



BBQ BUFFET

*Selection of bread, olives and two Dipp's: aioli and
"Xatôcreme" with hazelnuts and peppers

*Tortilla corners with spinach
Serrano ham with mushrooms and Parmesan
Majorcan tomato salad with apples, capers and basil
Light Pasta salad with little green beans, black olives
and red onion*

BBQ

*Marinated entrecote medallions, Involtinis of chicken
breast*

*Peeled scampi skewers with garlic oil and parsley
Tilapia fillets in the baking sheet with vegetable and
herb sauce*

*Local sausage on a skewer
grilled vegetables: eggplant, peppers, zucchini, oyster
mushrooms, squash, broccoli Rosemary potatoes from the
paella pan*

*Bbq sauces, dipping sauce and salad dressings are
served with the dishes*



LIVE-COOKING

*Bread selection, olives, and two dips: aioli and
"Xató cream" with hazelnuts and paprika*

*Mallorcan tomato salad with apples, capers, and
basil*

Salad of green beans, black olives, and red onions

Quinoa salad with fennel and oranges

Marinated green asparagus and baby broccoli

LIVE-COOKING STATION

*Black Angus entrecote cooked rare with red wine
sauce, live carving*

King prawns

*Goldbrass fillet "Dorada Royal" prepared a la
minute*

*"Tumbet Mallorquin" eggplant, zucchini, bell
pepper with tomato sauce in clay bowls Rosemary
potatoes and basmati coconut rice*



DESSERTS

-Lukewarm chocolate Coulant with fruit bouquet and vanilla sauce

-Raspberry mousse pyramid on vanilla sauce with fruit salad

-Ceram cheese crepe with lukewarm chocolate and mango fans

-Yogurt cream with mint and Mallorquin strawberries on Chantilly cream

-Fig parfait with chocolate topping and passion fruit sauce

-Bailey's egg custard timbal with caramel and mocha foam

-Tart Tatin made with vanilla ice cream and brandy foam with blueberries

-Chocolate trilogy with tart, mousse and ice cream on wild berry sauce