

OUR BUFFET OFFERS A SELECTION OF SALADS, ANTIPASTI AND DESSERTS

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SALADS AND STARTERS

ANDALUSIAN GAZPACHO    

served with a garnish of its ingredients and croutons

NORWEGIAN SALAD  

*Mixed lettuce leaves, smoked salmon, cherry tomatoes,
avocado, orange, pink grapefruit*

and a lemon and dill vinaigrette

CREAM OF CAULIFLOWER
SOUP WITH SAFFRON    

With confit pears, and garlic and parsley croutons

GARLIC RED KING PRAWNS   

Sautéed with garlic, chilli, paprika and toasted bread

TRIO OF HOMEMADE CROQUETTES

*With wild mushrooms, Serrano ham and cuttlefish, served
with a piquillo pepper emulsion and crispy onion*     

MALLORCAN-STYLE EGGS   

cooked in a terracotta cazuela

with a sauté of onion, tomato, sobrasada and oregano

MAIN COURSES

SPICED PUMPKIN RISOTTO  

With creamy cheese, parmesan and rocket

SWORDFISH IN A HERB VELOUTÉ

*With a fine basil, parsley and spearmint sauce, celery purée,
sautéed spiced pumpkin and a crunchy lemon tuile*    

GRILLED SEABASS FILLET  

*On a bed of Mallorcan tumbet,
with a warm pickle vinegar and fried rice noodles*

PORK LOIN WITH CABBAGE   

*Traditional Mallorcan recipe with pork, cabbage,
sobrasada and butifarrón sausage,
cooked with raisins, pine nuts and aroma of marjoram*

ROAST TURKEY BREAST   

*Tatin of dried apricots in Moscatel wine
with mashed potatoes, tender peas and a ginger sauce*

OUR DESSERTS

CRISPY ENSAIMADA    

*Served with a vanilla and dark rum sauce, figs
in syrup, Baileys ice cream and chocolate soil*

DARK CHOCOLATE MOUSSE     

*served with pistachio cream,
caramel ice cream and a cinnamon biscuit*

FRESH FRUIT TRIO 

*Orange, kiwi and pineapple with mandarin sorbet
and blueberry confit*

CHEESE COURSE   

*Cured Mahón cheese, Brie and semi-cured Manchego,
quince jelly, dates and thyme crostini*

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