

MENÚ ÀNIMA

Magdalena de Costa

Basil muffin from our orchard in Sóller, marinated fish from our coast and dried apricot and lime emulsion.

Apicius Tart

Travel through ferments, garums and spices linked with the most unique freshness of our garden and environments with 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

Potato coca "abriochada" stuffed with duck civet, albufera sauce, confit kumquat and fresh marjoram from our garden in Sóller.

Seas of cereal and oil

Artisan sourdough bread made with organic ancient monocucum wheat and olive oil from millenary olive trees from our Fornalutx olive grove.

Mediterranean Synergies

Red shrimp from Sóller cooked with sea water steam, trigo monocucum- the first wheat domesticated by mankind, summer pickles, nuances of algae and fennel root.

Sustainable Fisheries and Permaculture

Mallorcan sustainable fishing dentex steam-roasted, zucchini flower stuffed with fresh Mallorcan cheese and "beurre Blanc" sauce with hints of kaffir lime leaf.

The Saint of the Tramontana

The best lamb in the world- Mallorcan from the Tramontana. Macerated and stuffed with foie, slowly roasted over a wood fire, paired with fresh Mallorcan figs, summac and summer truffle.

Pine Bark

Toasted nuances of pine and pine nut, "mandalina" from my aunt tita's garden and Valrhona Guanaja chocolate.

Pinus halepensis

Meringue green pine leaf from Alconasser with tonka bean.

Lemon Breton from "Can S'anat"

Creamy lemon and ice cream from our family's citrus orchard in the Sóller valley and Mallorcan almond Breton sable.

Propolis

The honey of my godfather, our beekeeper, in a creamy bonbon of ferments and pollen from our olive grove.

· 130€ ·

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, 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 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.

