

# ES FANALS

BY JAVIER SORIANO

## STARTERS · VORSPEISEN

Sóller potato salad, semolina crunchy, Sóller prawns and black olive crumble  
*Sóller Kartoffelsalat, Grießknusper, Garnelen aus Soller und schwarze Oliven*  
(HU) - (LA) - (CR) - (SO)

23

Cebón steak tartar de Son Bellut 100%, smoked Wagyu from Mallorca, pickles and yolk foam  
*Cebón steak tartar aus Son Bellut 100%, geräucherter Wagyu aus Mallorca, eingelegtes Gemüse und Eigelbscha*  
(HU)

21

Tomato tartar, fresh creme cheese, spring onion, carob bread and olive oil caviar  
*Tomaten tartar, Frischkäse, Frühlingzwiebeln, Johannisbrot und Olivenöl-Kaviar*  
(LA) - (SU)

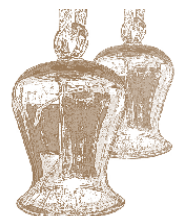
18

Pickled aubergine roll, yogurt, pine nuts, pumpkin seeds and beet  
*Eingelegte Auberginen-Cannelloni, Joghurt, Pinienkerne, Kürbiskerne und Rüben*  
(CA) - (FC) - (SE) - (SU)

21

Grilled octopus, carob crumble, beer emulsion, toffee of anchovy  
*Gegrillter Oktopus, Johannisbrotbaum crumble, Bieremulsion, Sardeelen-toffee*  
(LA) - (MO)

22



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## TO SHARE · ZUM TEILEN

Iberian liquid croquettes  
*Flüssige iberische Kroketten*  
(HU) - (LA) - (GL) - (P)

16

Cebón coca from "Son Bellut" 100%, Wagyu Mallorquin, roasted peppers and capers  
*Cebón coca aus "Son Bellut" 100%, mallorquinisches Wagyu, gebratene Paprika und Kapern*  
(GL) - (SU)

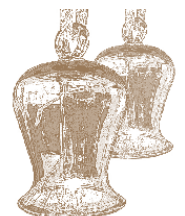
15

Sea nettle fried and tartar sauce  
*Seeigel frittiert mit Tartarsauce*  
(HU) - (LA) - (SO) - (SU)

16

Smoked yellow-fin tuna with brandy, honey and fava beans  
*Geräucherter Gelbflossenthunfish mit Brandy, Honig und Bohnen*  
(PE)

18



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## FROM THE SEA · AUS DEN MEER

Monkfish, barley risotto and vegetables  
*Seeteufel, Gerstenrisotto und Gemüse*  
(PE) - (GL) - (LA) - (SO) - (FC) - (SE) - (AP) - (CR)

26

Cod confit, sweet herbs and saffron sauce, potato and caramel piquillos  
*Konfiertes Kabeljau, süße Kräuter-Safransauce, Kartoffeln und kandierte "Piquillo" Paprika*  
(PE)

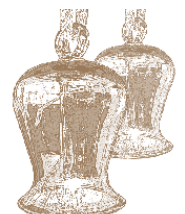
29

Black rice with red prawn, parsley alioli and salicornia  
*Schwarzer Reis mit roter Garnele, Petersilien-Alioli und "Salicornia"*  
(PE) - (LA) - (AP) - (MO) - (CR) - (SU)

28

Grilled grouper and beurre blanc piparras and calçot  
*Gegrillter Zackenbarsch und Beurre Blanc Piparras und Calçot*  
(PE)

30



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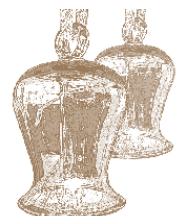
## FROM THE LAND · AUS DEN LANDE

Beef cheeks, fermented vegetables and creamy beet  
*Rinderbacken, fermentiertes Gemüse und cremige Rüben*  
(LA) - (SU) - (A)  
30

