

Our vision of the Mediterranean

**SALI
COR
NIA**

APPETIZERS

✓ Salad of fresh sprouts and almond vinaigrette	14€
Crispy prawns salad with papaya and apple	16€
✘ Fried potato wedges with allioli 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 €

OUR FISH DISHES



Cod au gratin with black garlic allioli 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

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€

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	16€
✘ Fresh Mallorcan goat's cheese salad with citrus fruit and nut vinaigrette	15€

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 allioli (also available in individual portions)	22€

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€