

# ÀNIMA MENU

## **Salty Slice**

*Macerated Majorcan black pork with navel oranges and sun-dried apricot.*

## **Apicius Tart**

*Travel through ferments, garums and spices linked with the most unique freshness of our garden and surroundings. Bluefin tuna from our coast and honey from Alcònasser.*

## **Blanc de mar**

*Majorcan almond blanc and seafood sauce juice made just "like my grandmother Ninettes", oyster, caviar and marine nuances of our coasts.*

## **Synergies of the Albufera**

*Our version of Valldemossas famous "coca de patata" (potato bun) stuffed with duck civet, Albufera sauce and an oregano from Lebanon called "moradux" from our unique permaculture garden.*

## **Sea of Cereal and Oil**

*Ancient, organic monocucum wheat and olive oil from millenary olive trees from our olive grove in Fornalutx.*

## **Synergies of our land and sea**

*Flavors and memories stewed over low heat. Seafood and artisan sausages.*

## **Synergies of our family**

*Lightly fried Majorcan ray with soft spring pickle, "Beurre noisette" sauce, hints of tarragon and kaffir lime leaf from our unique Alconàsser orchard.*

## **The Saint of the Tramuntana**

*The best lamb in the world, Majorcan from the Tramontana. Macerated and roasted slowly, fresh peas, "chocolate mint" and black truffle "melanosporum" and an old-fashioned "rostit" juice.*

## **Sherbet of "mandalina"**

*Mandarine ice cream bar from my Aunt Tita's magical citrus orchard.*

## **Guanaja mon amour**

*Valrhona guanaja chocolate artisan puff pastry, Majorcan strawberries macerated with rose and limes from Tita's citrus orchard in Sóller.*

## **Pinus halepensis**

*"Leche merengada" made from green pine leaves from Alconàsser.*

## **Propóleos**

*Honey from my godfather's beehives, creamy chocolate made of ferments and pollen from our olive grove.*

· 120€ ·

V.A.T. Included.

The menu must be served for the full table.



## Béns d'Avall 1971-2023

*Catalina Cifre, Benet Vicens & Jaume Vicens*

After walking several miles along this path between the sea and the sky, it is clear that you are in a unique place, the Sierra de Tramontana. Welcome to our universe.

The cuisine of Béns d'Avall offers a different way of discovering the uniqueness of the Balearic gastronomy. It does so, by placing value on the products that we grow ourselves in our orchards and the way we do it: permaculture, or in other words, the utmost respect for the diversity that nature provides us with.

Our dishes also reflect our history, our millenary roots which like the old olive trees that embellish the Sierra de Tramontana, it also transmits the richness and variety provided by the civilisations that have lived here before us.

We invite you to enjoy a revealing experience in which we have carefully chosen each ingredient, not only to try to achieve culinary excellence, but also to support local producers who defend the biodiversity and generosity of mother earth.

