



'SOPAS MALLORQUINAS' SEASONAL VEGETABLE SOP MENU

(For groups of 8 or more)



WELCOME APERITIF

GLASS OF BRUT VERITAS JOSÉ L. FERRER CAVA (DO BINISSALEM)

STARTERS

(ONE DISH OF EACH PER 4 PEOPLE)

PLATTER OF CURED ACORN-FED IBERIAN HAM (DO GUIJÜELO)

OLIVIER SALAD

GRILLED ARTICHOKES WITH ROMESCO SAUCE (VEGAN OPTION)

DEEP-FRIED CALAMARI IN BATTER

MAIN COURSE

(TO BE PRE-ORDERED AT THE TIME OF BOOKING)

'SOPAS MALLORQUINAS' SEASONAL VEGETABLE SOP (VEGAN OPTION)

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'SOPAS MALLORQUINAS DE MATANZAS' MEAT AND VEGETABLE SOP (WITH MAJORCAN BLACK PORK)

DESSERT

CARDENAL DE LLOSETA MERINGUE AND CREAM SPONGE CAKE

COFFEE OR INFUSION

DRINKS

(1 BOTTLE PER 4 PEOPLE)

OPTION A

RED: VINYES VELLES, J.L. FERRER (DO Binissalem)

WHITE: PEDRA ECOLÒGIC, J.L. FERRER (DO Binissalem)

Solán de Cabras still mineral water

OPTION B

RED: MARQUÉS DE RISCAL, RESERVE (DO Rioja)

WHITE: MARQUÉS DE RISCAL, VERDEJO (DO Rueda)

Solán de Cabras still mineral water



PRICE PER PERSON: €50 (INCLUSIVE OF VAT)

(All additional items will be charged separately)

We can create personalised menus featuring other dishes from our range of options. Please request a quote.

Group bookings and cancellation policy:

We will ask you for your credit card details when you confirm your booking. In the event of cancellation, you are asked to provide at least 48 hours' notice; otherwise, we will be obliged to charge 50% of the booking to your credit card. Please provide at least 24 hours' notice of any changes to group numbers. Failure to do so will mean that the numbers confirmed with the original booking will be charged.