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A LA CARTA

WINTER IN MALLORCA

From 22nd December 2019 until 20th March 2020

STARTERS

THE QUEEN'S SOUP	> 15	WINTER SAILOR'S "TREMPÓ"	> 19
A truly regal soup that used to be served at large family celebrations, such as Christmas		Winter salad with fresh market fish, vegetables and seasonal leaves	
STUFFED SNAILS MALLORCAN-STYLE (12 pcs.)	> 30	CREAMY RICE WITH MALLORCAN RED PRAWNS	> 23
Down-to-earth cuisine turned into haute cuisine owing to its extended preparation		A creamy fisherman's rice combining the flavours of the island's seafood	
CLASSIC CANNELLONE OF MEAT ROASTED WITH TRUFFLE	> 19	COCA MALLORQUINA OF VEGETABLES AND RED MULLET	> 16
A dish of traditional Catalan influence, from where they first appeared in 1900		A classic island dish, a thin and crispy dough with winter vegetables and red mullet	

MAIN DISHES

FISH OF THE DAY WITH CAPERS COOKED THE TRADITIONAL WAY*	> 26	FISH AND SEAFOOD CASSEROLE	> 28
A seafood recipe with its roots dating prior to the 18th century		A casserole made with rockfish and seafood	
LAMB WITH PLUMS*	> 26	ROASTED SHOULDER OF MALLORCAN "PORC NEGRE" SUCKLING PIG* (Min. 2 people, price per piece)	> 36
Made with Mallorcan organic lamb, using a recipe taken from the Roman cookbook, 'De re coquinaria', from the 4th or 5th century		Very slowly roasted to a crispy skin and served with sour pomegranate sauce, a holiday dish 30 min. of cooking	

*Dishes served with seasoned sautéed vegetables and salad

DESSERTS

"GATÓ" WITH ALMOND ICE CREAM	> 9	"GREIXONERA DE BROSSAT"	> 9
Our version of a traditional Mallorcan dessert served at a different temperature and texture		Sweet "requesón" cheese cake, presented with a twist and a touch of lemon honey	
CHOCOLATE WITH "ENSAÏMADA"	> 9	WALK THROUGH THE SIERRA DE TRAMUNTANA	> 10
A popular combination on the island brought to life through our particular vision		Enjoy the experience of eating a piece of our island...	

In the case of any allergies or intolerances, please inform our dining room staff
Homemade bread with extra virgin olive oil (EVOO) and sourdough, liquid salad and butter €6
VAT included - all prices expressed in euros (€)