



MENU 1

FROM EAST TO WEST

Artisan Pita bread with zumaque, Raita sauce with Mallorcan yogurt, Porreres' apricots chutney, Spicy "ramallet" tomato sauce with "Tap de Corti".

TURKISH SALAD

Eggplant moutabal, pomegranate, goat cheese with sumac, sesame sauce and fresh mint leaves.

LEBANESE SALAD

Hummus, roasted pumpkin, red pepper tabbouleh, strawberries, red onion, parsley and mint salad and crispy chickpeas.

ROASTED CAULIFLOWER

Breaded with spices and sesame and turmeric sauce.

TENDERSTEM BIMIS AND STUDS

With chipotle romesco sauce.

MOROCCAN SKEWER

Lamb loin with yogurt and mint.

MEDITERRANEAN SKEWER

Monkfish with saffron marinade.

STRAWBERRIES

Sautéed strawberries with vinegar and basil pannacotta.

PRICE: 34,50 € PER PERSON

TAX INCL.

BEVERAGES NOT INCL.

Dishes are served as shared platters in the center of the table, 1 dish per 2 persons.
In the event of an odd number of persons, we round up the number.



MENU 2

TROPICAL FLAVOURS

Artisan Pita bread with zumaque, Raita sauce with Mallorcan yogurt, Porreres' apricots chutney, Spicy "ramallet" tomato sauce with "Tap de Corti".

LATIN SALAD

Roasted avocado with mojo picon sauce, pico de gallo, fried yucca and causa limeña.

THAI SALAD

Green kohlrabi, carrot, pineapple, mango, chili dressing and spicy peanuts.

BABY CARROTS

With curry and yellow pepper mayonnaise.

EGGPLANT

Glazed with miso, sesame, and coriander.

VIETNAMESE SKEWER

Iberian pork with Vietnamese style marinade.

PERUVIAN SKEWER

Octopus with yellow chili dressing.

PINEAPPLE

Roasted pineapple drunk in Amazonas rum with coconut ice cream, herbal honey, passion fruit and chocolate sauce.

PRICE: 39,50 € PER PERSON
TAX INCL.
BEVERAGES NOT INCL.

Dishes are served as shared platters in the center of the table, 1 dish per 2 persons.
In the event of an odd number of persons, we round up the number.