

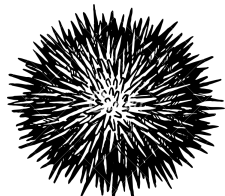


TASTING MENU



TUNA TARTARE | KETA CAVIAR | RICE & SEAWEED CRISP | AVOCADO

(PE) | (SO) | (SU)



CLAMS | WHITE WINE | HERBS & GARLIC "PICADA"

(MO) | (SU)



SEAFOOD "SENYORET" RICE | SOLLER PRAWNS | CUTTLEFISH | MUSSELS | CLAMS

(CR) | (PE) | (MO)



FISH OF THE DAY IN OUR JOSPER | GRILLED VEGETABLES | LEMON & BUTTER SAUCE

(LA) | (PE)

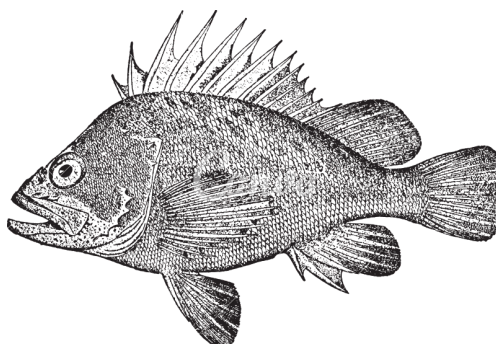


TOASTED ALMOND ICE CREAM | TRAMUNTANA ALMOND SPONGE "GATO" | SPICED VANILLA ORANGE SAUCE | CITRIC MERINGUE

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

90

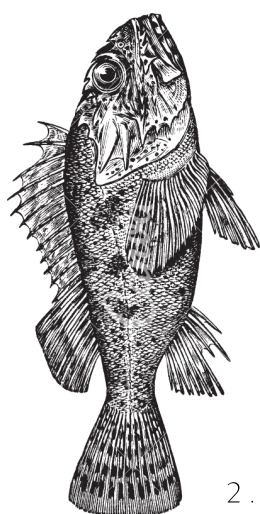
PRICE PER PERSON



STARTERS

SEAFOOD SALAD OCTOPUS SOLLER PRAWNS CALAMARI LEMON SAUCE (CR) (MO) (SO) (SU) (PE)	29
MUSSELS CHAMPAGNE FRESH HERBS (MO) (SU)	26
CLAMS WHITE WINE HERBS & GARLIC "PICADA" (MO) (SU)	26
GRILLED PULPO CABAGGE & ROMESCO SAUCE ((MO) (SU) (FR) (FC)	28
FRIED SEAFOOD AND FISH "FRITURA" HERB-ALIOLI (PE) (MO) (CR) (LA) (C)	27
TUNA TARTARE KETA CAVIAR CRISPY RICE & SEAWEED AVOCADO (PE) (SO) (SU)	24
IBERIAN HAM " PAN DE CRISTAL " TOMATO & AOVE (GL)	32
AVOCADO FROM SOLLER TOMATO RAF PINE NUTS AVOCADO CREMIEUX (FC) (GL)	23

SEAFOOD MARKET



OUR DAILY CATCH IS DELIVERED BY LOCAL FISHERMAN

OUR WAITERS WILL PRESENT IT TO YOU

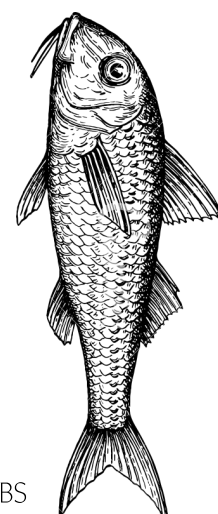
(PRICES VARY DUE TO THE MARKET AND WEIGHT)

HOW DO YOU PREFER YOUR FISH?

