

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, candied kumquat and fresh marjoram from our unique permaculture orchard.

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

Mallorquin dentex from sustainable fishing, steam-roasted with seawater, mild spring marinade, "beurre blanc" sauce with nuances of kaffir lime leaf from the unique orchard of Alcònasser.

The Saint of the Tramuntana

The best lamb in the world, Majorcan from the Tramontana. macerated and roasted slowly, fresh peas, glazed sweet bread and an old-fashioned "rostit" (roast) juice.

Pine bark

Toasted shades of pine and piñon, "mandalina" from my aunt Tita's magical citrus orchard and Valrhona guanaja chocolate.

Magnum pinus halepensis

Frosted green pine leaf, tonka bean and citrus.

Lemon Breton from "can S'anat"

Creamy and icy lemon from our family's orchard of critics from the Soller valley and Majorcan almond Breton sable.

Propóleos

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

· 130€ ·



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 civilizations 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.

