

A woman in a long, flowing purple dress stands in the foreground, looking towards the camera. In the background, a man in a black leather jacket leans over a table set with various dishes, including a large platter of meat and vegetables, and several glasses of wine and water. The setting is a restaurant with a fireplace visible on the left.

THE OCTOBER MENU

ONE MONTH, THAT'S IT.

50€ / p.p.

NU
MALLORCA

STARTERS

(to share)

Iberian Ham Croquettes
with parmesan emulsion and crispy ham chips

Rustic Focaccia Bruschetta
with Pugliese burrata, San Marzano tomato tartare,
Genoese pesto and almonds

Patacones
with pico de gallo, serrano chili sauce,
crispy calamari and lime

MAIN COURSE

(choose one)

Quesillo Tacos
with slow-cooked beef cheek, guacamole,
pickled onion, chipotle emulsion

Oven-Baked Sea Bass Fillet
with peanut and coriander sauce, served with
jasmine rice and Indian raita

Fried Rice
with chicken, prawns, vegetables,
coconut, lime and sweet soy

Shiitake Mushroom Risotto
with parmesan and truffle cream

DESSERT

(choose one)

Creamy Chocolate Stick
with white chocolate ganache and raspberries

Carrot Cake Composition
with mascarpone cream and caramel

INCLUDES: Water, soft drinks, beer, wine (one glass per person) and coffee
Vegeterian menu option available