

Starters

Trilogy of croquettes^{1,2,3,4,5}

Iberian ham | porcini mushrooms | garlic prawns

16€ 4000

Beetroot Tartare¹⁵

Avocado | apple vinaigrette with balsamic vinegar.

20€ 5000

Cold chicken and foie gras terrine^{12,13}

Apple Compote | lettuce sprouts

24€ 6000

Creamy salmorejo with lobster^{1,3,6,14}

Avocado | wild asparagus | mixed lettuce

39€ 9750

Grilled avocado with burrata cream^{2,5,6,14}

Fried red prawns | basil oil pearls | pine nuts

27€ 6750

Asparagus cream with fried cod^{1,2,3,5}

Wakame | baby vegetables | green beans

21€ 5250

Crispy king prawns^{3,6,13}

Mayonnaise | green mustard | manchego pisto

32€ 8000



PAY HERE WITH MELIÁREWARDS POINTS

More information at reception.

250 = €/\$1

1. Gluten
2. Lactose
3. Eggs

4. Sulphites
5. Fish
6. Crustaceans

7. Molluscs
8. Nuts
9. Peanuts

10. Lupin
11. Sesame
12. Soya

13. Celery
14. Mustard
15. Vegetarian

Prices incl. 7% VAT.

From the sea

Seared scallops ^{6,7,13}

Wild asparagus | carrot mousseline | beetroot chips

42€ 10500

Grilled lobster ^{2,3,6}

Half lobster | potato cream | porcini mushrooms
goose fat | coriander sprouts

69€ 17250

Corvina ^{2,5,12}

Morels | rocket pesto | summer truffle sauce
zucchini | parmesan foam

38€ 9500

Sea bass with stuffed peppers ^{2,3,5,6}

Pumpkin cream | crab meat | tarragon spheres

42€ 10500

Turbot with squid marmitako ^{5,7}

Glazed shallots | potatoes | squid

42€ 10500

Grilled octopus ^{1,2,3,7}

Artichoke ravioli | bergamot | truffle

42€ 10500



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From the land

Braised iberian pork cheeks ^{2,4,10,13} Red wine sauce cauliflower-celery purée wild asparagus	38€	9500
Free-Range rooster stew ^{2,3,6,7,13} Langoustines scallops lentils	42€	10500
Guinea fowl in cava sauce ^{2,3,13} Morels baby vegetables cream	38€	9500
Sautéed beef tenderloin cubes ^{2,13} Snow Peas baby carrots potato cream Iberian ham	49€	12250
Lamb rack ^{1,2,3,13} Port wine sauce fettuccine chanterelles summer truffle	52€	13000
Dry-Aged beef tenderloin Grilled avocado sautéed cherry tomatoes	54€	13500

Vegan

Creamy salmorejo ^{1,14,15} Avocado wild asparagus mixed lettuce	18€	4500
Beetroot tartare ¹⁵ Avocado apple & balsamic vinaigrette	20€	5000
Cauliflower steak ^{8,11,15} Pine nuts artichoke heart tahini sauce summer truffle	39€	9750



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RESTAURANT & SKYBAR

Dessert

Mallorcan lemon tart ^{1,2,3} **15€** 3750🌀
Blackcurrant sorbet | chocolate crumble

Chocolate caramel turron ^{1,2,3,8} **15€** 3750🌀
Almond and Hazelnut Crunch
Edible Gold Leaf

Matcha turron ^{3,8} **15€** 3750🌀
caramelised walnuts
raspberry sorbet | edible gold leaf

Crème brûlée ^{2,3,8} **15€** 3750🌀
Berry ragout



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