

— RESTAURANT —  
**EL VICENÇ**

***Oysters & caviar***

<b>Gillardeau Oysters N° 2, au natural · 2 pcs</b>	<b>12</b>
<i>Served with lemon and spicy sauce</i>	
<b>Gillardeau Oysters N° 2 with tiger's milk · 2 pcs</b>	<b>12</b>
<b>Caviar “Oscietra” · 10 grs   30 grs</b>	<b>60 · 140</b>
<i>Served with crème fraîche, blinis and lemon</i>	

***Starters***

<b>Beetroot tartar (V) · 2 pcs</b>	<b>10</b>
<i>On toasted brown Mallorcan toast</i>	
<b>Our cod croquettes · 4 pcs</b>	<b>10</b>
<b>Spicy and creamy tuna · 2 pcs</b>	<b>18</b>
<i>On a corn toast</i>	
<b>Carpaccio of red prawns with garlic</b>	<b>24</b>
<b>Mahon Menorca cheese, pears and walnuts salad (V)</b>	<b>16</b>
<b>Homemade duck foie micuit · 4 pcs</b>	<b>18</b>
<i>With caramelised apple and puff pastry</i>	
<b>Stuffed aubergines Santi's way</b>	<b>20</b>
<i>With roasted tomato juice</i>	
<b>Ravioli stuffed with squid and onion stew</b>	<b>26</b>
<b>Mellow rice with artichokes and parmesan cheese (V)</b>	<b>21</b>

***Sit back & enjoy***

**MENU FOR THE WHOLE TABLE**

**Discover our tasting menu**

**· 8 steps ·**

**75 p.p**

## ***Main courses***

<b>“Sopes mallorquines d’estiu” (V)</b>	<b>20</b>
<i>Mallorcan bread, seasonal vegetables and apricots</i>	
<b>Hake loin in green sauce</b>	<b>28</b>
<i>With potato gnocchis and snow peas</i>	
<b>Red snapper with vegetables and seaweed chimichurri</b>	<b>32</b>
<b>Our lobster “del señorito”</b>	<b>42</b>
<i>With potatoes and “fried eggs”</i>	
<b>Sea bass with tomato, basil and caper salad</b>	<b>30</b>
<b>Roast suckling pig of “porc negre”</b>	<b>36</b>
<i>With potatoes glazed in their own juice</i>	
<b>Ensaïmada stuffed with free-range chicken</b>	<b>29</b>
<i>With Mallorcan almond sauce</i>	
<b>Suckling lamb, boned and lacquered</b>	<b>32</b>
<i>With plum sauce, spices and roasted vegetables</i>	
<b>Vegetable Wellington with creamy mustard sauce (V)</b>	<b>24</b>
<b>Wagyu entrecôte with potato terrine and pickled mushrooms</b>	<b>46</b>

## ***Extra garnishes · 8***

**Aromatic green salad with mustard vinaigrette (V)**  
**Roast vegetables and root vegetables with aromatic herbs (V)**  
**Potato terrine (V)**

## ***Desserts***

<b>Mallorcan almond coulant with ice cream</b>	<b>9</b>
<b>Our Pavlova</b>	<b>9</b>
<b>Babá au rhum with pistachio cream</b>	<b>9</b>
<b>Our “no” lemon tart</b>	<b>9</b>
<b>Our “Snickers”</b>	<b>9</b>

Sourdough and carob bread service with EVOO · 6/pc

All raw products have been previously frozen

# ALLERGENS

## *Oysters & caviar*

Gillardeau Oysters au natural



Gillardeau Oysters with tiger's milk



Caviar "Oscietra Adamas"



## *Starters*

Beetroot tartar



Our cod croquettes



Spicy and creamy tuna



Carpaccio of red prawns



Mahon cheese salad



Homemade duck foie micuit



Stuffed aubergines



Ravioli stuffed with squid



Mellow rice with artichokes



## *Garnishes*

Green salad



Potato terrine



Roast vegetables and root vegetables

## *Main courses*

"Sopes mallorquines d'estiu"



Hake loin in green sauce



Snapper with vegetables



Our lobster "del señorito"



Sea bass with tomato



Roast suckling pig



Ensaïmada stuffed



Suckling lamb



Vegetable Wellington



Wagyu entrecôte



## *Desserts*

Mallorcan almond coulant



Our pavlova



Babá au rhum with pistachio cream



Our "no" lemon tart



Our "Snickers"



Gluten



Crustaceans



Soy



Peanuts



Lupin



Milk



Mollusks



Nuts



Mustard



Sesame



Egg



Fish



Sulphites



Celery