

OUR BUFFET OFFERS A SELECTION
OF SALADS,
ANTIPASTI AND DESSERTS

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STARTERS AND SALADS

CAESAR SALAD

*Fried chicken fingers in a panko crumb on a bed
of a five-leaf salad, with cherry tomatoes and croutons,
Caesar dressing and parmesan shavings*

MALLORCAN COCIDO CROQUETTES

*served on a bed of salad leaves
and cream of fennel*     

CREAM OF CARROT AND POTATO SOUP WITH AROMA OF FRESH GINGER

With a garnish of its ingredients and aromatic herbs

RUSSIAN SALAD WITH MARINATED SALMON

with lamb's lettuce and fish roe

STEAMED MUSSELS

*With a white wine cream with spring onion
and saffron potatoes*

SEAFOOD FRITO

with prawns, squid, mussels, potatoes and vegetables

MAIN COURSES

MOUNTAIN-STYLE SPAGHETTI

with wild mushrooms, white cabbage julienne and parmesan

LITTLE HAKE LOINS IN A CITRUS BATTER

*with an aromatic herb parmentier,
braised red cabbage and sautéed cherry tomatoes*

FILLET OF SEA BASS AU GRATIN

WITH BUFFALO CHEESE

on a bed of sautéed baby vegetables and basil oil

MALLORCAN-STYLE MEATBALL STEW

With spiced potatoes, small onions

and toasted almonds    

ROAST DUCK MAGRET

*With soy sauce, honey and wholegrain mustard,
served with baked potatoes, fine green beans
and Vichy carrots*

OUR DESSERTS

OUR ALASKA SOUFFLÉ

*Flambéed in rum, with vanilla ice cream,
soft meringue and citrus zest*

CHEESECAKE

*Oven-baked with a biscuit base and served
with a red berry sauce and raspberry sorbet*

CHOCOLATE MUG CAKE

With white chocolate and spearmint sauce

TUTTI FRUTTI AL CAVA

*Served in a glass with a spearmint granita
and an orange wafer*

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



Soy



Lupins



Mustard



Sulphites