

*Our vision of the Mediterranean*

SALICORNIA

## APPETIZERS

Salad of fresh sprouts and almond vinaigrette (vegan)	14€
Crispy prawns salad with papaya and apple	16€
Fried potato wedges with all i oli and spicy "brava" sauce	8,50€
Iberian ham croquettes with 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 violet potato foam	22€
Goat's cheese, "sobrasada" and Majorcan flat bread	12€
Sautéed and roasted vegetable Majorcan flat bread	11€
Aged beef steak tartare smoked with Café de Paris butter sauce	24.50€
Rock mussels with an emulsion of sea fennel and orange peel emulsion	15.50 €

## VEGETARIAN

Burrata with chopped smoked tomatoes with black olives	12€
Beetroot risotto with crispy artichokes and Parmesan infused espuma	18€
Seasonal vegetable stir fried teriyaki with noodle	17€
Savoy cabbage cannelloni 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€

## OUR FISH DISHES



Cod au gratin with black garlic all i oli and Asian "trampó" [Majorcan tomato and pepper salad]	25€
Herb crusted salmon with wild rice and baby vegetables	24€
Smoked squid with vegetable, noodles and garlic confit stir fry	26€
"Corvina" with thyme foam, courgette "spaghetti" and creamed spinach	22€
Fish of the day	market price

## RICE DISHES

Lobster paella	30€ p/p
"Arroz senyoret" (Rice dish with shelled seafood)	22€
Toasted "fideuà" 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€

## MEAT DISHES

Suckling pig cooked at a low temperature with baby potatoes, vegetables and mango sauce	26€
Aged beef sirloin with truffled purée, rosemary-infused vegetables and Pedro Ximénez sauce	29€
Duo of lamb with mille-feuille potatoes, mushrooms and creamed chestnuts	28€
"Pluma Ibérica" (Iberian pork cut) with mashed potato and mustard	24€
Chateaubriand (beef tenderloin) (min 2 people)	32€

## DESSERTS



"Torrija" 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€
Mille-feuille "ensaimada" with orange and chocolate mousse	9€
Two textures chocolate with toasted cereals and pink Flor de Sal d'Es Trenc	8.5€