

# 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*

## **Balearic lobster**

*"Menjar blanc" // Figs // Summer truffle*

## **Red Scorpion fish**

*"Pil-Pil" emulsion // Tripe and saffron sauce // "Raolas"*

## **Moray eel and suckling pig**

*Rice // Mallorcan "Coca" // Seacucumber*

## **Mallorcan Lamb**

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

## **Honey**

*Smoky // Citric // Floral*

**150 €**

# 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*

## **Balearic lobster**

*"Menjar blanc" // Figs // Summer truffle*

## **Sea urchin and black pork**

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

## **Red Scorpion fish**

*"Pil-Pil" emulsion // Tripe and saffron sauce // "Raolas"*

## **Moray eel and suckling pig**

*Rice // Mallorcan "Coca" // Seacucumber*

## **Mallorcan Lamb**

*Sobrasada hummus // Ensaimada Marrakech*

## **Mallorcan Wagyu beef**

*Fore shank // Tailstew Pan Bao // Beetroot*

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

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

## **Citrics**

*Yuzu // Pickles // Moroccan lemon*

## **Apricot**

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

**180 €**

# 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*

## **“Ajo blanco”**

*Almonds // Figs // Summer truffle*

## **Ricotta capeletti**

*Hollandaise sauce // Sea fennel // Tamatote*

## **Courgette and its flower**

*Scamorza // Quail's egg yolk // Pine nuts*

## **Mallorcan four spices rice**

*Corn textures // Onion Toffee*

## **Honey**

*Smoky // Citric // Floral*

**150 €**

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

# 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 €**