	8,60
Cod and caramelized onion with padrón pepper scent and vegetables in tempura.....	18,75
Saffron sea bass with wild mushrooms and pea purée.....	19,40
Flower shaped squid with citrus fruits flavour and artichoke hearts.....	19,10
Layers of monkfish and crawfish on its own reduction sauce.....	21,60

Gastronomic Menu37,00

Aperitive	
Foie and mango carpaccio caramelized with Pedro Ximenez sherry	
Scallop ravioli in its own coral sauce	
Saffron sea bass with wild mushrooms and pea purée	
A choice of any dish of meat or poultry from our menu	
Apple sponge cake with red fruits and Minorcan cheese ice cream or Fried ensaimada on a bed of vanilla cream and hot chocolate sauce	

Desserts

Fried ensaimada on a bed of vanilla cream and hot chocolate sauce.....	6,20
Apple sponge cake with red fruits and Minorcan cheese ice cream.....	5,75
Chocolate brownie with dried nuts and strawberry biscuit.....	6,00
Roasted layers of assorted fruits with white chocolate ice cream.....	6,00
Frozen lemon marsh mellow stuffed with gin jelly and pine nuts praline.....	6,00
Gató, Majorcan almond sponge cake, with cocoa cotton and almond ice cream.....	6,00
Oreo crunch with passion fruit.....	5,50
Assorted sorbets, (lemon, raspberry and mandarin).....	5,00

Cover charge – per person..... 1,00

8% Vat not included