





OUR BUFFET OFFERS A SELECTION  
OF SALADS,  
ANTIPASTI AND DESSERTS




## SALADS AND STARTERS

### GREEK SALAD


*Feta cheese on mixed salad leaves, black olives, diced tomato, cucumber and red onion with crispy peppers, fried walnuts and a spearmint dressing*

SESAME CRUSTED TUNA TATAKI    

*Served on wakame seaweed, fried artichokes and a duo of guacamole and chipotle creams*

ONION SOUP WITH WHITE WINE   




*Bouquet of confit onion and cheese toast au gratin*

MALLORCAN-STYLE BALLOTINE  
OF CHICKEN STUFFED WITH FIGS 

*On a bed of baked mushrooms, with a fusion of sobrasada and honey and toasted almonds*

### BEEF TARTARE

*Classic dressing, poached egg yolk and toasted focaccia*

CHILLED ROCK FISH TERRINE   

*Prawn sauce, bouquet of fresh salad and toasted rustic bread*

## MAIN COURSES






### GRILLED SALMON LOIN

*Creamy red sweet potato, cubes of sautéed beetroot, steamed broccoli and a syrupy citrus sauce*

### GRILLED SEA BREAM

*Served with creamed chickpeas, roast tomato and fresh spinach, warm garlic butter, paprika, chilli and parsley*

### PRAWN AND SPINACH LASAGNE

*Seafood coulis and bechamel     *

*with Mahón cheese au gratin*

### CHIMICHURRI MIXED GRILL

*A mix of our chargrilled meats with baked potatoes and vegetables, fried garlic and a spiced sauce*

### ENTRECOTE STEAK WITH

### A GREEN PEPPERCORN SAUCE

*Potatoes au gratin and a grilled vegetable garnish*

## OUR DESSERTS

### APPLE TARTE TATIN

*Served warm with vanilla ice cream and caramel sauce*

### DOUBLE CHOCOLATE CAKE

*With vanilla sauce, mandarin sorbet and cocoa crumble*

### FRUIT MIX

*Cantaloupe melon, pineapple, orange and blueberries with strawberry ice cream and lemon biscuits*

### CHEESE COURSE

*Semi-cured Mahon cheese, Burgos-style fresh cheese and Havarti red onion jam,*

*fried almonds 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