

# MENÚ CLÀSSIC

## STARTERS

Sóller prawn and free-range chicken sea and mountain dish with fresh herbs, green asparagus and creamy shrimp sauce.

Thin crêpes with fresh herbs, stuffed with free-range chicken and shrimp and served with green asparagus, a large prawn from our Port and American sauce made from their heads.

Fish, shellfish and mollusks from the Balearic Islands, a sprout and spicy herb salad with a creamy citric vinaigrette from the Sóller valley.

A selection of products from the Balearic sea cooked respecting their unique flavour and texture, accompanied by a salad with the best from Sóller's vegetable gardens.

Finely sliced Majorcan tuna, seasoned with citrus peel and salt from Es Trenc. An avocado and organic tomato tartar, lime-basil sorbet.

Thin strips of red tuna seasoned with Majorcan salt, Sóller lemons and Majorcan virgin olive oil, served with a Sóller avocado and tomato tartar and a lime-basil sorbet.

## MAIN COURSES

Fish from our coast with bay leaves, served with seasonal vegetables and fruits, and a fresh herb and tomato virgin sauce.

One of Bens d'Avall's classics. Light, refreshing and natural.

Majorcan suckling black pig with cabbage, potatoes, mushrooms and its juice with mace.

Majorca's most prestigious meat, slowly-cooked, juicy and served with classic Majorcan vegetables, juice from roasting the bones with mace.

## DESSERTS

Frozen Sóller orange soufflé with cocoa sablée and salt flakes, orange chocolate ice cream.

Delicate frozen orange mousse with orange marmalade, rich cocoa sablée with hints of salt and spices, interesting orange chocolate ice cream.

Variation of chocolates.

For lovers of the best chocolate in the world, Valrhona: chocolate pavé, chocolate cream, and for contrast fresh raspberry sorbet.

# MENÚ EVOLUCIÓ

## STARTERS

Tomato, chanterelle, sea herb and blue lobster risotto.

Unique rice, fresh and tasty, with a touch of the sea from the lobster and salicornia.

Stuffed Majorcan countryside vegetables: tomato with cod, zucchini flower with squid, eggplant with lean pork, ripe tomato and basil sauce.

A modern take on a classic, with all the flavour of the Majorcan countryside.

Cold Majorcan suckling pig terrine with pistachios, melon and endive salad with a spice and sweet and sour mango cream.

Fine 100% suckling pig terrine, without added fats or starches, with Bronte pistachios and spices, served with a melon and endive salad and mango cream.

## MAIN COURSES

Fish from our coast with Majorcan style stewed vegetable cannelloni, iodized juice and paprika emulsion with raisins and pine nuts.

Our version of one of the of Balearic sea cuisine's most authentic recipes.

The best from our Sierra de Tramuntana lamb: two textures of the best lamb in the world, candied tomato parmentier, pine nuts and arugula.

On the one side, a carrot stew with citric hints and on the other side, slowly roasted lamb with juniper sauce.

Spiced brioche, tonka bean ice cream, bergamot, Tahitian vanilla and ginger.

Our own version of the classic rum baba, refreshing and with the warmth of the spices.

Apricot, lavender, lemongrass, almond, licorice and Ivoire white chocolate.

A dessert that transports us to the Mediterranean summer.

Both Menus include: Sóller olive oil, snacks (one cold, one hot and one crunchy), a starter, a main course, a dessert (which are the same for both menus), a glass of champagne, two glasses of white wine, a glass of red wine, water and coffee.