

*“Para ser universal,
hay que ser local”*

*“To be universal,
you also have to be local”*

Joan Miró I Ferrá

Our pleasure is to bring to your table the Balearic Sea, the crop of this land and the local handcrafts...

...memories

"The route of gold"

...rediscovering America

"Majorica" oyster

Beetroot, caviar & pearl

"S' Àmfora"

Paprika spiced octopus and potato veloute

The Blackegg

White onion and cuttlefish caviar

Scorpion fish

Crispy scales, tomato tartare and liver dressing

Pave of veal tongue

Confit & glazed, warm leek & potato salad

Four Seasons...

...of a Mallorcan almond

"The route of spices"

...Navigating the Mare Nostrum...

130 €

With our sommelier's wine paring
195 €

All menus will be served for the entire party

For information on food allergies or intolerances, please, request information to our staff.

...experiences

“The route of gold”

...rediscovering America

Bluehole...

...a see blow. Japanese style abalone “coca”

Cuttlefish carbonara

Smoky sabayón, guanciale & pecorino romano

Baby marrow & blossom...

...risotto, sheep’s milk cheese, fresh almonds & summer truffle

Red Prawn from Andratx

Chard sandwich & infusion

Scorpion fish

Crispy scales, tomato tartare and liver dressing

Pigeon, Pigeon...and more Pigeon

Confit, black olive and fig. Roasted breast and Prune reduction. Sage fritters

Waygu beef Rib

Coal grilled endive and crispy pulled beef

Four Seasons...

...of a Mallorcan almond

“The route of spices”

...Navigating the Mare Nostrum...

145 €

With our sommelier’s wine paring
220 €

All menus will be served for the entire party

For information on food allergies or intolerances, please, request information to our staff.

...dreams

"The route of gold"

...rediscovering America

"Majorica" oyster

Beetroot, caviar & pearl

Bluehole...

...a see blow. Japanese style abalone "coca"

Holothuroidea

...sea cucumber... apple posidonia, tuna tartar & "Aguachile"

Mandala

Crispy Manakish, lamb Kibbeh & Lebanese Tea

The Blackegg

White onion and cuttlefish caviar

"S' Àmfora"

Paprika spiced octopus and potato veloute

"Causa" & effect...

...of a Morey eel. Mellow skin / Crispy skin

Holothuroidea 2

..."Espardeña a la Madrileña"

"Sa Matanza"

East meets West / West meets East

Another Mandala

Mallorcan lamb, Lebanese Mezze...

Burrata Zaranda

Creamed goat's cheese, strawberries and basil coulis

Four Seasons...

...of a Mallorcan almond

"The route of spices"

...Navigating the Mare Nostrum...

170 €

With our sommelier's wine paring 255 €

All menus will be served for the entire party

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