



ES FANALS

R E S T A U R A N T

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

Boletus croquette | Truffle | (GL)|(LA)

Tuna belly | Spiced rillette | Oyster espuma | (PE)|(GL)|(LA)

Beef sobrasada fritter | Cecina | Tap de Cortí glaze | (GL)|(LA)

Squid tartare sandwich | Osetra caviar | Citrus | (GL)|(PE)|(CR)

FOI GRAS ENSAIMADA

Smoked eel | Figs | Pine nut praline | Mallorcan herbs
(FC)

LOBSTER

Ravioli | Bisque | Charcoal brioche | Codium

(CR)|(AP)|(HU)|(LA)|(SU)|(PE)|(MO)|(GL)

🦀 SCORPIONFISH

Rock mussel | Oyster leaf | Coconut | Tarragon | Fishbone jus

(PE)|(CR)|(SU)

🦌 SUCKLING GOAT FROM THE SERRA DE TRAMUNTANA

Glazed | Potato coca filled with goat ragout | Root vegetable espuma | Chanterelle mushrooms

(GL)|(LA)|(AP)|(SU)

SÓLLER LIME

Sorbet | Cream

(LA)|(HU)

MALLORCA COCOA

Diamond | Carob | Chocolate ice cream | "Bunyols Sollerie" | Tap de Cortí chocolate

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

PETIT FOURS

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

WINE PAIRING

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

MOET CHANDON GRAN VINTAGE BRUT 2015

Pinot Noir, Chardonnay, Pinot Meunier

GABA DO XIL

Godello

Bodega Rodríguez - D.O. Valdeorras

HERMANOS LURTON BARRICA CUESTA ORO

Verdejo

Bodega Lurton - D.O. Rueda

AVA SELECCIÓN 2019

Mantonegro

Bodega Ava Vi - V.T. Mallorca

MORTITX DOLÇ DE GEL

Moscatel, Riesling

Bodega Mortitx - D.O. Binissalem

MENU GRAND BALEARIC

Sourdough bread | Balearic olive oil tasting | Black garlic butter

Boletus croquette | Truffle | (GL)|(LA)

Tuna belly | Spiced rillette | Oyster espuma | (PE)|(GL)|(LA)

Beef sobrasada fritter | Cecina | Tap de Cortí glaze | (GL)|(LA)

Calamari tartare sandwich | Osetra caviar | Citrus | (GL)|(PE)|(CR)



SÓLLER PRAWN

Osetra caviar | Fresh fennel ice cream | Lemon foam | Basil sweet and sour
(CR)|(PE)|(FC)|(MS)|(SU)

FOIE GRAS ENSAIMADA

Smoked eel | Figs | Pine nut praline | Mallorcan herbs
(FC)|(AP)|(MS)|(SE)|(GL)

LOBSTER

Bisque | Ravioli | Charcoal brioche | Codium seaweed
(CR)|(AP)|(HU)|(LA)|(SU)|(PE)|(MO)|(GL)

MARINE RICE FROM LÁLBUFERA DE MALLORCA

Plankton | Squid | Stewed cod tripe | Lemon emulsion
(HU)|(LA)|(SU)|(AP)|(MS)



SCORPIONFISH

Rock mussel | Oyster leaf | Coconut | Tarragon | Fishbone jus
(PE)|(CR)|(SU)

DUCK MAGRET

Beetroot | Cherry and cacao coulant | Cherry gel | Roasted duck jus
(AP)|(LA)|(SU)|(GL)

SÓLLER LEMON

Lemon ice cream | Lemon crumble | Pickled lemon | Granita | Honey caviar
(LA)|(HU)

MENORCAN "FLAÓ"

*Saffron ice cream | Blood orange granita | Orange blossom bubbles |
Mahón cheese crumble | Orange sponge*
(LA)|(HU)|(GL)|(FC)

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

140

All prices in Euros (€). VAT included

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MOET CHANDON GRAN VINTAGE BRUT 2015

Pinot Noir, Chardonnay, Pinot Meunier

AMODIÑO

Albariño

Bodega Piñeiro - D.O. Rias Baixas

GABA DO XIL

Godello

Bodega Rodriguez - D.O. Valdeorras

HERMANOS LURTON BARRICA CUESTA ORO

Verdejo

Bodega Lurton - D.O. Rueda

FINCA LA GARRIGA

Chardonnay

Bodega Perelada D.O. Empordà

TORRENT NEGRE

Merlot, Cabernet Sauvignon y Syrah

Vins Miquel Gelabert - Pla i Levant

DOLÇ DE SA VALL

Moscatel

Vins Miquel Gelabert - Pla i Levant

95

All prices in Euros (€). VAT included

MENU GREEN BALEARIC

Sourdough bread | Balearic olive oil tasting | Black garlic butter

Roasted lemon and almond financier | (GL)|(LA)|(HU)
Profiterole | Fermented cabbage | Tap de Cortí glaze | (GL)|(LA)
Wild mushroom croquette | Truffle | (GL)|(LA)
Crispy plant-based sobrasada | Béarnaise sauce | (GL)|(LA)|(SU)



CHERRY GAZPACHO

Alaró cherries | EVOO caviar | Pickled cucumber | Confit ramallet tomatoes
(SU)|(MS)

OUR ENSAIMADA

Pumpkin | Pickled vegetables | Mallorcan herbs | Tap de Cortí | Green olive
(GL)|(FC)|(HU)

FARM EGG

Slow-cooked | Sa Pobla potatoes | Black truffle | Seasonal mushrooms
(HU)|(LA)|(SU)|(AP)|(MS)



PLANT-BASED MARINE RICE FROM LÁLBUFERA DE MALLROCA

Plankton | Vegetable squid rings | Lemon emulsion | Pickled sea fennel
(AP)|(SU)|(MS)

SÓLLER LEMON

Lemon ice cream | Lemon crumble | Pickled lemon | Granita | Honey caviar
(LA)|(HU)

MALLORCA COCOA

Diamond | Carob | Chocolate ice cream | "Bunyols Sollerie" | Tap de Cortí chocolate
(GL)|(HU)|(LA)|(FC)

PETIT FOURS

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

WINE PAIRING

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MOET CHANDON GRAN VINTAGE BRUT 2015

Pinot Noir, Chardonnay, Pinot Meunier

SIO ROSADO

Mantonegro, Callet y Gorgollosa

Bodega Ribas - V.T. Mallorca

FINCA LA GARRIGA

Chardonnay

Bodega Perelada - D.O. Empord

AVA SELECCIÓ 2019

Mantonegro

Bodega Ava Vi - V.T. Mallorca

MORTITX DOLÇ DE GEL

Moscatel, Riesling

Bodega Mortitx - D.O. Binissalem

JUMEIRAH

MALLORCA

DISHES INDICATED WITH:

(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 products

Menu Taste of Mallorca 45€ HB Supplement

Menu Grand Balearic 60€ HB Supplement

Menu Green Balearic 45€ HB Supplement

All prices in Euros (€)
VAT included



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