

# ES FANALS

RESTAURANT

Unveiling Mallorca's Ancient Fishing Heritage. Inspired by the beacon lamps used by fishermen to lure their catch, our restaurant celebrates the rich traditions of the island.

With a concept blending tradition and innovation, we present a culinary experience where Mallorca's authentic flavors take center stage. Indulge in our carefully crafted menus, expertly infusing traditional recipes with modern techniques.

## MENU TASTE OF MALLORCA

Sourdough bread | Balearic olive oil | Black garlic butter

Mallorcan beef tartar | Black truffle | (GL)  
Spiced tuna belly | (PE)(GL)  
Sobrasada foam tartalette | (GL)(LA)

### FOIE GRAS

*Figs | Pistacho praline | Moscatel from Binissalem*  
(FC)

### LOBSTER

*Ravioli | Bisque | Homemade bread | Codium*  
(CR)|(AP)|(HU)|(LA)|(SU)|(PE)|(MO)|(GL)

### WILD CAUGHT RED SNAPPER

*BBQ pepper mousse | Savoury saffron biscuit | Jus of roasted fishbone | Tap de Corti foam*  
(PE)|(GL)|(AP)|(SU)|(CR)|(MO)|(LA)

### TRAMUNTANA SUCKLING GOAT

*Glazed loin | Potato from Sa Pobla douhgnut | Foam of tubers | Wheat crisp*  
(GL)|(LA)|(AP)|(SU)

### SWEETS

#### SÖLLER LIME

*Sorbet | Cream*  
(LA)|(HU)

#### COCOA FROM MALLORCA

*Carob ice cream | Chocolate cremeux | Cocoa crumble*  
(GL)|(HU)|(LA)|(FC)|(CA)

#### PETIT FOURS

(GL)|(HU)|(LA)|(FC)|(SU)

## |||

All prices in Euros (€). VAT included

## WINE PAIRING

Enhance your culinary journey with our meticulously curated pairing wines, harmonizing flawlessly with each dish to create an extraordinary dining experience.

### NO PASSIS PENA

*Mantonegro*

Wine Cellar 7103 Petit Celler - D.O. Binissalem, Mallorca

### SIÓ ROSADO

*Gorgollasa*

Wine Cellar Ribas - VT Mallorca, España

### SA SIVINA

*Giro ros, Prensal Blanc*

Wine Cellar Es Fangar - D.O. Pla i Llevant, Mallorca

### DESCONFIO DE LA GENTE QUE NO BEBE

*Mantonegro*

Wine Cellar Ribas - VT Mallorca

### BINIGRAU DOLÇ

*Merlot, Mantonegro*

Wine Cellar Binigrau - VT Mallorca

### METLA CREAM

Licor de almendra

## 75

All prices in Euros (€). VAT included

## MENU GRAND BALEARIC

Sourdough bread | Balearic olive oil tasting | Black garlic butter

Mallorcan beef tartar | Black truffle | (GL)  
Spiced tuna belly | (PE)(GL)  
Sobrasada foam tartalette | (GL)(LA)



### SÓLLER PRAWN

*Oyster | Beluga caviar | Lemon foam | Fennel ice-cream*  
(CR)|(PE)|(FC)|(MS)|(SU)|(LA)

### FOIE GRAS

*Figs | Pistacho praline | Moscatel from Binissalem*  
(FC)

### LOBSTER

*Ravioli | Bisque | Homemade bread | Codium*  
(CR)|(AP)|(HU)|(LA)|(SU)|(PE)

### FREE RANGE EGG

*Chantarelles | Potato from Sa Pobla | Majorcan black truffle | Tempura cuttlefish*  
(HU)|(LA)|(SU)|(AP)|(MS)



### WILD CAUGHT RED SNAPPER

*BBQ pepper mousse | Savoury saffron biscuit | Jus of roasted fishbone | Tap de Corti foams*  
(PE)|(GL)|(AP)|(SU)|(CR)|(MO)|(LA)

### DUCK BREAST

*Betroot | Cocoa and cherry coulant | Cherry | Roasted duck jus*  
(AP)|(LA)|(SU)|(GL)

### SÓLLER LIME

*Sorbet | Cream*  
(LA)|(HU)

