

*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

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 pairing

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

"Majorica" oyster

Beetroot, caviar & pearl

Cardoon curd

Sea urchins and fresh almonds

Red Prawn from Andratx

Chard sandwich & infusion

Conger eel canelloni

Onion toffee & baby peas

Mellow skate

Sweet Miso glazed, pickled fennel

Alcachofa "Lucullus"

Cooked in Clay, foie gras and black truffle

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 pairing

220 €

All menus will be served for the entire party

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...dreams

"The route of gold"

...rediscovering America

Bluehole...

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

Holothuroidea

...sea cucumber... apple posidonia, tuna tartar & sea urchins

Pho Tai

Crustaceans and freshly made Udon

Hare "Paris-Dakar", 1st stage

Puy lentils Harira

The Blackegg

White onion and cuttlefish caviar

Eel - baby eel

"Espinagada" and "Allipebre"

Holothuroidea 2

..."Espardeña a la Madrileña"

Hare "Paris-Dakar", 2nd stage

"Pastela" with foie gras

"Sa Matanza"

East meets West / West meets East

Mycorrhiza

Veal, Black truffle and topinambur

Hare "Paris-Dakar", 3rd stage

Spiced bread roasted loin and bulgur "Pied Noir"

Biodinamic

Oxalis, sheep yogurt, apple and black olive

Déjà Vu

...

"The route of spices"

...Navigating the Mare Nostrum...

170 € / with our sommelier's wine pairing 255 €

All menus will be served for the entire party

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