

OUR BUFFET OFFERS A SELECTION
OF SALADS,
ANTIPASTI AND DESSERTS

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COLD AND HOT STARTERS




POLLENÇA SALAD

mixed salad leaves, tomato, green pepper, red onion, beetroot, olives and capers with a chive vinaigrette and fried almonds

TROPICAL SALAD

Palm heart, avocado, pineapple, mango, mixed salad leaves and radicchio with a citrus dressing of lime, orange and coriander

CREAM OF LEEK AND POTATO SOUP

With confit leek and beetroot chips   

CRISPY BLUE CHEESE FRITTERS

With spearmint, lime and ginger, on lamb's lettuce, wakame and sundried tomato

CREAMY WILD MUSHROOM RAVIOLI

with shavings of Mahon cheese, aroma of truffle and rocket

GALICIAN-STYLE POTATOES

Saffron parmentier, spiced wedges and spiced crisps

MAIN COURSES

VEGAN STIR FRY

Rice noodles sautéed with seasonal vegetables, soy sauce and sesame oil

CAULIFLOWER AU GRATIN

With a Mahon cheese bechamel, bouquet of courgette and grilled green asparagus

VEGETARIAN MEATBALLS

in a tomato sauce with young garlic, vegetables and aromatic herbs

FRESH CHARGRILLED VEGETABLES

With a sweet potato, leek and white cabbage trinxat, rosemary oil and fried pumpkin seeds

OUR DESSERTS

DARK CHOCOLATE COULANT

Crème anglaise, pistachio ice cream and crispy orange

ILLA D'OR SUNDAE

Vanilla ice cream, coffee mousse with an Irish cream aroma and chocolate soil

FRESH FRUIT SALAD WITH FRUITS OF THE FOREST

With a raspberry sorbet and mint coulis

CHEESE COURSE

Mallorcan semi-cured cheese, blue cheese and Dutch gouda, plum jam, toasted almonds and focaccia biscuits

YOUR CHOICE OF ICE CREAMS AND SORBETS

With sauces and crispy toppings

SWEET WINES

ROVER - 19,95 €/l

BODEGAS RIBAS · Moscatell

DOLÇ DE SA VALL - 12,85 €/l

MIQUEL GELABERT · Moscatell

VI DE GEL DE GRAMONA - 18,45 €/l

GRAMONA · Riesling

VAT included

Allergens



Gluten



Egg



Fish



Shellfish



Crustacean



Milk



Celery



Sesame



Nuts



Peanuts



Soya



Lupins



Mustard



Sulphites