

OUR BUFFET OFFERS A SELECTION
OF SALADS,
ANTIPASTI AND DESSERTS

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HOT AND COLD STARTERS

SPANISH SALAD

Duo of cantaloupe and piel de sapo melon, lamb's lettuce, 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'

With crispy cheese and aromatic herbs

WILD MUSHROOM RISOTTO

With truffle aroma, crispy parmesan and baby leaves

AUBERGINE AND RED ONION PARMENTIER



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

CRISPY VEGETABLE CAKES

With sweetcorn purée, roasted baby vegetables and dressed rocket leaves    

MAIN COURSES

STUFFED PIQUILLO PEPPERS

With tofu and aubergine confit  





WHEAT TAGLIATELLE WITH GREEN PESTO

With sun dried tomato, rocket, pine nuts and parmesan

PISTO STEW AU GRATIN

With egg and Mahón cheese

ROAST AVOCADO IN A NUT CRUST

Baked polenta rectangles, 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 €/🍷

BODEGAS RIBAS · Moscatell

DOLÇ DE SA VALL - 12,50 €/🍷

MIQUEL GELABERT · Moscatell

VI DE GEL DE GRAMONA - 17,95 €/🍷

GRAMONA · Riesling

VAT included

Allergens



Gluten



Egg



Fish



Shellfish



Crustacean



Milk



Celery



Sesame



Nuts



Peanuts



Soya



Lupins



Mustard



Sulphites