







OUR BUFFET OFFERS A SELECTION
OF SALADS,
ANTIPASTI AND DESSERTS

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SALADS AND STARTERS

MEDITERRANEAN SALAD   

*roasted vegetables on a bed of mixed leaves
with cherry tomatoes and a balsamic
and extra virgin olive oil vinaigrette*

TRAMUNTANA SALAD   

*Goat's cheese medallion au gratin
on a bed of a five-leaf salad, crudités
red berries and a pear, honey and walnut vinaigrette*

CREAM OF WHITE ASPARAGUS SOUP   

With roasted asparagus tips and crispy ham shavings

SALMON TARTARE    

*dressed with tzatziki, chives
and seeded bread crostini*

BRIE BITES   

*Fried in a tempura batter,
on a bed of fresh salad with a raspberry vinaigrette*

BALEARIC BOUILLABAISSE     





With rock fish, prawns and crostini

MAIN COURSES

OVEN-BAKED SEAFOOD PAELLA    

*With fried cuttlefish, king prawns, mussels, squid
and baby vegetables, served with lemon and green pepper*

STEAMED STONE BASS SUPREME

*on a bed of boiled potatoes, vegetable chop suey
and tartar sauce*    

OVEN BAKED COD LOIN    

*on a bed of potatoes 'a la importancia', tomato concassé
and a warm vinaigrette of Mallorcan olives*

TANDOORI CHICKEN KEBAB   

*With red onion, bacon, basmati rice, Cajun sauce
and a wild mushroom ragù*

ROASTED LEG OF PORK

WITH ROSEMARY AND HONEY   





*On Rioja-style potatoes, spinach, roasted grapes
and a Dijon mustard sauce*

OUR DESSERTS

CARDENAL DE LLOSETA    

*With a meringue base, sponge and Chantilly cream
served with red berries and vanilla ice cream*

CARAMELISED FRIED MILK PAVÉ

*On a chocolate brownie with stracciatella ice cream a
nd an almond tuile*    

CREAMY CHOCOLATE DESSERT    

With mango sorbet, crispy biscuits and fresh fruit

GRILLED FRUIT  

*Melon, pineapple, banana and strawberry
grilled and served with a warm chocolate sauce
and strawberry ice cream*

YOUR CHOICE OF ICE CREAMS

AND SORBET    

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