

J A C A R A N D A M E N U

S T A R T E S (c h o o s e o n e)

Burrata with “ramallet” tomato confit with aromatic herb pesto.
Seasonal cream with the chef’s touch
Classic market fish ceviche

M A I N C O U R S E S (c h o o s e o n e)

Majorcan beef entrecote with grilled vegetables.
Poultry with mashed potatoes and baby onions.

Majorcan style Seabass with creamy cauliflower.
Hake pilpil with grilled white asparagus.

D E S S E R T (c h o o s e o n e)

Chocolate mousse with quiona and red berries.
Fruit salad with lemon and ginger sorbet.

C E L L A R

Supernova Blanc. D.O. Binissalem
Vinya Son Caules Negre. D.O. Pla i Llevant
Bread, mineral water and coffee included.

60 € / person (VAT included)

The final number of diners will reconfirm 48 hours before the event as the chosen dishes. Minimum service for 6 people.