

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".



"Trampó" with prawn

Green "Aguachile" // Peach // Crispy Obulato

Monkfish stew

Spiced honey // Parsnip and horseradish // Almond

Red Scorpion fish

Collagen emulsi3n // Tripe and saffron sauce // "Raolas" cannelloni

"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 onion

Collagen // Toffee // Green peas

Moray eel and suckling pig

Slaughter rice // Mallorcan "Coca" // Skins in two textures

Mallorcan Wagyu beef

Fore shank // Tail // Beetroot

Pigeon "a la Royal"

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

Citrics

Yuzu // Pickles // Moroccan lemon

Apricot

White chocolate // Ginger // "Coca de patata"

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

Stew of onion collagene

Green peas // 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.