



## Tasting Menu “Porta Caeli”

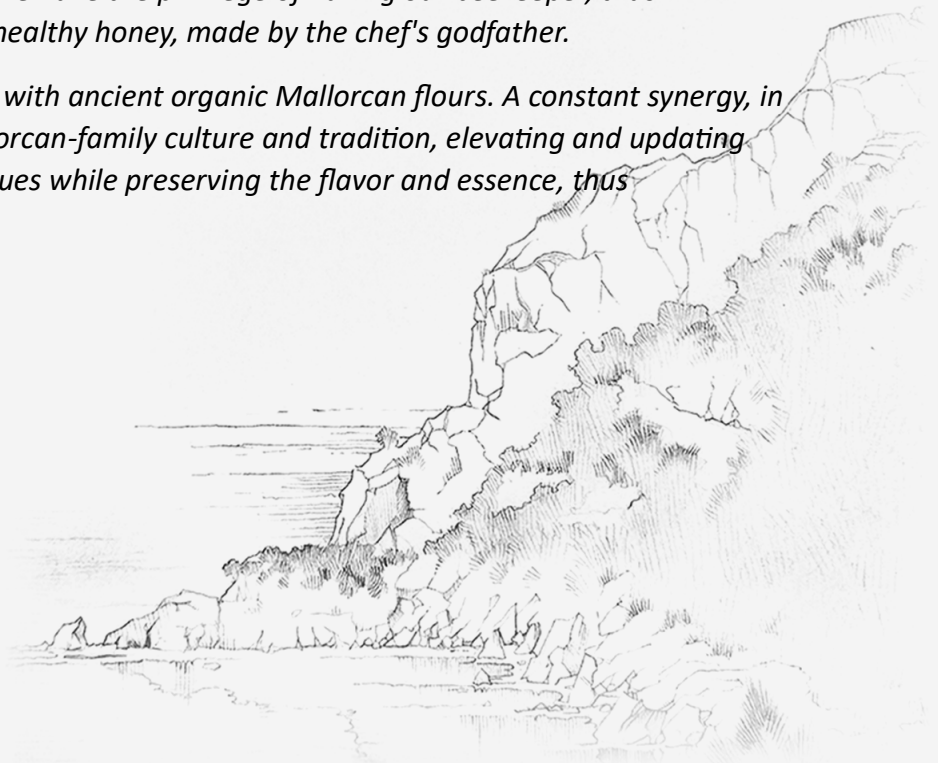
*(La puerta al cielo)*

*Welcome to Béns d’Avall. You are now seated in a place of pilgrimage and worship. For thousands of years, different cultures have left their mark on this environment and its people, who are now our family. Cultures shared from generation to generation with respect and affection, expecting nothing in return but to enjoy with us. Let’s call it shared happiness. A wisdom that we share with you today in the form of a gastronomic experience.*

*A journey through time, rooted in traditional Mallorcan cuisine, alongside the producers and artisans that surround us. Supporting and revaluing family and Mallorcan agriculture. Demanding and selective with sustainable fishing and natural livestock.*

*We were and are farmer-restaurateurs; a garden of citrus fruits, vegetables, and aromatic herbs sustains part of our pantry. On the other hand, we have cared for generations for an olive grove of ancient olive trees where we produce our own olive oil, and at the same time, we have the privilege of having our beekeeper, thus generating authentic and healthy honey, made by the chef’s godfather.*

*Additionally, we only work with ancient organic Mallorcan flours. A constant synergy, in order to enhance our Mallorcan-family culture and tradition, elevating and updating with more evolved techniques while preserving the flavor and essence, thus maintaining our identity.*



### ***Spring at Béns d'Avall – Garden Cornetto.***

*Directly from our gardens, the last winter vegetables and the freshness of spring form our first step, a savory cornetto filled with roasted and fermented cauliflower with blood orange macerated with honey and aromatic herbs from our garden, with crunchy hints of pistachio.*

### ***Spring at Béns d'Avall - Savory Éclair***

*From our French-Mallorcan roots and our passion for pastry, our savory éclair with “labneh” made from Mallorcan sheep yogurt, pickled cucumber with lemongrass from our garden, and “cap roig” from our coast marinated with lemon peels and steamed.*

