

For us the tasting menu is not a passing fad.

It has been a way of explaining our cuisine for 18 years, through of recipes that represent the gastronomic history of our islands, its seasonal products, customs and recipes.

We want you to discover and remember our cuisine from a contemporary point of view, always aware of the past, without forgetting the roots, but living in the present.

MENU ORIGENS

Composed of 11 steps

> 95

You can complement your menu with the following suggestions, always served before desserts

Kid goat with "ensaïmada"

> 15

A stately home recipe that combines Mallorcan produce with techniques from the great French cuisine of the 19th century

Stuffed snails Mallorcan style

> 15

Subsistence cuisine elevated to haute cuisine due to its long elaboration

Red lobster "caldereta" stew

> 19

Stew in the most popular style on the island of Menorca

Selection of cheeses

> 15

Balearic cheeses personalised by Santi Taura to be tasted in a unique way

Balearic wine selection

> 60

Composed of a selection of 5 wines