

OUR BUFFET OFFERS A SELECTION
OF SALADS,
ANTIPASTI AND DESSERTS

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HOT AND COLD 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 shavings of cheese

TEMPURA BATTERED VEGETABLE STICKS

On spiced hummus, sweet chilli sauce    
and poached egg

VEGAN BOWL

*with basmati rice, grilled aubergine, sautéed seitan,
avocado, cherry tomatoes and a hydrated chia sauce*

AVOCADO TARTARE


with tomato, mango, spring onion, coriander and rocket

MAIN COURSES

STUFFED COURGETTE

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

CHICKPEA AND GARDEN PEA PAELLA

With an Alicante-style salmorreta sauce, 
spinach and a base of confit vegetables

ROASTED BEETROOT

with boiled potatoes, vegetable chop suey and tartar sauce

VEGAN KEBAB

*With smoked tofu, seitan and Cajun sauce
with wild mushrooms and basmati rice*

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 and 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 €/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