Lamb shank stuffed with mushrooms, bitter almond cream and sweet potato  
*Lammkeule gefüllt mit Champignons, Bittermandelcreme und Süßkartoffel*  
(LA) - (FC) - (AP)  
35

Low temperature Iberian pork shoulder, mahonés cheese foam, asparagus and cauliflower strands  
*Niedrigtemperatur gegarte Iberische Schweineschulter, Mahonés Käseschaum, Spargel und Blumenkohl*  
(P) - (LA)  
28

Beef tenderloin Cebón de "Son Bellut" 100% Wagyu and idiazabal cheese gnocci  
*"Cebón" Rinderfilet aus "Son Bellut" 100% Wagyu und Idiazabal-Käse-Gnocchi*  
(HU) - (LA) - (GL)  
37



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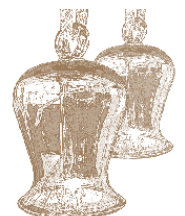
## POSTRES

White chocolate brownie, mango and passion fruit gel  
*Weißer Schokoladen-Brownie, Mango und Passionsfruchtgel*  
(HU) - (LA) - (SO) - (GL) - (FC) - (SE) - (AP) - (MS) - (P)  
10

Sweet herbs with citrus creme  
*Süße Kräuter mit Zitruscreme*  
(HU) - (LA) - (SE) - (AP) - (MS) - (P) - (A)  
10

Tramuntana, chamomile ice cream, creamy chocolate and hazelnut biscuit  
*Tramuntana, Kamilleneis, cremige Shokolade und Haselnusskeks*  
(HU) - (LA) - (FC) - (GL)  
10

"Torrija" with baileys ice cream, lemon foam and toffe sauce  
*"Torrija" mit Baileys-Eis, Zitronenschaum und Toffeesauce*  
(HU) - (LA) - (AP) - (SE) - (A)  
10



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## TASTING MENU · DEGUSTATION-MENÜ

Marinated mackerel, raspberry oil, pumpkin vinaigrette and green apple  
*Marinierte Makrele, Himbeeröl, Kürbisvinaigrette und grüner Apfel*

Pumpkin cannelloni, sweet potato and nuts  
*Kürbis-Cannelloni, Süßkartoffeln und Nüsse*

\*

Red mullet, salicornia and fried leaves  
*Rotbarbe, Salicornia und gebratene Blätter*

\*

Cebón Ossobuco from "Son Bellut" 100% Mallorquin Wagyu, black garlic and beef bone marrow foam  
*"Cebón" Ossobuco aus "Son Bellut", 100% mallorquinisches Wagyurrind, schwarzer Knoblauch und Knochenmark  
Espuma vom Rind*

\*

Cold Kumquat with grand manier  
*Kalt kumquat mit grand manier*

\*

Tramuntana, chamomile ice cream, creamy chocolate and hazelnut biscuit  
*Tramuntana, Kamilleneis, cremige Shokolade und Haselnusskeks*

70 (€) p.p

Precios en Euros (€) con IVA incluido

Los platos que se indican con: (GL) - gluten, (CR) - crustáceos, (FC) - frutos de cáscara, (SE) - sésamo, (HU) - huevo, (LA) - leche, (AL) - altramuces, (AP) - apio, (CA) - cacahuètes, (MO) - moluscos, (P) - cerdo, (A) - alcohol, (MS) - mostaza, (PE) - pescado, (SO) - soja, (SU) - sulfitos, (V) - vegetariano

All prices in Euro (€) and VAT included

Dishes indicated with (GL) - gluten, (CR) - crustaceans, (FC) - nuts, (SE) - sesame, (HU) - egg, (LA) - milk, (AL) - lupins, (AP) - celery, (CA) - peanuts, (MO) - molluscs, (P) - pork, (A) - alcohol, (MS) - mustard, (PE) - fish, (SO) - soya, (SU) - sulfites, (V) - vegetarian