

Welcome to Bazaar — a celebration of vibrant flavours and shared dining. Our dishes are crafted to be placed at the centre of the table and enjoyed together, allowing you to explore a wide spectrum of tastes. Plates will be served progressively as they are ready, each presented at its peak — we invite you to savour the experience.

Giant Olive Stuffed with Orange Canonita Gel (2 units) 3

Focaccia with Anchovy Herb Butter, Citrus Zest, Tomato Chili Salsa 9

Allergens: Gluten, Dairy, Fish

FINGER FOOD

Gillardeau Oyster No.2, Raspberry Mignonette 6

Allergens: Mollusc, Sulphites

Gillardeau Oyster No.2, Citrus Gel, Orange Segment 7

Allergens: Mollusc, Sesame

Wild Mushroom Croquettes, Truffle Aioli (2 units) 12

Allergens: Dairy, Gluten, Eggs, Soy

Braised Beef Cheek Croquettes, Onion Jam (2 units) 14

Allergens: Dairy, Sulphites, Gluten, Eggs, Celery, Soy

Crispy Parmesan Potato Blocks, Fresh Truffle, Onion Jam (2 units) 15

Allergens: Dairy, Gluten, Eggs, Sulphites

Surf & Turf Taco, Braised Beef, Fried Shrimp, Smoked Cheese, Mango, Pineapple (1 unit) 12

Allergens: Gluten, Crustaceans, Dairy, Sulphites, Celery, Soy

Salmon Tartare, Spicy Sauce on Crispy Sushi Rice, Salmon Roe (1 unit) 12

Allergens: Dairy, Fish, Eggs, Soy, Sulphites

Beef Tenderloin Tartare on Crispy Pommes Anna, Mahón Curado Cheese (1 unit) 15

Allergens: Mustard, Dairy, Eggs, Fish, Gluten, Sesame, Soy, Sulphites

Blistered Padrón Peppers on Tonnato Sauce 13

Allergens: Dairy, Eggs, Nuts, Fish, Mustard, Soy, Sulphites

VEGETARIAN

Burrata with Watermelon, Melon & Tomato Tartare 19

Allergens: Dairy, Sesame

Green Salad, Mixed Leaves, Herbs, Vegetables and Sesame-Nut Dressing 11

Allergens: Sesame, Nuts, Celery, Eggs, Gluten, Soy

Baked Camembert with Blue Cheese, Pistachios, Fig Confit, and Italian Grissini Sticks 18

Allergens: Dairy, Nuts, Sulphites, Gluten

Baba ghanoush over yoghurt, pomegranate seeds & warm pita 17

Allergens: Dairy, Gluten, Sesame

SEA

Citrus-Marinated Anchovies on Peach Mousse 18

Allergens: Fish

One Octopus Meets Sobrassada (vegetables in sobrassada oil, sobrassada aioli & sobrassada crumble) 27

Allergens: Fish, Dairy, Soy

Miso-Marinated Salmon, Avocado Mousse with Mango Salsa 26

Allergens: Fish, Soybeans, Sesame, Gluten

Squid Stuffed with Chorizo and Shrimp on Basil Pesto 24

Allergens: Molluscs, Crustaceans, Eggs, Dairy, Nuts

**Paella-Style Crispy Saffron Rice “a la Llauna” seafood
with Jumbo Langostino and Panko-Cheese Crown** 35
Allergens: Fish, Crustaceans, Dairy, Celery, Eggs, Gluten, Molluscs, Soy

Tuna Tartare, Watermelon, Avocado Mousse 21
Allergens: Fish, Crustaceans, Gluten, Soy

**Mackerel with mulled-wine spice notes, cherry sauce,
garden tartare** 20
Allergens: Celery, Soy, Fish, Gluten, Sulphites

**Sóller prawns tartare, served with strawberry-cherry-olives
mosaic, orange honey-mustard sauce** 24
Allergens: Crustaceans, Sulphites, Fish, Gluten, Mustard, Soy

Jumbo Prawns, Tom Yum Sauce, Garlic Bread Crumble 26
Allergens: Crustaceans, Dairy, Dairy, Fish, Gluten, Soy

LAND

**Brioche Beef Slider, Onion Confit, Gorgonzola, Truffle
Sauce served with Spicy Parmesan Fries** 18
Allergens: Gluten, Dairy, Sulphites, Eggs, Fish, Soy

Calvados-Spiced Foie Gras on Brioche, Fig Jam 15
Allergens: Gluten, Sulphites, Dairy, Eggs, Sesame

**Braised Chicken Cannelloni with Dried Fruits on
Pumpkin Purée, Jus, Sautéed Shimeji** 24
Allergene: Nuts, Sulphites, Dairy, Gluten, Soy

**Braised Beef Short Rib with Ibérico Pancetta, Sautéed
Shallots and Shimeji Mushrooms** 32
Allergens: Celery, Gluten, Dairy, Sesame, Soy, Sulphites

**Beef Tenderloin Rossini, Creamed Spinach, Seared Foie
Gras, Truffle Red Wine Demi-Glace, Black Truffle** 36
Allergens: Dairy, Sulphites, Gluten, Eggs, Soy

**Ibérico Pork Fillet in Five-Spices, Tempura Enoki, Apple
Chutney, Coconut Pumpkin Purée** 27
Allergens: Sulphites, Gluten, Soy, Gluten, Dairy, Sesame

**Dry-Aged Entrecôte “Peppercorn”, Mahón Curado
Cheese, Straw Potatoes** 30
Allergens: Dairy, Sulphites, Gluten, Soy

**Glazed Pork Ribs with Grilled Pineapple and Onion,
Garlic & Chili Chips** 24
Allergens: Sesame, Soy, Gluten

**Jamon Ibérico 75% bellota (90g) with Rustic Toast &
Tomato Essence** 28
Allergens: Gluten

SWEET FINALE

**Chocolate-Covered Vanilla Sweet Curd Bar, Dulce de
Leche** 12
Allergens: Dairy, Nuts

Honey Cake with Pistachio Cream, Pistachio Ice Cream 12
Allergens: Gluten, Dairy, Nuts, Eggs

**Apple-Pear Strudel, Cream Mousse, Bourbon Vanilla Ice
Cream. Berry Jam** 12
Allergens: Dairy, Gluten

Artisanal Gelato Selection 5/scoop
Allergens: Dairy, Nuts

SWEET SIPS

Dolç de Sa Vall 9
– Ripe peach, honey, tropical fruit, smooth finish

Tokaji Oremus Late Harvest 11
– Peach, apricot, honey, fresh acidity

Tokaji Oremus Aszú 5 Puttonyos 18
– Apricot, honey, orange peel, vibrant acidity