



# SA TAFONA

*Tritordeum wheat and olives foccacia*

*Amuse bouche*

## STARTERS

"Mahón cheese" thin tartlet with zucchini flowers

Octopus "Fried Buñuelo" with "Tap de Cortí Aioli"

Mallorcan tomato tartare, "trampó consommé", and egg yolk

Red Prawn from Soller with chilled moroccan carrot soup, and preserved lemon

## MAIN

Kohlrabi ravioli, caramelized squid with sage béarnaise

Charcoal-smoked jack mackerel with celeriac, and fennel remoulade

Lobster rice with zucchini, and its coral aioli

Amberjack with green beans, red pepper, and smoked sardine

Free-range chicken "Pastela" with figs, and loquat jelly

Partridge escabeche with potato foam, and confic garlic

Iberian pork pluma with crackling, and honey-glazed eggplant

## DESSERTS

Chufa ice cream, chocolate sauce, baked chocolate mousse, chufa crisp, and carob crumble

Figs leaf sorbet with figs and Orange ice cream

Sautéed strawberry tartlet with ricota cream, and lemon verbena-basil sorbet

## MENU MARE 95€

1 Starter, 2 Mains & 1 Dessert

## MENU NOSTRUM 115€

2 Starters, 2 Mains & 2 Desserts