

STARTERS

Pesto and arrabiata penne salad with grilled chicken, mozzarella and fresh basil.

Sauteed garlic shellfish, flambéed in Mallorquin Brandy.

Roast beef with a cream of mustard and honey served with wild rocket and crispy black olive bread.

A CHOICE OF MAINS

Cod Gratin with saffron alioli and served with Mallorquin Tumbet

Charcoal grilled Gallegan Entrecote with vegetables, wok potatoes and cafe de paris butter

Beef Stroganoff Parardelle with local mushrooms and thyme.

A CHOICE OF DESSERTS

Swiss chocolate coolant with passion fruit couli and homemade vanilla ice cream

Homemade lemon pie crème de cassis and fresh fruits

Seasonal fresh fruits

OPTIONS:

Starters can be changed: calamari, seafood soup & mussels
Main plate can be changed: fillet of John Dory & shoulder of lamb

35€

STARTERS

Our famous Jospet cooked chicken wings with Thai BBQ sauce

Ravioli with goats cheese and smoked aubergine, served with a confit of tomato, fresh basil, garlic and chilli oil

Beef Carpaccio with parmesan, pickles and a vinaigrette of mustard and basi

CHOICE OF MAINS

Mixed meat and seafood paella

Grilled sea bass with a Mallorquina picada served over tumbet

Chicken Rollantini filled with ricotta, spinach and chorizo, wrapped in Iberian bacon in a arrabita sauce and served with the Chef's garnish

CHOICE OF DESSERTS

Traditional Mallorquin cake made with almonds from Soller and served with homemade icecream

Baked mascarpone and white chocolate cheesecake with crème cassis

Seasonal fresh fruitsa

OPTIONS:

Starters can be changed for ham and chicken coquettes or cream of vegetable soup
Mains can be changed for Mallorquin suckling pig or Grilled Salmon

29€