



B

PAIRING MENU

Only menu for full table

Starters

Shot of orange gazpacho with aniseed and
Merlot vinegar sorbet
& Buri Rose

Sa Llotja de Menorca crayfish and scarlet shrimp tartare
with an emulsion of their heads, apricots and sprouts
& Tanca 13

Main

Cauliflower and tonka bean parmentier, scallops in
brown butter, guanciaie and meat juice
& Tanca 12

Beef cheeks with potato and Mahón cheese parmentier,
demi-glace sauce and candied shallots
& 2 Tancas

Dessert

Dark chocolate and spice truffle
& Melipetó red

Roasted apple dessert, sobrasada molasses, ice cream and
salted caramel toffee with pink pepper
& Picles

_78 €