

GRAN HOTEL
MARGALIDA
MALLORCA

Up here, between the sea and the terraces of Banyalbufar, I learned that the best tables are contemplative ones. Great produce, people who are passionate about their craft, and time to linger over lunch as the sun slowly sets.

Joan Escalas and Sebastian Longo, together with their beloved teams, have shaped this way of hosting that already feels very much our own: fish, meats and vegetables that we source daily from local farmers, carefully selected wines, and dinners that begin quietly but rarely end early—people say it's because of the warmth of the moment.

After so many journeys, if there is something I always take with me, it is the magic that happens around a good table anywhere in the world: a bottle opened at the right time and something extraordinary unfolding seemingly without effort. And if you ask me, yes, this enclave is my favorite of all.



Starters

Confit leeks with vanilla and truffle vichyssoise	18 €
Vitello tonnato with caviar	20 €
“Margalida” steak tartare, seasoned at the table	25 €
Creamy red prawn croquettes	18 €
Bluefin tuna with trempó, grilled avocado and caviar	25 €

Main Courses

Grilled dentex with beurre blanc	38 €
Mediterranean red mullet with its traditional stew	32 €
Sea bass with pil pil, green sauce and snow peas	32 €
Red prawn, lentils, Iberian jowl and wild aromatic herbs	45 €
Confit black pork, cabbage, camaïot and pine nuts	34 €
Grilled beef tenderloin, seasonal mushrooms, egg yolk and truffle	42 €
Duck magret with its jus, confit vegetables and parsnip purée	34 €



Sides

4 €

French fries

Truffled potato parmentier

Fresh organic green salad

Roasted piquillo peppers

Mac and cheese with Sa Vinya cheese and thyme

Sautéed seasonal vegetables

Desserts

Grilled peach tarte Tatin with organic yogurt ice cream

12 €

Citrus, thyme and lavender

10 €

Vanilla flan, parsnip toffee and brown butter

12 €

Dark chocolate coulant with Palo liqueur

8 €