

OUR BUFFET OFFERS A SELECTION
OF SALADS,
ANTIPASTI AND DESSERTS

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SALADS AND STARTERS

IBERIAN SALAD

With Iberico ham, cantaloupe melon, spearmint and fried walnuts with a Balsamic reduction and extra virgin olive oil

VEGAN SALAD

Mixed salad leaves, quinoa, wild mushroom confit, smoked tofu, cherry tomatoes, beetroot and soy vinaigrette




MALLORCAN 'SOPAS'

Traditional regional soup with vegetables and shavings of farmhouse bread

WILD MUSHROOM RISOTTO

With truffle aroma, crispy parmesan and baby leaves

LAMB AND AUBERGINE PARMENTIER






Oven-baked au gratin, served with a thyme jus and bouquet of crunchy leaves   

CRISPY PRAWN CAKES





With sweetcorn purée, roasted baby vegetables and dressed rocket leaves

MAIN COURSES





WHEAT TAGLIATELLE WITH GREEN PESTO

With sun dried tomato, rocket, pine nuts and parmesan     

SNAPPER LOIN ROASTED IN A THYME AND CURED CHEESE CRUST

With creamy peas, fried aubergine, courgette spaghetti and avocado    

MALLORCAN-STYLE COD MEDALLIONS




With new potatoes, spinach with raisins     and pine nuts, sobrasada molasses and crispy ensaimada

SUCKLING PIG CONFIT

AND APPLE COMPOTE

Served without bones, with roast 'patató' potato and a seasonal vegetable stew

BRAISED TURKEY BALLOTINE À L'ORANGE

Baked polenta rectangles, light mashed potatoes, tomato concassé and edamame sautéed with spring onion   

OUR DESSERTS




ALMOND 'GATÓ'

Cream of turrón, caramel ice cream and warm chocolate sauce

WARM BROWNIE

With caramelised walnuts, almond ice cream and hazelnut sauce

CARPACCIO OF FLAMBÉED PINEAPPLE

With orange liqueur, fruit balls    and coconut ice cream

CHEESE COURSE

Manchego with a black rind, German blue cheese, cured Mahón cheese fig jam, tart apple and crostini

YOUR CHOICE OF ICE CREAMS

AND SORBETS

With sauces and crispy toppings

SWEET WINES

ROVER - 19,50 €/l

BODEGAS RIBAS · Moscatell

DOLÇ DE SA VALL - 12,50 €/l

MIQUEL GELABERT · Moscatell

VI DE GEL DE GRAMONA - 17,95 €/l

GRAMONA · Riesling

VAT included

Allergens



Gluten



Egg



Fish



Shellfish



Crustacean



Milk



Celery



Sesame



Nuts



Peanuts



Soya



Lupins



Mustard



Sulphites