

OUR BUFFET OFFERS A SELECTION
OF SALADS, ANTIPASTI AND
DESSERTS

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COLD AND HOT STARTERS

ANDALUSIAN GAZPACHO   

served with a garnish of its ingredients and croutons

COCKTAIL SALAD 

Mixed salad leaves, mango, cherry tomatoes, avocado, orange, pink grapefruit and a lemon and dill vinaigrette

CREAM OF CAULIFLOWER SOUP

WITH SAFFRON    

with small confit potato balls and beetroot chips

BATTERED COURGETTE SLICES   

Fried in a panko batter, sundried tomato, sauce italienne and basil

WILD MUSHROOM CROQUETTES    

Served with a piquillo pepper emulsion, Agria potatoes and crispy onion

MALLORCAN-STYLE EGGS   

cooked in a terracotta cazuela with a sauté of onion, tomato, tofu and oregano

MAIN COURSES

SPICED PUMPKIN RISOTTO  

With creamy cheese, parmesan and rocket

MALLORCAN TUMBET AU GRATIN

made with potatoes, peppers, courgette, tomato

and with a Mahon cheese gratin 

SEASONAL GRILLED VEGETABLE PLATTER

With smoked tofu, salt flakes and fresh herb oil 

VEGETABLE CURRY  

With roast seitan, basmati rice and an olive oil wafer

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 €/🍷

BODEGAS RIBAS · Moscatell

DOLÇ DE SA VALL - 12,85 €/🍷

MIQUEL GELABERT · Moscatell

VI DE GEL DE GRAMONA - 18,45 €/🍷

GRAMONA · Riesling

VAT included

Allergens



Gluten



Egg



Fish



Shellfish



Crustacean



Milk



Celery



Sesame



Nuts



Peanuts



Soya



Lupins



Mustard



Sulphites