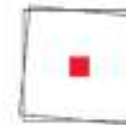


# SA CLASTRA



## ▪ THE FIRST STEPS

### **Oyster...**

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

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

*...with Sobrasada Hummus, fried meatball, grenade and Labneh*

### **Melting prawn bonbon...**

*...with its consommé and tomatoes*

## ▪ FROM THE SEA

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

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

### **Coryphene mackerel...**

*...with "escalibada" sauce and mallorcan stuffed courgette flower*

### **John Dory...**

*...with cuttlefish "a la bruta", squid ink foam 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 and Börek of their legs "a la Royal"*

## ▪ A SWEET ENDING

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

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

### **Figs...**

*...with gingerbread, cheese ice cream and ginger*

### **Mallorcan almond Gató...**

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

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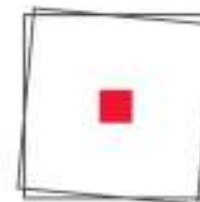


Mallorca ha sido durante generaciones musa de artistas...

... hoy lo sigue siendo.

## PRICES

2 COURSES	60€
3 COURSES	80€
4 COURSES	100€
5 COURSES	120€
MENU TRADICIÓ	130€
MENU TRANSICIÓ	150€



SA CLASTRA

AL GUSTO

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