

STARTERS

Euros

Home-smoked salmon with light, black olive sponge 7.0

Deconstructed onion with duck foie-gras 10.00

Pa amb oli (Bread and oil.....) 7.50

Beetroot risotto 7.50

Gyozas with Majorcan sobrassada and spinach 7.50

**Slow cooked marbled egg, olive oil
noodles, and stir fried baby vegetables 7.50**

FISH

Euros

Grilled monkfish with sea vegetable jus
and smoked parmentier potatoes 14.00

Tarragon-scented seafood papillote
with cava sauce 12.00

Crispy Panko crumb John Dory
with Hoisin vegetables 12.00

*All fish and derivatives
served raw semi-raw,
marinated or in
escabeche,
have been frozen to -20° C
in accordance with **RD**
1420/2006*



MEATS

Trotters stuffed with wild mushrooms and
chicken livers in red wine 11.00

Smoked, roast rack of Majorcan lamb with
creamed carrot 14.00

Chargrilled, slow-cooked Iberian pork shoulder
fillet, celery purée, two-colour romesco 14.00



**Our recipes contain possible Allergens,
Please ask us for further information if you are
allergic to certain ingredients**

DESSERTS

	Euros
Three Islands <i>(Fresh cheese mousse with mint, ensaimada crisp, gin sling sorbet and crème patissière)</i>	4.50
Mango & Mango <i>(Mango flower, jelly, spicy sorbet, lemon balm spheres, foam and dried crisp)</i>	4.50
Warm chocolate millefeuille with strawberry and orange soups <i>(White and dark Ganache, fresh strawberries and orange segments)</i>	4.50
Almond Session <i>(Light, toasted almond sponge, Baklava, caramelised almonds, almond milk)</i>	4.50

10% VAT included

We would like to remind our customers that the dishes on this menu are made and served by our students.