WHILE WAITING

Espléndido cocktail *cava & strawberry* 15

Bistro bellini *cava & peach* 15

Glass of cava 10

T A P A S

Sourdough bread made with organic flour and extra virgin olive oil pp 4

Olives from Sóller Valley 3.5 our homemade aioli 3.5

Home-cured Bluefin tuna Gilda, Navarra *piparra* peppers and Gordal olive 1u 5

Free range tender chicken and Ibérico ham crispy croquette 4u 14

♣ Espléndido patatas Bravas, our artisan brava sauce, and our creamy garlic aioli 14

Andalusian fried squid, crispy rings in chickpea flour and citrus mayonnaise 22

Red tuna tartar, avocado ice- cream, mango emulsion and homemade citrus kosho 28

Espléndido Sashimi our selection of Bluefin Tuna 4u, ecological salmon 4u and hamachi 4u, complemented by sisho leaf, turnip and seaweed 38

Oak-smoked Cecina de León, premium cured ox meat, aged parmesan and toasted almonds 34

Ibérico Bellota Ham (80 gr) and our crisp breadsticks grissinis 32

♣ Roasted aubergine with vegetable demi-glace and garlic crumble 16

♣ Mediterranean Greek Salad, seasonal vegetables pared with feta cheese marinated with Majorcan herbs and Kalamata olives 22

Mallorquín product **♣ Vegeterian** **Artisan**

MAIN COURSES

Charcoal-grilled Amberjack loin marinated with green fennel mojo, avocado and purple carrots 28

Grilled seabass fillet, garden-fresh vegetables and black garlic emulsion 35

Arroz a la Llauna, thin-crust rice with grilled octopus and charred artichokes 32

☀ Black pig, tender local pork, crème french and roasted pumpkin 32

☀ Majorcan suckling lamb terrine, carrot-vanilla emulsion and jalapeño coulis 38

Grilled underloin steak finished over charcoal embers, hand-cut French fries and Café de Paris sauce (300gr) 48

ESPLÉNDIDO Burger, our meat blend, toasted artisan brioche, melted cheddar, smoky ibérico bacon and hand-cut French fries 28

♣ Roasted Pumpkin, garlic & Ricotta cappollacci pasta 24

Caesar salad , snap-fresh Romaine lettuce, our dressing and sourdough croutons
with ecological salmon 28 with golden-fried free-range chicken 26

Noodles, shitake, vegetables, cashews and pineapple Wok 25
Free-range chicken strips 28 Prawn 29

Club Sandwich, grilled free-range chicken brest, our artisan bread with crisp bacon and a side of our homemade French fries 27

SIDE ORDERS

♣ Flash-grilled vegetables 16

♣ Rosemary potatoes 9

♣ Steamed aromatic basmati rice 7

♣ Hand-cut French fries 8

☀ **Mallorquín product** ♣ **Vegeterian** **Artisan**

OUR CULINARY PHILOSOPHY

On the sun-drenched island of Mallorca, we are blessed with an extraordinary bounty. Guided by the rhythm of the seasons, the vibrant fruits and vegetables gracing our menu are harvested—whenever possible—directly from our own **hotel garden**.

Our contemporary cuisine is rooted in a profound respect for the land. By sourcing locally, we not only guarantee the **uncompromising quality** of our ingredients but also champion biodiversity and the dedicated artisans of our local community.

We embrace a creative and innovative spirit, weaving global techniques and exotic flavors into the island's heritage to craft a **dynamic gastronomic journey**. We invite you to celebrate this rich tapestry of cultures and tastes that coexist within our kitchen.

Our commitment is simple: we prioritize the treasures of Mallorca, and when the island cannot provide, we carefully select the finest produce from the mainland to ensure excellence in every dish.

Thank you for allowing us to cook for you. We hope you savor every moment of your meal.

- *Quality Assurance:* We guarantee that all fish served raw has been deep-frozen at -20°C for at least 24 hours to ensure the highest safety standards.
- *Allergies & Preferences:* Please inform our staff of any dietary restrictions or allergies..

☀ **Mallorquín product** ♣ **Vegeterian** **Artisan**