

RESTAURANT

# EL LLORENÇ

## TAPAS | SNACKS

Gillardeau Oysters

Number 2, natural (2 pcs.) · 10

Caviar "Oscietra Adamas" served with blinis & crème fraîche

(10 gr. · 60 | 30 gr. · 125)

Steak tartare with Mallorcan brown bread toasts

(2 pcs.) · 12

Cod croquettes

(4 pcs. · 8 | 8 pcs. · 14)

Crunchy of prawn and organic sobrasada

(2 pcs.) · 8

## • STARTERS •

	1/2	Portion
<b>Warm salad of boneless chicken wings</b> Grilled lacquered with apricot teriyaki, spices and avocado		18
<b>Pan-fried artichokes</b> With lobster and white wine sauce (+ extra 5grs caviar · 30)		24
<b>Fried free-range eggs</b> With red shrimp and french fries (+ extra 5grs caviar · 30)		18
<b>Carpaccio of red Menorcan beef chateaubriand</b> With aromatic salad and homemade foie terrine cubes		24
<b>Mallorcan coca</b> Thin dough, with tomatoes, fish of the day and aromatic salad (+ extra 5grs caviar · 30)		14
<b>Grilled fine rice</b> With vegetables (price per paella)		18
<b>"Porc negre" suckling pig cannelloni</b> From Mallorca "porc negre" suckling pig	8	14

## • MAIN DISHES •

Portion

<b>Fillet of sea bass</b> With red wine sauce and grilled onions	28
<b>Cod confit</b> With its pilpil and roasted red pepper	24
<b>Red mullet fillets</b> With saffron potato and Ibicencan "bullit" juice	28
<b>Roasted suckling pig shoulder of mallorcan "porc negre"</b> (Recommended for 2 people, price per piece) Accompanied by a sauce of its juices, potato fritters and liquid salad	52
<b>Mallorcan lamb</b> A la royale, with a creamy medieval spice sauce	28
<b>Menorcan red beef turnedó sirloin</b> With bordelaise sauce, potato terrine and hollandaise	36

## • DESSERTS •

<b>"Pomada" de Sant Joan</b> The Menorcan "Gin Lemon" with a spoon	9
<b>Our whisky cake</b> A revision of the 80's classic	9
<b>Our "snicker" on a plate</b> The world's best-selling chocolate bar	9
<b>Our Pavlova</b> The fresh version of the classic dry meringue	9

### MENÚ REST. EL LLORENÇ

Our Mallorcan sourdough bread and EVOO

Welcome cold drink & croquette of the day

Starter

Main dish

Dessert

**60**

Menu for full table

*In case of allergy, intolerance or if you want avegetarian proposal, please consult with our staf*

*Home-made bread service with sourdough and served with EVOO*

*V.A.T. included - Prices in Euros (€)*

## TAPAS

Gillardeau Oysters 

Caviar "Oscietra Adamas"   

Steak tartare     

Cod croquettes    



Crunchy of prawn  

## STARTERS

Warm salad of boneless chicken wings  

Pan-fried artichokes   

Fried free-range eggs  

Carpaccio of red Menorcan beef chateaubriand   

Mallorcan coca  

Grilled fine rice  

"Porc negre" suckling pig cannelloni   

## MAIN DISHES

Fillet of sea bass   

Cod confit   

Red mullet fillets   

Roasted suckling pig shoulder    

Mallorcan lamb   

Menorcan red beef turnedó sirloin   

## DESSERT

"Pomada" de Sant Joan

Our whisky cake    

Our "snicker" on a plate     

Our Pavlova  

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 Crustaceans

 Fish

 Nuts

 Gluten

 Egg

 Mollusks

 Milk

 Mustard

 Sulphites

 Soy

 Celery

 Peanut