1 . PREPARED IN OUR CHARCOAL OVEN "JOSPER"

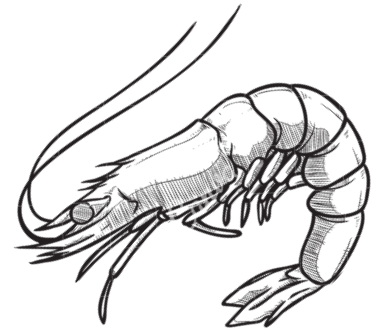
2 . SALT CRUST WITH A MIXTURE OF ES TRENC SALT & MAJORCAN HERBS
COOKED OVER A CLAY TILE

3 . GRILLED ON CHARCOAL



(MO)|(CR)|(PE)

RICE & PASTA

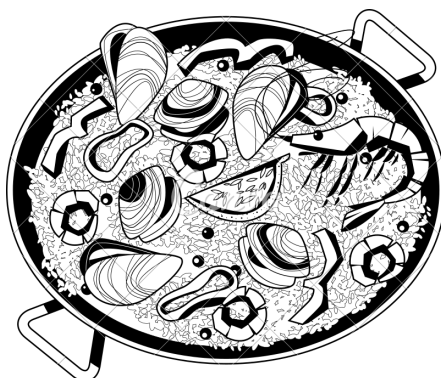


OUR DISHES ARE MADE WITH THE FINEST LOCAL INGREDIENTS, AS RICE BOMBETA DE SA POBLA, VEGETABLES FROM LOCAL PRODUCER , SALT FROM ES TRENC, FRESH PASTA AND LOCAL & SUSTAINABLE FISH FROM BALEARIC MEDITERRANEAN SEA.

LOBSTER RICE SEAFOOD RICE GRILLED LOBSTER CLAMS (MINIMUM TWO PEOPLE) (CR) (PE) (MO)	48 PER PERSON
“NEGRE” INK RICE OCTOPUS MOJO GLAZE CALAMARI SEPIA (MINIMUM TWO PEOPLE) (CR) (PE) (MO)	29 PER PERSON
“SENYORET” RICE SOLLER PRAWNS CUTTLEFISH MUSSELS CLAM (AV. FOR ONE PERSON) (CR) (PE) (MO)	27 PER PERSON
VEGETERIAN RICE SEASONAL MARKET VEGETABLES HERB OIL (AV. FOR ONE PERSON)	23 PER PERSON
LOBSTER PASTA ALLA CHITARRA TOMATO LOBSTER (CR) (C) (LA)	39

FOR MEAT LOVERS

WAGYU BEEF TENDERLOIN GRILLED MALLORCAN BLACK TRUFFLE POTATO PARMENTIER (SU) (AP) (LA)	85
SLOW COOK & GRILLED LAMB SHOULDER MEDITERRANEAN HERBS – CAULIFLOWER & ALMOND PUREE GRILLED BROCCOLINI (SU) (AP)	48



SIDE DISHES

MIXED GREEN SALAD | ACETO BALSAMICO AND AOVE OIL
(SU) 9

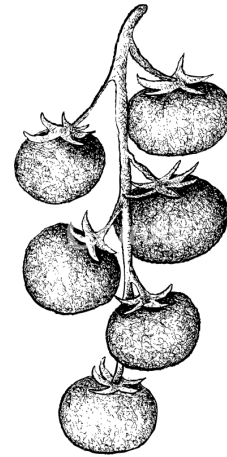
SEASONAL GRILLED VEGETABLES | ROMESCO SAUCE
(C) | (FC) 9

BAKED POTATOES WITH THYME | HERBS & CONFIT GARLIC OIL 7

GRILLED BABY ROMAINE | RED PEPPER VINAIGRETTE
(SU) 9

GRILLED BROCCOLINI | WITH CONFIT & THYME GARLIC OIL
(SU) 9

TRICOLORE VEGETEABLE FRIES | PARSNIP | CARROT | BEETROOT
(C) 8



DESSERT

ORANGE FROM SOLLER | CREMEUX | BLOODY ORANGE GEL | MERINGUE –
SPICED ORANGE SAUCE | ORANGE ICE – CREAM 8
(C)|(HU)|(FC)

STRAWBERRY | | BERGAMOT SORBET | STRAWBERRY | CREAM 11
(C)|(SU)|(HU)

ALMOND TEXTURES | TRAMUNTANA ALMOND SPONGE “GATO “ –
TOASTED ALMOND ICE – CREAM | TUILE | ALMOND PRALINE 11
(LA)|(SE)|(FC)|(C) | (HU)

CHOCOLATE SPHERE | MUSCOVADO SPONGE | BLACK CHOCOLATE MOUSSE –
GIANDUJA SAUCE | ESPRESSO CUSTARD 12
(C)|(FC)|(SO) | (HU)|(FC)

