

LUNCH MENU

STARTERS

Meagre ceviche with grapefruit, spicy cherries and fried corn
Gnocchi with blue cheese, zucchini and pear chutney
Aubergine stuffed with celery and herb sauce
Egg flower with “sobrasada”, sweet corn cream and garlic bread
Traditional “salmorejo” with melon cava and smoked sardines
Octopus fresh salad, garlic soup almond and pink grape
Beef curry with black beans and coconut

MAIN COURSES

Rice with iberian pork shoulder with roasted apple aioli
Stingray with smoked butter, beurre blanc and red cabbage sauerkraut
Lamb with carob sauce and potato with paprika
Iberian cheek with citric apricot tartar
Fried hake with green sauce and balsamic tubers
Squid stuffed with Guijuelo jowl pork and spinach
Majorcan tumbet with ramallet tomato

DESSERTS

Catalana cream tartlet and baileys ice cream
Cottage cheese, matcha tea and lychee
“Es Princep” carrot cake
Chocolate, ginger and Orange
Assortment of cheeses

1 STARTER, 1 MAIN COURSE AND 1 DESSERT 23'50€ (VAT INCL.)

1 STARTER, 2 MAIN COURSE AND 1 DESSERT 31'50€ (VAT INCL.)