

Our vision of the Mediterranean

**SALI
COR
NIA**

APPETIZERS

Salad of fresh shoots and almond vinaigrette (vegan)	14€
Crispy langoustine salad with papaya and apple	16€
Fried potato wedges with aioli and spicy "brava" sauce	8,50€
Iberian ham croquettes with a cherry tomato chutney	3€ ud.
Tuna tataki with romesco sauce and wakame seaweed	20€
Salmon tartare with mango and avocado mousse	18€
Smoked octopus with purple potato foam	22€
Goat's cheese, spicy sausage and honey pastry	12€
Sautéed vegetable pastry with roasted vegetable medley	11€
Aged beef steak tartare with Café de Paris butter sauce	24.50€
Rock mussels with an emulsion of Mallorcan spicy sausage, Samphire and orange peel	15.50 €

OUR FISH DISHES



Cod au gratin with black garlic aioli and Asian "trampó" [Majorcan tomato and pepper salad]	25€
Salmon with a herb crust with wild rice and baby vegetables	24€
Smoked squid with vegetable, noodles and garlic confit stir fry	26€
Sea bass with thyme foam, courgette "spaghetti" and creamed spinach	22€
Fish of the day	market price

MEAT DISHES

Suckling pig cooked at a low temperature with new potatoes, baby vegetables and mango sauce	26€
Aged beef sirloin with truffled purée, rosemary-infused vegetables and Pedro Ximénez sherry sauce	29€
Duo of lamb with millefeuille of potatoes, mushrooms and creamed chestnuts	28€
Pork belly with mashed potato and mustard	24€
Chateaubriand (beef tenderloin) (min 2 people)	32€

VEGETARIAN

Burrata with finely chopped smoked tomatoes with black olives	12€
Beetroot risotto with crispy artichokes and Parmesan infused espuma	18€
Seasonal vegetable stir fry with noodles and teriyaki sauce (vegan)	17€
Savoy cabbage leaf cannellone stuffed with aubergine and squash with roast onion consommé and Majorcan soups (vegan)	16€
Fresh Mallorcan goat's cheese salad with citrus fruit and nut vinaigrette	15€

RICE DISHES

Lobster paella	30€ p/p
"Arroz de senyoret" [Rice dish containing shelled seafood]	22€
Toasted "fideuà" dish with prawns and rock fish (fine noodles)	22€
Oven-baked rice with roasted aubergine and shitake mushrooms (also available in individual portions)	20€
Oven-baked rice with baby cuttlefish and kimchi aioli (also available in individual portions)	22€

DESSERTS



Spanish style French toast with almonds, pistachio ice cream and a white chocolate ganache	8.5€
Passion fruit semifreddo with red berry compote	8€
Variety of sorbets	8.50€
Lemon pie	8€
Ensaïmada (puff pastry) millefeuille with orange ensaïmada and chocolate mousse	9€
Chocolate in two textures with toasted cereals and pink Flor de Sal d'Es Trenc	8.5€