

# Tradició

*[traði 'sjõn] Del lat. traditio, -õnis.*

"Every recipe, every flavour, every fragrance and colour are our memories, are stories that have gone through the spiral of time and which we protect and we guardtas our ancestors did".



## Melting shrimp bonbon

*Oden // Aniseed consommé // Obulato crisp*

## Mallorcan soups

*Winter vegetables // Memories of the slaughter // Pork jowls*

## Monkfish stew

*Spiced honey and Sobrasada // Parsnip and horseradish // Almond*

## "Brut" Rice

*Pickled partridge // Corn // Seedcase*

## Mallorcan Lamb

*Spiced loin // Sobrasada hummus // Ensaimada Marrakech*

## Honey

*Smoky // Citric // Floral*

# Transició

*[trãnsi'sjõn] Del lat. transitio, -õnis.*

*The art of reinterpreting the legacy is our bet and at the same time the challenge and guiding thread that leads us on an exciting journey towards new ports, where we can enrich and enlarge our legacy. Transition creates a starting point from which to begin again.*



## **Pickled oyster**

*Fennel // Celery // Caviar*

## **Marrow, beef and truffle**

*Smoked butter // Bresaola // Brioche*

## **Sea urchin and black pork**

*Sea urchin and spider crab sabayon // Smoked jowl*

## **Asparagus**

*Smoked sardines // Bagna Cauda // Black garlic*

## **Tendons, seacucumber and peas**

*Stew // Craquer // Deep fried seacucumber*

## **Jigging Squid**

*Dashy // Seaweeds // Pan Bao*

## **Moray eel and suckling pig**

*Suckling pig, moray eel skin and grape // Onion "Coca", moray eel belly and suckling pig skin*

## **Pigeon "a la Royal"**

*Böreck // Carob, "Palo" and strawberries // Nougatine*

## **Citrics**

*Yuzu // Pickles // Moroccan lemon*

## **Amazonian fruits in the foresto of Galatzó**

*Roasted flavours // Tropical flavours*

# Al Gusto

*[-al 'gusto] Del lat. gustus.*



*Choose from our entire culinary offer and customise your menu to your taste. This idea was born out of our desire to break down borders and restrictions in times when we have come to appreciate the value of freedom.*



**2 Dishes**

**80 €**

**3 Dishes**

**100 €**

**4 Dishes**

**120 €**

**5 Dishes**

**140 €**

# Vegetació

*[bexetã 'rja] Del lat. Vegetare.*



*Nothing will benefit human health and increase the chances of survival of life on earth as much as an evolution towards a vegetarian diet.*

*Albert Einstein*

## **Peach “Aguachile”**

*Pico de gallo // Pickled beetroot*

## **Asparagus**

*Black garlic // Pistachio vinaigrette*

## **Green peas**

*Onion - Toffee // Pan Bao of “Cocarros” vegetables*

## **Courgette cappelletti**

*Ricotta // Summer truffle // Tender almonds*

## **Mallorcan four spices rice**

*Corn textures // Seedcase*

## **Honey**

*Smoky // Citric // Floral*

**150 €**

Some of our vegetarian dishes require several hours of preparation, so they will only be available with prior notice.