

# B

## MIDDAY MENU

### STARTERS TO CHOOSE

Traditional salmorejo with ham and poché quail egg  
Our salmon marinated in gin Xoriguer  
"Ensaïmada" with roasted peppers and sobrasada  
Mussels in red mediterranean curry

### MAIN TO CHOOSE

Deboned peasant chicken, humus and cruciferas couss cous  
Hake in iberian soup with asparagus  
Creamy vegetables rice  
Grilled Iberian pork tenderloin with potato parmentier

### SWEET WORLD

Mahón cheese cake  
Our lemon pie version  
Homemade ice cream

28€

Water, coffee or infusions included  
Wine, soft drinks, cocktails and liquors not included

# B

## PAIRING MENU

### STARTERS

Tuna tartare in hanging tomato soup  
*Married with Sparkling rosé - 2020 (pink)*

---

Creamy rice with red prawns  
*Married with Tanca 12- 2018 (white)*

### PRINCIPAL

Hake in Iberian soup  
*Paired with Binifadet red 2018*

----

Aged beef tenderloin with Mahón cheese parmentiere,  
portobello mushroom and perigourdine sauce

*Paired with 2 Tancas - 2017 (red)*

### DESSERT

Chocolate coulant with mango ice cream

*Sweet Binifadet*

65€

# B

## BRUNCH

Saturday and sunday between 11 -12 pm

25€

### TO CHOOSE

Benedictine Eggs with salmon  
or  
Fried eggs with sausages  
or  
French omelette with arugula and cherrys  
or  
Sobrasada and honey toast  
or  
Smoked salmon toast, burrata, homemade tomatoes, avocado and jungle rocket  
or  
Bowl of yogurt, homemade granola, red fruits and nuts

### ON THE TABLE

Pastries: mini croissant, mini Neapolitan, mini tatin cake  
Table of cold cuts and cheeses  
Basket of assorted breads: French brioche, energy bread toast and glass bread  
Striped tomato, oil, salt, butter and wine marmalade

### INCLUDED

Coffee or infusion  
Natural orange juice or detox juice  
Binifadet sparkling glass