

## Tasting Menus

### OPTION A

- Aperitif
- Crispy tartlet filled with fresh spinach, sobrassada, quail's egg and Mahonés cheese
- Grilled cod with sundried tomato aioli sourced from local Benedictine nuns on a bed of rosemary vegetables with a Modena balsamic vinegar and honey sauce
- Roast lamb shoulder cooked at a low temperature with its jus and Mallorcan "tumbet"
- "Cardenal de Lloseta" with chocolate sauce

### OPTION B

- Aperitif
- Grilled aubergine, burrata cheese and rocket salad with a grilled tomato red pesto
- Seafood style Rossejat of prawns, squid and mussels
- Angus beef Picaña cooked on a stone, roasted potatoes and old-fashioned mustard sauce
- Almond sponge with ice cream and a red fruit salad

### OPTION C

- Aperitif
- Red tuna tataki with a watercress salad and beetroot
- Crunchy caramel with Philadelphia and prawns and a pomegranate sweet and sour sauce
- Stewed Iberian pork cheeks with truffled parmentine and its jus
- Homemade orange and lemon sorbet with cava, strawberries and red berries

### OPTION D

- Aperitif
- Organic chickpea falafel, roasted pepper hummus with salad and yoghurt dressing
- Wild seabass with a pistachio crust, stir fried vegetables and seafood glaze
- Grilled free-range chicken marinated in curry with a coconut batter, served with basmati rice and madras curry sauce
- Pistachio and nut brownie with bourbon vanilla ice cream and a hot chocolate sauce

### OPTION E

- Aperitif
- Warm pumpkin, carrot and sweet potato soup with a seafood kebab and crunchy leek
- Monkfish with citrus mayonnaise and steamed vegetables
- Mallorcan lamb chops with garlic and a tumbet stuffed pastry
- Cheesecake with red fruits (baked)