

Starters

Acorn-fed Iberian ham

Majorcan bread, "ramallet" tomato and sea fennel

22,00€

Cheese platter

Fig bread and homemade jam

21,00€

Quinoa salad with Burratina

Walnuts and honey vinaigrette

16,00€

Black Angus carpaccio

with truffle and yuzu vinaigrette

18,00€

Smoked corvina ceviche

Tiger's milk and citrus fruits

18,50€

Grilled vegetables

Romesco sauce

17,00€

Tuna tataki

Wakame algae and sesame foam

21,00€

Grilled octopus

Tender leaves and smoked mayonnaise

18,50€

Charcoal-Cooked Rice Dishes

(2 persons)

Creamy black rice

with cuttlefish and prawns

16,50€ (per person)

Lobster stew "Caldereta"

Can Quet style

24,00€ (per person)

Charcoal-Grilled Meats

Stuffed free-range chicken

with mushrooms and truffles

18,00€

Highly-marbled cut of Iberian pork

with aroma of Jack Daniel's

21,00€

Suckling pig terrine

preserved with herbs and citronella

22,50€

Shoulder of Majorcan suckling lamb

Essence of lemon thyme and mint chocolate

24,00€

Beef entrecôte "Galician Blond"

aged for 40 days. Approx. 300g

24,00€

Beef sirloin

with foie gras foam

22,00€

*Accompany your meats with our chimichurri
and almond mojo rojo sauces for 3,50€*

*Dishes are served with seasonal vegetables
cooked in the Josper charcoal oven*

For 2 persons

Galician T-bone steak

aged for 40 days (according to weight)

45,00€ / Kg

Sea Bass

approx. 1,100g

56,00€

*Dishes are served with seasonal vegetables
cooked in the Josper charcoal oven*

Charcoal-Grilled Fresh Fish

Sea Bass fillet

with tartar sauce
21,00€

Salmon taco

and fennel foam
20,00€

Turbot

with beetroot air
26,00€

Cod au gratin

with allioli with honey from Sóller
23,00€

*Dishes are served with seasonal vegetables
cooked in the Josper charcoal oven*

Charcoal-Cooked Garnishes

Roasted potatoes slices with allioli
Baked aubergine
Baked green asparagus
Sautéed mushrooms
Spinach, pine nuts and raisins
Seasonal salad

3,75€

Desserts

Assortment of homemade desserts

(Please ask your waiter)
9,50€

*The ice creams served with our desserts
are 100% homemade at Can Quet*