

OUR BUFFET OFFERS A SELECTION  
OF SALADS,  
ANTIPASTI AND DESSERTS

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## 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*

### CREAM OF TOMATO CAPPUCINO

*With milk foam, basil and black olive dust*

### 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 CARPACCIO

*With a citrus dressing, parmesan shavings, grissini breadsticks and rocket*

### 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 FILLET

*served with cream of chickpeas, roasted tomato and spinach with a white wine and chive sauce*

### SPINACH AND PINE NUT CANNELLONI

*with tomato concassé and Mahon 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 with Mallorca cheese and fresh vegetables*

## OUR DESSERTS

### FINE APPLE TART

*Served warm with vanilla ice cream and caramel sauce*

### DOUBLE CHOCOLATE CAKE

*With apricot sauce, mandarin sorbet and cocoa crumble*

### FRUIT MIX

*Cantaloupe melon, pineapple, orange and blueberries with pineapple sorbet 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 - 19,95 €/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