

STARTERS

Squid noodles with bacon, egg and saffron
Txangurro paccheris and truffle popcorn
Red prawn vichyssoise, mushrooms and citric mayonnaise
Spinach tartlet with seasonal tomatoes, basil and black olive
Tempura vegetables with beetroot hummus and fresh pomegranate
Parmesan pockets with “ensaladilla” (special salad) and tuna
Pickled mackerel Rolls, almond and peppermint
Mussels in aguachile and “Joselito” ham baguette
Cauliflower fritters, vanilla, feta cheese and Majorcan bread

MAIN COURSES

Grilled octopus with quinoa risotto and plum
Salmon with spaetzle, dill and pine nut emulsion
Stew of bull´s tail and carrot in textures
Preserved in olive oil cod, pumpkin and crispy leek
Vegetal cordon bleu, caramelized onion and “Mahonés” cheese
Stewed rabbit and rustic bread

CLASSICS

“Filet mignon” with Café Paris butter and fondant potatoe
Bogavante with eggs
Assortment of cheeses

DESSERTS

Cream and almond ice cream sándwich
Gofre with mascarpone, figs and coffee
White chocolate cookie and yogurt ice cream
Grilled peach, spicy sponge cake and dark chocolate