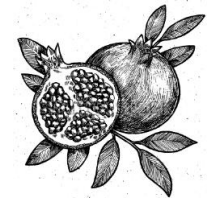


Something to start with...

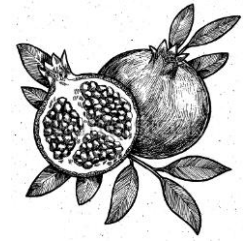
Salmon and avocado tartar with yoghurt spheres and an Asian vinaigrette	23€
Iberian pancetta Din Sum, stuffed with cabbage and prawns	20€
Chicken and vegetables Gyozas with smooth soya sauce	18€
Beef carpaccio with a citrus vinaigrette, baby salad leaves and Pecorino slices	25€
Foie log wrapped in sour apple, macadamia nuts and beetroot cake	24€
Mushroom risotto with artichokes, and fresh stracciatella	23€
Pulled pork croquettes with kimchi mayonnaise	17€
Iberian ham croquettes with thin ham and dry corn sand	17€



From the sea

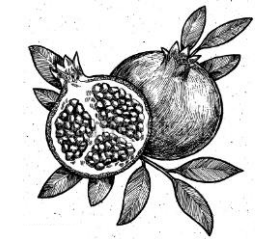
Grill Turbot with tomato compote, baked potatoes, spinach and our Son Julia white wine sauce	32€
Seabass Supreme with black calamari rice, herb alioli and tomato caviar	33€

From our mountains



Suckling pig terrine confit at 80°, its crispy cheek, apple and rosemary and honey sauce	32€
Beef tenderloin, creamy sweet potato, pearl onions and a red wine sauce	35€

Something sweet..



Apple tart tatin with forest fruit	11€
Caramelised crème brûlée with forest berries	10€
Chocolate coulant with vanilla ice cream	10€
Selection of ice creams and sorbets	4€/scoop

Service of bread, arbequina olive oil & Mallorca salt 2,5€ per person.

Please ask your waiter if you would like a vegetarian & allergy menu.