

CARROSSA

RESTAURANT

Our culinary team will spoil you with a refined Mediterranean cuisine with international influences.

On this page you will find our seasonal À LA CARTE OFFER,
whereas on the right side we present our daily changing PRIX-FIXE MENU.

STARTERS

Majorcan cuttlefish "Empanada", newly interpreted à la "Carrossa":
braised cuttlefish, sautéed vegetables, Majorcan dough crunch,
raisins, pine nuts, cinnamon and smoked Majorcan red peppers

14.00€

SUPL MENU 9.00€

"Vichyssoise" with Majorcan potatoes and green asparagus,
smoked duck ham, "sous vide" cooked leek and lemon caviar

12.00€

SUPL MENU 7.00€

"Carpaccio" made of red and yellow beetroot, goat cream
cheese, pears, walnuts and an orange-mustard emulsion

11.00€

SUPL MENU 6.50€

MAINS

Veal chop cooked "Sous vide", truffle gravy, romanesco
and gnocchi sautéed in butter & sage

28.00€

SUPL MENU 17.00€

Half Lobster, with lemon butter, carrots and zucchini in fine stripes
and potato mash perfumed with coriander

32.00€

SUPL MENU 19.00€

Majorcan lamb sirloin, rosemary gravy, sautéed green
beans and potato gratin

26.00€

SUPL MENU 16.00€

Tagliolini pasta with white truffle sauce, crunchy
parmesan-black pepper chip and fresh flowers

17.00€

SUPL MENU 10.00€

CHEF'S SPECIAL OF THE DAY

Our service staff is happy to advise

Market Price

DESSERTS

Catalan cream foam, caramel ice cream,
and honeycomb

8.00€

SUPL MENU 5.00€

Apricot-soup with sweet herbs ice cream
and salted almonds

9.00€

SUPL MENU 5.50€

"Buñuelos" Donuts with orange cream made from Carrossa oranges,
dark chocolate 80 %, lukewarm chocolate, pistachio and
caramelized banana

9.00€

SUPL MENU 5.50€

Four kinds of cheese with garnish

12.00€

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OUR FINE DINING MENU OF THE DAY

AT FIRST

Ramallet tomato tartar, with wholewheat bread chip and onion sprouts 8.00€

STARTERS

Soup of hazelnut, Majorcan salted mackerel, Tosaka Nori seaweed 9.00€

or

"Foie gras" French goose liver paté, pear chutney, fresh pears and Valencian almond bread 11.00€

MAINS

Galician beef saddle, gravy, red wine onions and baked Majorcan potatoes 26.00€

or

Turbot filet from the Mediterranean sea, "Beurre blanc" sauce, cauliflower, puree & crunch of the sweet potato 27.00€

or

Risotto with "Aquarello" rice, fresh flowers and seasonal vegetables 16.00€

DESSERTS

Smoked pineapple, with rum, caramel and vanilla ice cream with baileys 9.00€

or

Homemade ice creams and sorbets 8.00€

THE FINALE

Upon request, we serve a fine assortment of cheeses 12.00€

4 COURSES PRIX FIXE (PLUS CHEESE) 49€

When ordering the 4-course menu, you also have the opportunity of exchanging individual courses with the À la Carte offer on the left page, at the corresponding 'supplement price'.

OUR WINE RECOMMENDATION

Memorias de Biniagual Blanco 0.75 L 33.00€
Prensal, Chardonnay, Muscat de Alejandria
Bodega finca Biniagual, D.O. Binisalem

Hamacher Cuvée Mallorquin 2016 0.75 L 32.00€
Cabernet Sauvignon, Merlot, Callet
Armero i Adrover, D.O. Pla i Llevant