

ZARANDA

SA TORRE • RESTAURANTE

menu

english

ZARANDA
Fernando P. Arellano

Camí de Sa Torre,

km 8'7

C.P. 07609

Llucmajor—Mallorca

Hilton Sa Torre Mallorca

Tasting menus will be s	Thinly sliced Iberian Ham from Acorn fed "Pata Negra"	30 €
½ dozen of Red Prawns from Soller, boiled or grilled		36 €
½ dozen of oysters "Gillardeau"		24 €

Menu Table d'hôte

Your choice of Starters:

- Light Escabeche of Vegetables and Spiny Crustacean
- or
- Curd of Green Asparagus and Foam of the white ones with Iberic Ham and Walnuts
- or
- Yakisoba of Oyster with Fennel and Seaweed
- or
- Risotto of Green Peas, Smoked Eel and Wild Salmon Caviar
- or
- Black Truffle Parmentier with egg yolk (supl. 10 €)

Your choice of Main dishes:

- Red mullet with crispy scales and drawned brioche with vegetables
- or
- Marinated Monkfish, confit Pancetta, Cabbage and Parsnip broth
- or
- Fish of the day from the Mallorcan coasts
- or
- Pink Roasted Squab with glace Endive
- or
- Roasted Lamb's Belly and Loin with spiced Gravy and Chickpeas
- or
- Artichoke "Lucullus" (15 € supl.)

Finally:

- Cream of Goat Cheese with Strawberry Red Wine Sorbet and Basil
- or
- Crunchy Apple Pie with Cinnamon
(15 min. cooking time)
- or
- Olive-oil sponge-cake with Verbena cream and blood lemon
- or
- Homemade Sorbets and Ice Creams
- or
- Cheese Trolley from our Country

40€ main course
 60€ two courses
 65 € with dessert

Menu Zaranda

Curd of Green Asparagus and Foam of the white ones with Iberic Ham and Walnuts

Black poached Egg with cuttlefish caviar

Marinated Monkfish, confit Pancetta, Cabbage and Parsnip broth

Pink Roasted Squab with glace Endive
or

Artichoke "Lucullus" (10€ supl.) (min. 2 person)

Cheese Trolley from our Country

Pre-Dessert

Cream of Goat Cheese with Strawberry Red Wine Sorbet and Basil

76 €

Including a selection of wines: 112 €

Menu Arellano

Triptych of Mallorcan Spiny Lobster

Black poached Egg with cuttlefish caviar

Warm Red Prawn with Thai Sabayon

Sea Cucumbers and Morels Fricassee with its own Foam and Ravioli

Red mullet with crispy scales and drawned brioche with vegetables

Roasted Lamb's Belly and Loin with spiced Gravy and Chickpeas
or

Artichoke "Lucullus" (10€ supl.per person) (by pairs)

Cheese Trolley from our Country

Pre-Dessert

Cream of Goat Cheese with Strawberry Red Wine Sorbet and Basil

Olive-oil sponge-cake with Verbena cream and blood lemon

89 €

Including a selection of wines: 139 €

Menus are served only until 15.00 and 22.45 hours

For the menus Zaranda and Arellano we kindly request a unified table order
Homemade Bread and Appetizers 4.5 €
VAT included

Tasting menus will be served only until 15.00 and 23.00 hours

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