

MENÚ MARC

We serve tasting menus that highlight the best local produce we can source from across the Balearic Islands.

AROMAS DE CANYAMEL

Chef's Snacks & Bread, Oil and Butter

Grilled Norway lobster with its Bisquet -
White Garlic Ice Cream

Terrine of foie gras & duck confit with plums
and caviar salt

Creamy Rice Bombeta with Smoked Eel, Mango
and Levistico Chlorophyll

Wild sea bream with roasted mussels cream,
brine oranges and beurre blanc

Local lamb in a wild herb crust with fresh peas,
black garlic & Green anise and Herbal Liqueur

Menjar Blanc of Almonds

Roasted strawberry sorbet, Rhubarb Consommé

Green Apple Cannelloni | White chocolate
foam and Herb-Luisa | Goat Yogurt Ice Cream

Petits Fours

85.00

Selection of Cheese

15.00

Winetasting Sommelier

48.00

SUGGESTIONS

Simmentaler Ribeye

with celeriac & apricot puree (+-300gr)

41.00

STARTERS

Yellow gazpacho

With marinated salmon, mango & avocado

16.50

Red Tuna Tartar Balfego with Red Shrimp from Soller

With plankton & smoked tomato consomme

21.00

Iberian Bellota Ham Joselito (80 grs)

With Tomato bread and local olive oil

30.00

Textures of courgette

With hazelnuts, mustard seeds & verjus

18.00

Grilled squid

Iberian Sausage | Pasion Fruit Pilpil

18.00

Aubergine and red pesto Ravioli

Espuma de Queso Azul River Blue

17.00

Braised Beef-Sweetbreads Grilled & Jerusalem artichoke

Artichoke | Rosemary juice

21.00

“Bombeta” rice with lobster

Saffron-preserved lemon emulsion, mediterranean sake & coconut bouillabaisse

25.00

MAIN COURSES

Textures of cauliflower

With nasturtium & curried “soubise” sauce

21.00

Monkfish filet Grilled

Chirivia | Pear, vanilla and alvedo

28.00

Wild Red Snapper fillet

Tomato Compote & Babaganush

30.00

Grilled Iberian pork loin with celeriac puree
and apple

28.00

Grilled Duck Breast

Heart of lettuce grilled, cesar sauce, roasted beet
tartare

29.00

Braised Lamb Shank

With roasted onion puree, fresh herb chlorophyll,
quince & Rosemary jus

30.00

Hay roasted fillet of beef

With truffled potato puree, blackberry & watercress

35.00

Grilled Sirloin Steak from Galician

(15 days madurated) | Kohlrabi | leeks & raspberries

41.00

TO THE WOOD

Whole Roasted Turbot

With green asparagus & chive “pil-pil” (2 people)

80.00

Grilled Sea Bass (1kg -1.2kg approx)

Grilled | Broccoli | Tahini Emulsion | Bimi with Sesame

75.00

Fresh from the day (Lobster, red shrimp, oysters) Market price

Contact us

Psm

DESSERTS

Preserved lemon cream with dukkah
Cherry sorbet & toffee ras al hanout caramel

12.00

Menjar Blanc of Almonds
Roasted strawberry sorbet, red Orange Consome

12.50

Dulce de leche & Hazelnuts
Dulce Leche (caramel) cured | Hazelnut cream

14.50

Grilled pineapple flambéed with rum
Green anise | coconut sorbet | white chocolate ganache

12.00

The nest sweet
Chocolate & Lavender | Raspberry Sorbet

14.50

Our Local & International cheese selection
Selection of 6 cheeses

18.00