

STARTERS

Tomato variation with Burrata, basil and 12 year old balsamic vinegar

14 €

Vitello Tonnato of veal with capers – tunasauce

14 €

Quinoa salad with Avocado and grilled Prawns

14 €

Lobster soup with Armagnac and lemon foam

15 €

Grilled Scallops and Langostines with carrot confit, avocado cream and cider foam

16 €

Tuna Tartar with avocado cream

16 €

Our House Beef Tartar with “Oli de Santanyi”

16 €

Foiegras terrine with Apple variation

19 €

VEGETARIAN

Tagliatelle with wild mushrooms and truffle flavour

18 €

Cous cous Burger with guacamole, tomato and sweet potato chips

18 €

This prices include VAT

We advise you if you have some type of food allergy consult with our staff

MAIN COURSES

Seafood risotto with Clams

24 €

Tuna Tataki with wakeme seawood and mango sauce

25 €

Grilled Turbot with ginger crust, green peas puree and lime-coconut sauce

25€

Seabass filet with potato puree, spinach and saffron sauce

25 €

In red wine braised Beef Cheeks with pack choy and potato puree

25 €

Lamb chops with herbs crust, mallorcan tumbet and sauteed potatoes

28 €

Beef Tenderloin with onion puree, Café de Paris butter and seasonal vegetables

30 €

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