### MENORCAN "FLAÓ"

*Saffron ice-cream | Orange blossom bubbles | Bloody orange granitee*  
(LA)|(HU)|(GL)|(FC)

PETIT FOURS. (GL)|(HU)|(LA)|(FC)|(SU)

130

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AGUSTI TORELLO KRIPTA - GRAN RESERVA 2013

*Macabeo, Xarel·lo, Parellada*

Wine Cellar Caves Agustí Torelló i Mata - D.O. Penedès

NO PASSIS PENA

*Mantonegro*

Wine Cellar 7103 Petit Celler - D.O Binissalem, Mallorca

SIÓ ROSADO

*Gorgollasa*

Wine Cellar Ribas - VT Mallorca

TORRALBENC BLANC

*Sauvignon Blanc*

Wine Cellar Torralbenc - VT. Illa de Menorca

SA SIVINA

*Giro ros, Prensal Blanc*

Wine Cellar Es Fangar - D.O. Pla i Llevant, Mallorca

OPHIUSAE

*Cabernet sauvignon, Merlot, Monastrell, Fogoneu*

Wine Cellar Cap de Barbaria - VT. Formentera

DOLÇ DE GEL

*Moscatel, Riesling*

Wine Cellar Mortix - D.O. Binissalem, Mallorca

METLA CREAM. Licor de almendras

95

All prices in Euros (€). VAT included

## MENU GREEN BALEARIC

Sourdough bread | Balearic olive oil tasting | Black garlic butter

Tomatoe muffin with basil cream | (GL)(LA)(HU)

Taco with vegetarian tempura | (GL)

Mini tartlet with pickled foam | (LA)(GL)

### GAZPACHO

*Alaro cherries | Olive oil caviar | Majorcan ramallet tomato*

(SU)

SÓLLER PUMPKIN "ENSAIMADA"

*Vegetables pickles | Gel tap de Corti pepper | Cured mahones cheese coral*

(GL)|(FC)|(HU)

FREE RANGE EGG

*Chantarelles | Potato from Sa Pobla | Majorcan black truffle | Chantarelles | Smoked*

(HU)|(LA)|(SU)|(AP)|(MS)

### CONFIT LEEK COOKED IN SEA SALT

*Majorcan herbs | Vegetables jus | Coliflower cremeux | Wheat crisp*

(HU)|(LA)|(GL)

SÓLLER LIME

*Sorbet | Cream*

(LA)|(HU)

COCOA FROM MALLORCA

*Carob ice cream | Chocolate cremeux | Cocoa crumble*

(GL)|(HU)|(LA)|(FC)|(CA)

PETIT FOURS. (LA)|(HU)|(GL)|(FC)|(SU)

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All prices in Euros (€). VAT included

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Enhance your culinary journey with our meticulously curated pairing wines, harmonizing flawlessly with each dish to create an extraordinary dining experience.

NO PASSIS PENA

*Mantonegro*

Wine Cellar 7103 Petit Celler – D.O Binissalem, Mallorca

SIÓ ROSADO

*Gorgollasa*

Wine Cellar Ribas – V.T. Mallorca

TORRALBENC BLANC

*Sauvignon Blanc*

Wine Cellar Torralbenc – V.T. Illa de Menorca

DESCONFIO DE LA GENTE QUE NO BEBE

*Mantonegro*

Wine Cellar Ribas – V.T. Mallorca

BINIGRAU DOLÇ

*Merlot, Mantonegro*

Wine Cellar Binigrau – V.T. Mallorca

METLA CREAM. Licor de almendras

75

All prices in Euros (€). VAT included

# JUMEIRAH

MALLORCA

## ALLERGENS

(GL) Gluten

(CR) Crustaceans

(FC) Nuts

(SE) Sesame

(HU) Egg

(LA) Dairy

(AL) Lupins

(AP) Celery

(CA) Peanuts

(MO) Molluscs

(MS) Mustard

(PE) Fish

(SO) Soya

(SU) Sulfites



Vegan



Signature dishes



Local product



Sustainable Coffee & Tea

Menu Taste of Mallorca 30 € HB Supplement

Menu Grand Balearic 50 € HB Supplement

Menu Green Balearic 30 € HB Supplement



Our commitment to the islands.  
This menu is crafted with local products