

Menu I  
(Minim 4 pers.)



## Tasting menu

Majorcan bread with tomato, olives and “all i oli”

Butifarrón (Black majorcan sausage) flambe with orujo liqueur

Zucchini fried rolls with bacon and shrimps and sweet and sour sauce

Cheese fondue (Gruyere, Emmental, Mozzarella & Edam) served with variety of breads, carrots, celery, grapes, apple, radish...

Picaña Black Angus

## Dessert

Mango sorbet / Banoffee pie

Montelciego -Rioja- (Crianza) / Nox -Pinord-  
Water- Beer

Price per person 38€  
(Vat included)

Menu II  
(Minim 4 pers.)



## Tasting menu

Majorcan bread with tomato, olives and “all i oli”

Butifarrón (Black majorcan sausage) flambe with orujo liqueur

Zucchini fried rolls with bacon and shrimps and sweet and sour sauce

Roasted Porvolone cheese with tomato marmalade

Fillet steak carpaccio

“Papas bravas”

Crispy chicken and prawns salad

Picaña Black Angus

## Dessert

Almond Ice-cream / Cheese cake with mango

Montelciego -Rioja- (Crianza) / Nox -Pinord-  
Water- Beer

Price per person 40€  
(Vat included)

Menu III  
(Minim 4 pers.)



## Starters

Majorcan bread with tomato, olives and "all i oli"

Butifarrón (Black majorcan sausage) flambe with orujo liqueur

Zucchini fried rolls with bacon and shrimps and sweet & sour sauce

## Main course of your choice:

Fresh pasta stuffed with mushrooms and truffle,

With mango, parmesan cheese, walnuts, rucicola and truffle oil

or

Cod fillet with prawns topped with a creamy honey sauce

or

Entrecotte with Caramelized sobrasada (Es Mussol speciality)

## Dessert

Fig Ice-cream with rum/ Banoffee pie

Viñedos de Altura -Ribera del Duero- / Bardos -Verdejo-

Water- Beer

Price per person 45€

(Vat included)