



FISH / MEAT

(Recommended for groups of 4 to 20 people)



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)

MEDITERRANEAN TARTARE (VEGAN OPTION)

GRILLED ARTICHOKE WITH ROMESCO SAUCE

DEEP-FRIED CALAMARI IN BATTER

FRIED MAJORCAN RED PRAWNS

SLICES OF CRUSTY COUNTRY BREAD WITH TOMATO AND EXTRA VIRGIN OLIVE OIL

MAIN COURSE

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

HOMEMADE-STYLE MONKFISH AND RED PRAWN CASSEROLE WITH CARAMELISED ONION

OR

'CAFÉ PARIS' CEBÓN BEEF TENDERLOIN SERVED WITH GRILLED SEASONAL BABY VEGETABLES
AND GLAZED PARMENTIER POTATOES

DESSERT

'EMBTUMAT NEGRE' EGG YOLK CREAM, MERINGUE AND CHOCOLATE 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.