

OUR BUFFET OFFERS A SELECTION
OF SALADS,
ANTIPASTI AND DESSERTS

SALADS AND STARTERS

IBERIAN SALAD

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

MARINATED SALMON BOWL

with wakame, edamame, mango, radishes, cucumber and avocado




MALLORCAN 'SOPAS'

Traditional regional soup with vegetables and shavings of farmhouse bread

WILD MUSHROOM RISOTTO

With truffle aroma, crispy parmesan and baby leaves

AUBERGINE PARMIGIANA





with mozzarella au gratin, a roasted tomato sauce, oregano and salad leaves   

CRISPY PRAWN CAKES





With sweetcorn purée, roasted baby vegetables and dressed rocket leaves

MAIN COURSES





SPINACH AND RICOTTA RAVIOLI

with oregano and a sundried tomato sauce, rocket, pine nuts and parmesan    

SNAPPER LOIN ROASTED IN A THYME AND CURED CHEESE CRUST

with a creamy pea purée, roasted beetroot and courgette spaghetti with 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 - 19,95 €/🍷

BODEGAS RIBAS · Moscatell

DOLÇ DE SA VALL - 12,85 €/🍷

MIQUEL GELABERT · Moscatell

VI DE GEL DE GRAMONA - 18,45 €/🍷

GRAMONA · Riesling

VAT included

Allergens



Gluten



Egg



Fish



Shellfish



Crustacean



Milk



Celery



Sesame



Nuts



Peanuts



Soya



Lupins



Mustard



Sulphites