

TO SHARE

AVOCADO HUMMUS 18 €
served with dukkah and carasau bread

MALLORCAN RED PRAWN CARPACCIO 32 €
with apricot infused with palo

IBERIAN HAM CROQUETTES (6 pcs) 21 €

FROM FIELD TO TABLE

CONFIT LEEKS 18 €
with sobrasada sauce and almond & citrus gremolata

COR DE BOU TOMATO IN MENDOCINO JUICE, THYME HONEY & CHEESE 21 €
roasted tomato in flower, marjoram, honey and shavings of Mahón cheese

BEETROOT GAZPACHO 24 €
with trampó and Sóller red prawn

SÓLLER GREEN LEAF SALAD 18 €
orange, fennel and snow peas with pistachio and klamath vinaigrette

Prices include VAT

SON XOTANO
MALLORCA

FROM THE SEA

IMPERIAL PRAWN TAGLIATELLE 36 €
with seafood suquet

ENTRE ILLES 35 €
grilled Balfegó bluefin tuna belly with citrus ponzu,
warm miso vinaigrette and sautéed vegetables

MALLORCAN-STYLE TURBOT 32 €

GLAZED OCTOPUS 28 €
with Mediterranean aromatic butter, white garlic emulsion and plain polenta

SENYORET RICE 32 €

FROM THE LAND

SMOKED AND GLAZED FARM COQUELETTE CHICKEN 37 €
with mustard and Mallorcan spices

MALLORCAN PORC NEGRE LOIN WITH CRISPY SKIN, ORGANIC & KMO 39 €
with sunchoke purée

ROSSINI TENDERLOIN 39 €
with foie gras, Périgourdine sauce with truffle

SUCKLING LAMB CANNELLONI €26
with nuts and cauliflower béchamel

Prices include VAT

SON XOTANO
MALLORCA

DESSERTS

GOAT CHEESE NAMELAKA 12 €
with white chocolate, crumble and red berries

THE CHOCOLATE LOVERS 15 €
3 chocolate textures

TIRAMISÚ WITH MALLORCAN PALO LIQUEUR 15 €
with pistachio cream

MEMORIES OF THE ISLAND 12 €
mini ensaimada torrija with sweet herbs and blood orange ice cream

OUR INTERPRETATION OF THE MOJITO 18 €
aerated almond crisp with mint and lime, Sóller citrus cream and rum jellies

Prices include VAT