

· G A S T R O N Ó M I C O ·

PRODUCT MEMORY INFLUENCES

TASTING MENU





PRODUCT

C·A·R·T·E

A·P·P·E·T·I·Z·E·R·S

Spherical Gilda

Duck fritter, creamy dried fig, Mallorcan herbs and duck ham

Sashimi with Nikkei pickle scallop and kumquat

> Real Caviar | Amur Beluga (Dauricus x Schrenckii) 30gr 95€ | 50gr 155€

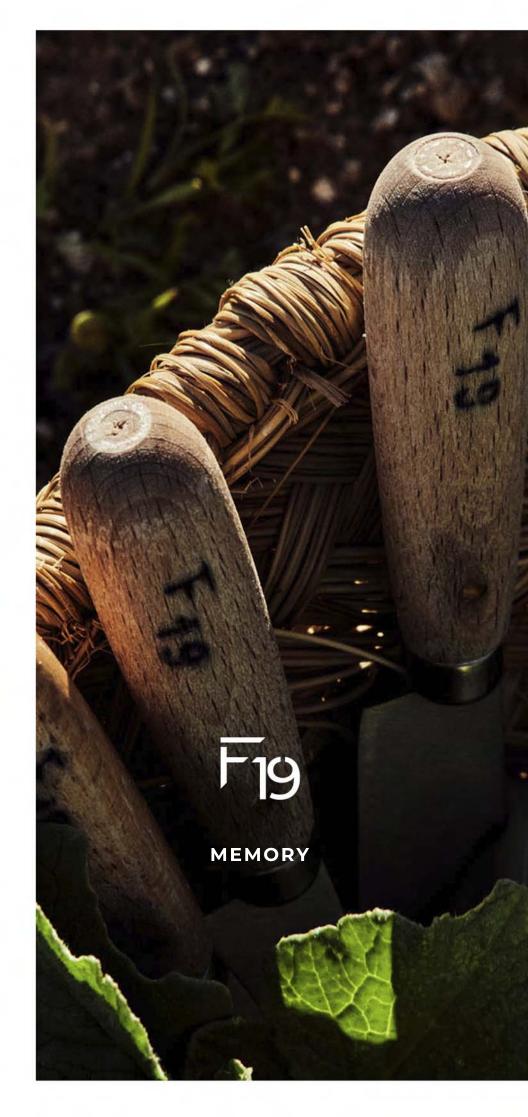
S·T·A·R·T·E·R·S

Red prawn with chive emulsion, spirulina gel, madras curry mayonnaise and citrus air

Dolphinfish tiradito with its own dashi, red pepper and air of orange from Sóller

Mallorcan black pork ensaimada, with black garlic

OUR VEGETABLE GARDEN Seasonal vegetables, cheese foam, cheese crumble and mushroom



$\mathsf{M}\!\cdot\!\mathsf{A}\!\cdot\!\mathsf{I}\!\cdot\!\mathsf{N} \quad \mathsf{C}\!\cdot\!\mathsf{O}\!\cdot\!\mathsf{U}\!\cdot\!\mathsf{R}\!\cdot\!\mathsf{S}\!\cdot\!\mathsf{E}\!\cdot\!\mathsf{S}$

Fried Mallorcan octopus with roasted sauce, creamy avocado, flame-cooked sweet corn and roasted bone marrow

Cod textures with seafood "suquet"

White beef fillet with creamy truffled potato and Cauliflower confit with butter (plus 8€ with fresh truffle)

Iberian pork with creamy tupinambo, salsifi and cantonese sauce

F19

INFLUENCES

C·A·R·T·E

C·H·E·E·S·E

Selection of artisanal cheeses of local, national and international origin

S·W·E·E·T

Chestnut, hazelnut, sweet, marrón glacé

Chocolate and walnut sponge cake, red currant, vanilla ice cream, cotton candy, toffee soup and white chocolate

