



Menu I

## Tasting menu

Majorcan bread with tomato, olives and “all i oli”

Butifarrón (Black majorcan sausage) flambe with orujo liqueur

Zucchini fried rolls with bacon and shrimps and sweet and sour sauce

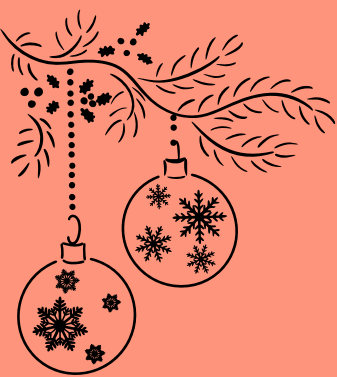
Cheese fondue with our excellent grilled sliced entrecot, variety of breads, carrots, celery, grapes, apple & radish

## Dessert

Mango sorbet / Homemade Banoffee

Montelciego Crianza -Rioja- / Nox -Penedés-  
Water- Beer

Price per person 44€ (Vat included)





Menu II

## Tasting menu

Majorcan bread with tomato, olives and "all i oli"

Tuna (Bonito) carpaccio

Butifarrón (Black majorcan sausage) flambe with orujo liqueur

Fried artichokes

Zucchini fried rolls with bacon and shrimps and sweet and sour sauce

Salad with crispy chicken and prawns

Black Angus Picanha

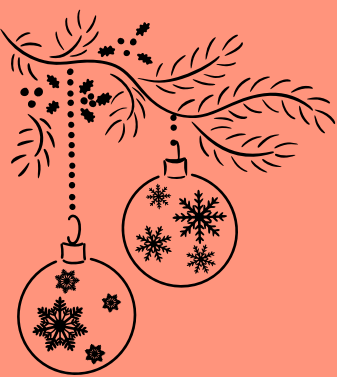
## Dessert

Mango Sorbet / Homemade Banoffee casero

Montelciego -Rioja- (Crianza) / Nox -Pinord-

Water - Beer

Price per person 44€ (Vat included)





Menu III

## Starters

Majorcan bread with tomato, olives and “all i oli”

Tuna (Bonito) carpaccio

Butifarrón (Black majorcan sausage) flambe with orujo liqueur

Fried artichokes

## Main course of your choice

Fresh pasta suffed with mushrooms and truffle, with mango, parmesan cheese, walnuts, rucicola and truffle oil

or

Cod fillet with prawns topped with a creamy honey sauce

or

Entrecotte with caramelized sobrasada

## Dessert

Homemada almond ice-cream / Homemada cheese cake with mango

Viñedos de Altura -Ribera del D.- / Bardos -Verdejo-

Water - Beer

Price per person 48€ (Vat included))