### ***Mallorcan Essence***

*History, love, and respect symbolize our family heritage linked to the Mallorcan countryside. Potato coca filled with Mallorcan soups, confit Mallorcan quail egg, and smoked eel from the Albufera of Pollença. Accompanied by its cooking broth “Mallorcan Dashi” and “Minutina” leaf seasoned with salt from our coast and olive oil from our grove.*

### ***Blanc de Mar***

*Mallorcan almond Menjar Blanc and seafood sauce “as my grandmother Ninette made it,” rock mussel from Menorca, organic national Rio Frio caviar, and marine hints from our coasts.*

### ***Tiberi***

*“What a feast!” would say Tiberius, the ancient Roman emperor from whom this expression comes. Our most personal “tiberi” consists of fresh steamed ray from our coast and its juice, white sweet potato with citrus hints, “Gerret” garum and green olives, artichoke, and aromatic herbs from our garden. Alongside artisan cold cuts, goat cheese, and goat milk ice cream from the Tramontana mountains flavored with honey and plankton.*

### **Family Heritage – “Vol-au-vent” of Red Shrimp**

*Our life would not be the same if my grandmother had not shared this gem with us. Artisan puff pastry made by us, red shrimp from our coast, tear peas, and Mallorcan “button” mushrooms, light velouté, and American sauce with hints of tarragon and fennel from our garden.*

### **Alconásser - Sustainable Fishing**

*Our philosophy is to work only with those types of fish that, due to their reproduction methods, have already completed their cycle by age and weight. Our choice for coherence and proximity is the dentón from the northern coast, master of the Tramontana. Steamed dentón loin, with ravioli of its belly, tender asparagus from our valley glazed with Tramontana capers, roasted pumpkin, and dentón juice sauce with hints of champagne and parsley, reminiscent of a “Meunière.”*

### **“Gigot Rostit” of Tramontana Lamb**

*The best lamb in the world, Mallorcan from the Tramontana, leg of lamb, cooked for 24 hours and roasted over a wood fire, native “borratxona” cabbage, Mallorcan-style stewed, filled with artisan sobrasada from Sóller. Finished with “rostit” sauce and chamomile from Puig Major handpicked for us. Accompanied by roasted celery root macaron, vegetable demi-glace, and black truffle melanosporum.*

### **Citrus Orchard of Can S'anat**

*From the Can S'anat orchard, which my aunt Margarita Vicens has cared for over many years, we make the sorbet with juice from her oranges "avec la cannelle," and prepare a ragout with the peels of grapefruit, orange, and lemon, crowned with a frozen Mallorcan wine granita and a light foam of "Ponche del Rei en Jaume."*

### **Fili-pino halepensis**

*From our forest, our version of the Filipino ice cream sandwich, filled with green pine leaf ice cream, pine nut shortbread, oil, and green pine resin.*

### **Opérculos**

*When honey is more mature, it is called capped honey. Bees close the cell with a thin layer of wax to optimize its conservation. In order to enhance the honey of my godfather Xim, our family beekeeper, we made a cell of fresh and creamy ripe honey.*

*When collecting honey, a sieve is used where waste and impurities accumulate, these are called opercula. Which is an essential engine and base to make a good mead. When everything is used, it gives a rise to a wonderful mead made by Xim Reynes, thus creating an endless cycle.*

*Frozen chocolate of creamy ripe honey paired with lemon thyme, nutmeg and lemon juice from the orchard where the bees live. Creating a game of nuances and flavors very similar to that of capped honey.*

### **Propóleos**

*The very careful and intelligent bees use the leftover resin and pollen to seal and insulate the honeycomb, thus creating a paste called propolis known for its healthy properties in small doses. During the maintenance of his work, our beekeeper collects propolis, so that we can infuse the flavor in this last bite and inspire us to value all his great work.*

*Creamy chocolate made from toasted honey ferments and fresh pollen*

### **Olive Grove**

*Olive oil bonbon made with olive oil from our grove of ancient olive trees and Valrhona "Guanaja" chocolate.*