

**STARTERS**

Creamy Hokkaido pumpkin soup with grilled prawn and Sobrada

14 €

Quinoa salad with mallorcan trampo and serrano ham chips

14 €

Goat Cheese with Honney, Figs and puff pastry

14 €

Lobster soup with Armagnac

15 €

Our House Beef Tartar with "Oli de Santanyi"

16 €

Ceviche of Seabass with avocado creme and shallots

18 €

Foiegras terrine with port wine gelee and Figs

19 €

**VEGETARIAN**

Tagliatelle with wild mushrooms and truffle flavour

18 €

Baked potato wedges with spinach leaves and quail eggs

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

25 €

Seabass fillet with spinach, potato puree and lobster sauce

26 €

Hake fillet with seasonal vegetables and tomato essence

28€

Grilled Turbot fillet with leek sauce, pumpkin puree and sautéed tomatoes

28 €

In red wine braised Beef Cheeks with butter carrots and potato gratin

26 €

Lamb chops with herbs crust, braised vegetables, celery puree and Pommery mustard  
sauce

29 €

Beef Tenderloin with bean cassoulet, tarragon croquettes and Madeira sauce

32 €

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