

Son Cardaix

TO START

Sobrasada and Mahon cheese croquette	3,50 €
Selection of cheeses from Son Garrova with Son Cardaix's own preserves	20,00 €
Squid filled with Mallorcan cured meats and apple	24,00 €
Spinach-filled rice ravioli with Son Garrova cheese sauce and Son Cardaix's own almonds	16,00 €
Mallorcan beef steak tartare	23,00 €
Carpaccio of black pig's trotters with dried apricots, Son Cardaix almonds, and nut vinaigrette	18,00 €
Candied leeks with dried-tomato pesto, almonds from Son Cardaix, and burrata	16,00 €
Prawn tartare with fish stew	23,00 €
Crispy ensaimada with chargrilled peppers, sobrasada, goat's cheese, and honey	16,00 €

FROM THE SEA

Fish of the week	market price
Noodle 'paella' with shelled seafood	20,00 €
Confit cod with orange and parsnip	22,00 €

FROM THE LAND

Terrine of Son Cardaix lamb with potato purée	25,00 €
Mallorcan suckling black pig with beans and apple	24,00 €
Mallorcan black pig tenderloin with purée of porcini, with seasonal vegetables	21,00 €

TO FINISH

Cheesecake made from Son Garrova blue goat's cheese, with Son Cardaix's orange marmalade	7,50 €
Dessert of the week , <i>always chocolate</i>	7,50 €
Mousse of Son Garrova curd cheese, orange, honey, almond, and pumpkin	7,50 €
Mallorcan almond cake , Son Cardaix-style	7,50 €