



# *A La Carte Dinner Menu*

## STARTERS

### STEAK TARTAR

*SERVED WITH A QUAIL EGG, TRUFFLE CREAM, BALSAMIC CAVIAR, BREAD CRISP & A ROCKET TOMATO SALAD*

12

### SESAME CRUSTED SEARED TUNA

*SERVED WITH A SALAD OF WAKAME SEAWEED, CURRIED CROSTINI & WASABI CREAM*

12

### SMOKED SWORDFISH

*SERVED WITH BEETROOT CARPACCIO, RADISH CREAM AND AN ASPARAGUS & APPLE SALAD*

11

### DUCK CONFIT ALBÓNDIGAS

*SERVED WITH A CREAM OF SAUERKRAUT AND AN APPLE & MANGETOUT SALAD*

11

### SEARED SCALLOPS

*SERVED WITH CHICORY BRAISED IN WHITE PORT, SÓLLER ORANGES AND A TOUCH OF CHILLI*

12

### LEMON RISOTTO

*SERVED WITH SEASONAL VEGETABLES, FRESH HERBS AND PARMESAN AIR*

11

## MAINS

### FILLET OF NEW ZEALAND BEEF

*SERVED WITH CAULIFLOWER PUREE, SHALLOTS IN RED WINE AND SEASONAL VEGETABLES*

26

### LECHONA MALLORQUINA

*SERVED WITH A CREAM OF CELERIAC & DIJON MUSTARD, ROASTED ONIONS, APPLE AND ASPARAGUS*

24

### THE SALVIA BURGER

*OUR ANGUS BURGER TOPPED WITH AN EGG, A BACON & TOMATO CHUTNEY, CHEDDAR, CRISPY ONIONS AND FRIES*

19

### CATCH OF THE DAY

*PAN FRIED IN FRESH HERBS WITH MEDITERRANEAN VEGETABLES, BABY POTATOES AND A GARLIC SOUR CREAM*

24

### POACHED NEGRITO

*IN COCONUT MILK, GINGER & LEMONGRASS, SERVED WITH GLASS NOODLES, ASIAN VEGETABLES AND WASABI NUTS*

23

### A BLACK RISOTTO WITH SEAFOOD

*SERVED WITH MEDITERRANEAN VEGETABLES, SUN DRIED TOMATOES, A ROCKET SALAD AND TOMATO FOAM*

23

### YELLOW THAI CURRY

*SERVED WITH ASIAN VEGETABLES & RICE*

18

## SIDES

### GREEN SALAD

4

### JAMÓN IBÉRICO CROQUETAS

5

### SEASONAL VEGETABLES

5

## DESSERTS

### MASCARPONE & BLACKBERRIES

*LEMON MASCARPONE CREAM, BISCUIT AND WHISKY MARINATED BLACKBERRIES*

7

### STRAWBERRY & CREAM CHEESE MOUSSE

*MARINATED STRAWBERRIES, CREAM CHEESE MOUSSE WITH CRUMBLE AND PISTACHIO ICE CREAM*

7

### PASSION FRUIT CREME BRULEE

*SERVED WITH STRAWBERRY ICE CREAM*

7

## 3 COURSE MENU

**CHOOSE ANY STARTER, MAIN & DESSERT FOR 39.50 EURO**