

# 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.

### STARTER

"Trampantojo de tomate" – stuffed tomato with goat cheese, figs,  
nuts and salmorejo cream 16.00€  
SUPL MENU 12.00€

Mallorcan shrimp carpaccio with pink pepper oil 18.00€  
and sorbet of lime and basil SUPL MENU 14.00€

### MAINS

Fillet of beef au Jus with Mallorcan potatoes "Patató" 27.00€  
Bacon and sautéed vegetables SUPL MENU 18.00€

Confit suckling pig (cooked for 12 hours), crispy skin, suckling pig jus.  
and sweet textures from Mallorca 30.00€  
SUPL MENU 20.00€

**Catch of the day** with Romesco sauce, accompanied by 27.00€  
seasonal vegetables tossed in garlic SUPL MENU 18.00€

*PLEASE ORDER 1 DAY IN ADVANCE:*

Milk-fed calf's knuckle braised at low temperature for 16 hours, 75.00€  
with creamy mashed potatoes (for 2-3 persons) SUPL MENU 50.00€

### DESSERTS

Peanut ice cream with dark chocolate cream, fluffy cocoa sponge cake  
and salted peanut "earth" 9.00€  
SUPL MENU 6.00€

Basil pudding, green apple gel, white chocolate biscuit  
and basil sprouts 9.00€  
SUPL MENU 6.00€

"Ravioli" with juniper biscuit, pineapple, lemon ganache and sweet pesto 9.00€  
SUPL MENU 6.00€

A selection of fine cheeses with garnish 12.00€

*Chef de Cuisine: Aitor González Sáez | Restaurant Manager: Miguel Sánchez Reyes*

# CARROSSA

RESTAURANT

## OUR FINE DINING MENU OF THE DAY

### AT FIRST

Roasted eggplant with spicy "Mojo Picón" sauce 9.00€

### STARTERS

Beetroot tartare with Dijon mustard and petals from Mallorca 12.00€

or

Duck liver parfait with figs and crispy bread 14.00€

### MAINS

Veal cheeks braised in red wine on orange-sweet potato cream and fillets of citrus fruits 26.00€

or

Cod confit in olive oil, accompanied by a spicy sauce with tomatoes, olives, capers, chili and aroma of oregano 27.00€

or

Roasted onion stuffed with quinoa, egg yolk and vegetable jus 19.00€

### DESSERTS

Crème brûlée of Madagascar vanilla with seasonal fruits 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 FOR TODAY'S MENU

**SON RAVELL 2021** 0.75 L 39.00€

Viognier

ARMERO I ADROVER, D.O. Pla i Llevant

**HAMACHER CUVÉE MALLORQUÍN 2016** 0.75 L 32.00€

Cabernet Sauvignon, Merlot, Callet

ARMERO I ADROVER, D.O. Pla i Llevant