

# SA CLASTRA



## ▪ THE FIRST STEPS

### **Oyster...**

*...with celery and green apple ice cream, fennel air and pickled "fenell mari"*

### **Lamb Ensaimada...**

*...with "Raz el hanout" with Sobrasada Hummus*

### **Spiced peach soup...**

*...with rosaceae and scallops*

## ▪ FROM THE SEA

### **"Pobler" poultry rice...**

*...with cuttlefish stew, prawn from Andratx and smoked eel*

### **Balearic lobster...**

*...Sea urchin sabayon, saffron Cappelletti with prawn and crab*

### **Scorpion fish...**

*...with suquet from their thorns, prawn bonbon and saffron alioli*

## ▪ FROM THE EARTH

### **Mallorcan suckling pig...**

*...with Kimchee, pickled beets and pippin apple pure*

### **Oxtail Cannelloni, veal sweetbreads and Madeira sauce...**

*...with Bresaola, white onion pure and summer truffle*

### **Pigeon and amarena...**

*...the roasted breast with amarena stew, Börek of their legs "a la Royal" and consome al Cassis*

## ▪ A SWEET ENDING

### **Apricots from Porreres...**

*...Rice pudding, white chocolate and rosemary honey*

### **Carob cake...**

*...with sheep's cheese and citrics*

### **Mallorcan almond Gató...**

*...with raw almond ice cream and caramel*

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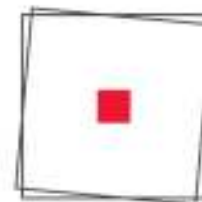


Mallorca ha sido durante generaciones musa de artistas...

... hoy lo sigue siendo.

## PRICES

2 COURSES	60€
3 COURSES	80€
4 COURSES	100€
5 COURSES	120€
MENU SA CLASTRA	150€



SA CLASTRA

AL GUSTO

**Sa Clastra | Castell Son Claret**  
Carretera Es Capdellà-Galilea Km 1,7  
07196 Es Capdellà, Mallorca, Balearic Islands, Spain

[WWW.CASTELLSONCLARET.COM](http://WWW.CASTELLSONCLARET.COM)

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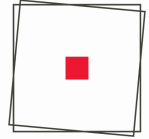
**Hoy lo sigue siendo...**



BENVINGUT A ■ SA CLASTRA



# MENU SA CLAstra



SA CLAstra

- **OYSTER**

... with celery and green apple ice cream, fennel air and pickled "fenoll marí"

- **SPICED PEACH SOUP**

...with rosaceaes and scallops

- **BALEARIC LOBSTER**

...Sea urchin sabayon, saffron Capelletti with prawn and crab

- **SCORPION FISH**

...Suquet from their thorns, prawn bonbon and saffron Alioli

- **LAMB ENSAIMADA**

... with raz el hanout and sobrasada Hummus

- **MALLORCAN SUCKLING PIG SAAM**

... with Kimchie, pickled beets and pippin apple pure

- **PIGEON AND AMARENA**

... the roasted breast with amarena stew, Börek of their legs "a la Royal" and consome al Cassis

- **CAROB CAKE**

...with sheep´s cheese foam and citrus

- **APRICOTS FROM PORRERES...**

...rice pudding, white chocolate and rosemarie honey



Jofre Cots

