



WELCOME TO DINS

We offer a unique gastronomic experience based on the culinary memory of our islands and firmly committed to the local seasonal product.

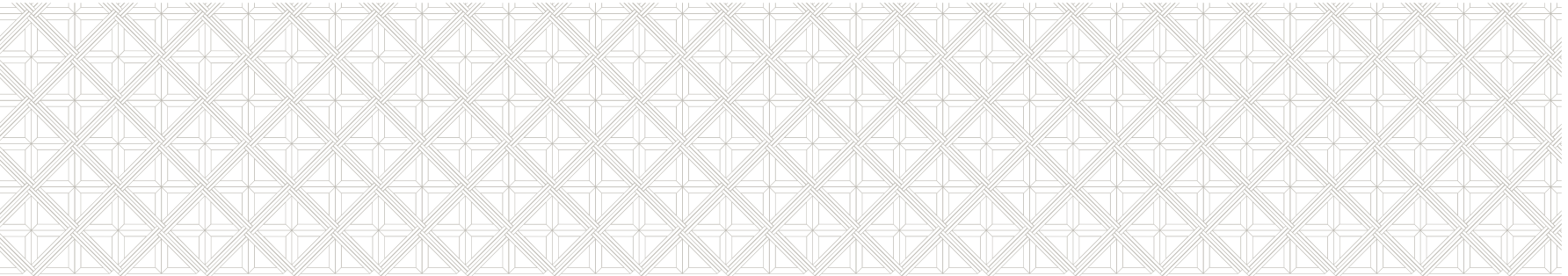
Our guests can choose between our different proposals and our optional wines selection:

DINS Santi Taura (tasting menu)

Wednesday to Saturday | Dinner service
Friday and Saturday | Lunch and dinner service

DINS a la carte

Sunday to Tuesday | Lunch and dinner service
Wednesday and Thursday | Lunch service



Lunch, Friday and Saturday | Dinner, Wednesday to Saturday

For us the tasting menu is not a passing fad.

For 16 years, it has been a way to show our cuisine through a series of recipes that represent the gastronomic history of our islands, their seasonal products, customs and recipes.

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

This is why we suggest three options.

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| 1. ES RAIGUER MENU | > 70 |
| BALEARIC WINE SELECTION | > 50 |
| + SELECTION OF CHEESES | > 12 |
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| 2. SA CALATRAVA MENU | > 95 |
| BALEARIC WINE SELECTION | > 65 |
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| 3. PAGESIA MENU | > 70 |
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Menu without meat, fish and seafood but with the presence of dairy products and eggs.
A menu based on the local roots of the vegetables of the season.
(menu available only on request at reservation)

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| + SELECTION OF CHEESES | > 12 |
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AUTUMN IN MALLORCA

From 22nd September 2020 to 21st December 2020

Lunch, Sunday to Thursday | Dinner, Sunday to Tuesday

STARTERS

	<i>Half Portion</i>	<i>Full Portion</i>
CABBAGE "SOPES MALLORQUINES" (VEGETABLES AND BREAD MALLORCAN THICK SOUP) The most popular dish of Mallorcan peasant cuisine, based on seasonal vegetables, Mallorcan brown bread and Lloseta "botifarró"	8	15
STUFFED SNAILS MALLORCAN-STYLE Down-to-earth cuisine turned into haute cuisine owing to its extended preparation	15	30
FISH AND SEAFOOD CANNELLONI A dish of traditional Catalan influence, from where they first appeared in 1900	8	16
"CASSOLA DE BOLETS" Recipe from medieval times, stewed with spices, vinegar and coriander. Accompanied by low temperature egg and truffle		14
NOODLES "ROSSEJAT" WITH RED PRAWN (Minimum 2 people, price per paella) Fisherman's recipe, cooked in a paella pan and with all the flavour of red prawns		30
"COCA MALLORQUINA" OF ONIONS AND SOBRASSADA A classic of the Island, fine and crispy dough with white onions and organic sobrassada from two years of curing		14

MAIN DISHES

	<i>Half Portion</i>	<i>Full Portion</i>
<p>BAKED GREATER AMBERJACK WITH SAUCE OF "SA PADRINA" Santi's homage to his cuisine master Juan Abrines from Celler Ca'n Carrossa where he learned this Mallorcan recipe, the sauce is made up of a stir-fry of vegetables and mayonnaise</p>	13	26
<p>COD-FISH "A LA LLAUNA" Served with its juice and garnish of roasted red peppers</p>	12	24
<p>ROASTED SHOULDER OF MALLORCAN "PORC NEGRE" SUCKLING PIG FROM CAN COMPANY (Min. 2 people, price per piece) Very slowly roasted to a crispy skin and served with sour pomegranate sauce, a small salad and potatoes, a holiday dish</p>		32
<p>ROASTED VEAL FILLET Served with the juices from the roast, garlic confit, small salad and potato fritters</p>	14	28
<p>ROAST LAMB WITH PLUMS Recipe taken from the Roman cookbook "De re coquinaria" from the 4th century and made with Mallorcan lamb cooked slowly and served boneless with onions and creamed swede</p>	12	24

DESSERTS

<p>"GREIXONERA" OF RED SWEET POTATO Sweet potato cake, served with cinnamon and lemon syrup</p>	9
<p>CHOCOLATE WITH "ENSAÏMADA" A popular combination on the island brought to life through our particular vision</p>	9
<p>"BRAZO DE GITANO" CARAMELIZED AND SERVED WITH BLANCMANGE Sponge traditional cake roll stuffed with yolk jam, one of the most appreciated fillings in manor houses</p>	9
<p>PONX DEL REI EN JAUME (1 BALL) Ice cream made from citrus fruits, spices and cava that belongs to the history of Ca'n Joan de s'Aigo</p>	3

In the case of any allergies or intolerances, please inform our dining room staff

*Homemade bread with extra virgin olive oil (EVOO) with "xeixa" wheat and sourdough, served with watercress butter **6 Euros** (unit)*

VAT included – all prices expressed in euros (€)

STARTERS

CABBAGE "SOPES MALLORQUINES" 

STUFFED SNAILS MALLORCAN-STYLE 

FISH AND SEAFOOD CANNELLONI    

"CASSOLA DE BOLETS"  

NOODLES "ROSSEJAT" WITH RED PRAWN   

"COCA MALLORQUINA" OF ONIONS AND SOBRASSADA  

MAIN DISHES

BAKED AMBERJACK 

COD-FISH "A LA LLAUNA" 

ROASTED SHOULDER OF MALLORCAN "PORC NEGRE" SUCKLING PIG

ROASTED VEAL FILLET 

ROAST LAMB WITH PLUMS

DESSERTS

"GREIXONERA" OF RED SWEET POTATO   

CHOCOLATE WITH "ENSAÏMADA"   

"BRAZO DE GITANO" CARAMELIZED AND SERVED WITH BLANCMANGE    

PONX DEL REI EN JAUME

 Crustaceans

 Fish

 Nuts

 Egg

 Gluten

 Milk