

S A P L E T A

by MARC FOSH

a la carte

Our gastronomic concept is developed in harmony with the environment, always seeking the best ingredients within our reach, extracting their maximum flavor potential, and working with fire, smoke, and embers, which are the cornerstone of our cuisine.

Marc Fosh

STARTERS

Cold-smoked bluefin tuna

Pistachio ajo blanco, hibiscus gel, mandarin segments, crispy pistachios

32,00

Line-caught squid from the grill

Truffled cauliflower purée, roasted cauliflower, pickled red onion, squid ink sauce

30,00

Confit tomatoes with smoked eel & pickles

Confit cherry tomatoes, smoked eel, caper berries, roasted tomato consommé with oil and vinegar pearls

24,00

Mushroom & almond cappelletti

Root vegetable consommé, parsnip, carrot and celeriac tartare, mushroom and shiitake purée, almonds, green oil, wholegrain mustard

24,00

MARC FOSH CLASSICS

Creamy bombetta rice with lobster

Saffron and brined lemon emulsion, coconut and mediterranean sake
bouillabaisse

35,00

Mango & white balsamic gazpacho with red prawn

Marinated prawns, fresh mango, pebre de cirereta oil, pistachio
praline, pistachios, mango gel

24,00

Foie mi-cuit

Fig bread, plums, caviar

28,00

Roasted cauliflower in textures

Roasted cauliflower purée, ras el hanout soubis, pickled red onion,
nasturtiums

26,00

Galician beef striploin with carrots, blackberries & rosemary

Carrot purée, baby carrots, blackberry gel, rosemary jus

43,00

MAIN COURSES

Marela beef tenderloin with celeriac, porcini & mustard
Caramelised celeriac purée, glazed porcini mushrooms, mushroom
and cocoa sponge, mustard seed jus, glazed celeriac pearls

38,00

XI grilled carabineros prawns (2 pcs)
Tap de cortí pepper sabayon, creamy smoked wheat with fresh herbs
and lemon (on the side)

38,00

Robata-grilled lobster with apricot & parsnip
Confit parsnips, pickled shallots, lobster demi-glace with lemongrass

35,00

Cured lamb loin with caramelised cauliflower & sheep cheese
Sheep cheese whey, cauliflower purée, savory herb jus, semolina-
fried cauliflower, tear peas-sheep and goat croquett

36,00

John dory with sweet potato & pil-pil
Chive pil-pil, chive emulsion, glazed sweet potatoes, wood oven
roasted sweet potato purée, pickled baby onions

35,00

Low-temperature sole with brined lemon & saffron beurre blanc,
green asparagus & capers
Low-temperature grilled fillets, fresh asparagus, fried capers, parsley
chlorophyll, herb emulsion

38,00

Grilled iberian pork
Broccoli and white miso purée, romanesco, plums, rosemary jus,
charred caramelised bimi stem

34,00

FROM OUR GRILL

Fish of the day with garnish for two

Turbot, sea bass, Cap Roig, red snapper, gilthead bream
(depending on the market)

Steamed baby vegetables with extra virgin olive oil

Mallorcan patató potatoes with herb butter, garlic and spring onions

Young sweet wine and orange beurre blanc

Saffron and citronela pil-pil

P.S.M.