

# Tasting Menu 1

**MONDAY & THURSDAY EVENINGS**

55€

## **CAULIFLOWER**

Gochujang spiced cauliflower bites

## **ASPARAGUS**

Asparagus and Menorcan cheese  
tartlet with black truffle

## **BEETROOT**

Beetroot carpaccio with crumbled  
goats cheese, caramelised walnuts  
and rocket

## **SEA BASS**

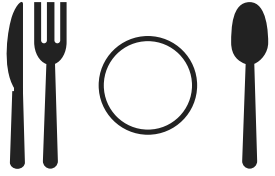
Pan fried sea bass with a pea puree,  
tempura prawn, sriracha aioli and  
chargrilled courgette

## **LAMB**

8 hour slow cooked leg of lamb cooked  
in Mallorcan white wine, dates and  
apricots served with creamy mash

## **LEMON**

Lemon posset with lemons from the  
garden and crushed pistachios



# Tasting Menu 2

**MONDAY & THURSDAY EVENINGS**

55€

## **PEA AND MINT**

Pea and mint soup served chilled  
with crumbled feta

## **BURRATA**

Creamy burrata with cherry  
tomatoes, rocket, truffle oil and  
black olive salt

## **CROQUETTES**

Mallorcan sobrasada croquettes  
served with a lemon aioli

## **FISH OF THE DAY**

Pesto crusted white fish with confit  
cherry tomatoes, grilled asparagus  
and a beurre blanc sauce

## **BEEF**

Mallorcan beef with creamed  
nutmeg spinach, potato fondant  
and a beef jus

## **PAVLOVA**

Italian style meringue with chantilly  
cream and fresh fruit