

# DERMIS Zaranda Essentials

## PROLOGUE

### TANNERY BASINS

Japanese pickles / pumpkin leathers / mango & anchovy achar /  
Cod "esqueixada" / mussel "escabeche" / veal's head "greviche"

### LEATHERS

Chicken "Caesar" / Parmesan milfeuille / Cow's suede

## MAIN ACT

MAJORICA OYSTER. Freshly open, pickled pearls, horseradish & caviar

ÁMPHORA. Slightly spicy rock octopus "allipebre"

THE BLACK EGG. White onion and cuttlefish caviar

MOREY EEL. Slightly smoked, courgette risotto.

"SOPAS". Rockfish and prawn, broth impregnated bread and saffron allioli

IBERICO STEAK. Moorish spices and honey aubergines

## SWEET EPILOGUE

BURRATA. Goat's cheese cream, strawberries and basil

THE MALLORCAN ALMOND. Four seasons

"MARROQUINERIA"

115€

Wine pairing 80€

All menus will be served for the entire party  
The menu may have changes according to market availability  
For information on food allergies or intolerances, please, request information to our staff.

# EPIDERMIS Zaranda evolution

## PROLOGUE

### TANNERY BASINS

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## PREFACE AT THE KITCHEN COUNTER

**METAMORPHOSIS.** Red prawn, courgette and blossom

**ONIONED CALAMARI.** Rice veil and Ink Udon pasta

## MAIN ACT

**TANNERY-MSMEN.** Thousand skin bread and Arabic spreads

**PANZANELLA.** Ray "escabeche", tomato, basil & cucumber juice

**MUREX.** Scallop and sea snail, green Apple and cauliflower

**SNAILS.** Fennel, Iberico ham and pearls

**SEA CUCUMBER.** Pig trotter jacket and lentils

**TUNA PARMENTIER.** Smoked toro belly, collagen and egg yolk. "Choron"  
ligera de Dom Perignon y caviar.

**FRIED RAZOR WRASSE.** Crispy skin, sobrasada "sambal" and pickles

**LAMB FEZ.** Leathers, flavors and essences from Maghreb

## SWEET EPILOGUE

**POMMEGRANATE.** Almond milk "bubble tea" and rose water granite

**ARCHEOLOGY.** Honey, zests and pumpkin

**ENSAIMADA.** Skin and soul

**"MARROQUINERIA".** Cornes de gazelle y fruit leathers

165€

*Wine paring 130€*

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