

OUR BUFFET OFFERS A SELECTION  
OF SALADS,  
ANTIPASTI AND DESSERTS

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## COLD AND HOT 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 TOFU 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*

### CHILLED VEGETABLE TERRINE

*with tomato sauce, salad leaves and rustic bread crostini*

### BEETROOT AND PINEAPPLE TARTARE

*with cured egg yolk and focaccia crostini*

### SPINACH CANNELLONI

*with a Mahon cheese bechamel, parmesan au gratin and raisins in sweet wine*

## MAIN COURSES

### VEGAN BURGER

*With chickpeas, quinoa and vegetarian meat, served with wakame seaweed, guacamole and sweet and sour chilli sauce*

### GRILLED SEITAN STEAK

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

### GRILLED PUMPKIN

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

### CHIMICHURRI GRILLED VEGETABLE PLATTER

*a selection of our chargrilled vegetables with fried garlic and a spicy sauce*

## 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 €/g

BODEGAS RIBAS · Moscatell

DOLÇ DE SA VALL - 12,85 €/g

MIQUEL GELABERT · Moscatell

VI DE GEL DE GRAMONA - 18,45 €/g

GRAMONA · Riesling

VAT included

## Allergens



Gluten



Egg



Fish



Shellfish



Crustacean



Milk



Celery



Sesame



Nuts



Peanuts



Soya



Lupins



Mustard



Sulphites